



## DINNER MENU

<b>Soup du Jour</b>	Cup \$4.50	Bowl \$5.50
<b>Lobster Bisque</b>	Cup \$5.00	Bowl \$6.50

### Appetizers

#### **Tomato Bruschetta ♥V+**

Diced tomato, red onions, garlic basil, Kalamata olives, feta cheese, balsamic reduction \$8.50

#### **Deconstructed Guacamole ♥GF V+**

Hand-crafted guacamole, served with fresh blue corn tortilla chips \$9.50

#### **Tuna Tartare ♥**

Avocado, fried wonton, cucumber, sour cream, citrus ponzu \$14

#### **Signature Safety Harbor Crab Cakes**

Two lump crab cakes, Harbor Bay remoulade, ginger slaw \$15

#### **Mussels Bruschetta**

White wine bruschetta broth \$12

#### **Mediterranean Tapas V**

Roasted garlic hummus, tzatziki sauce, dolmades, house marinated olives, feta cheese, spanakopita, roasted peppers, pita \$14

**Spanakopita V** Over baby mixed greens, with tzatziki sauce \$11

**Fried Calamari** Zesty remoulade, fresh lemon \$11

**Spinach Artichoke Dip V** Pita bread \$12

**Coconut Shrimp** Thai chili sauce \$12

**Shrimp Cocktail ♥** Cocktail sauce \$12

**Oysters on the Half Shell ♥GF** Lemon and Horseradish Three \$7 ½ Doz. \$13

### Salads

#### **Rustic Greek Salad ♥GF V**

Tomato, cucumber, red onion, pepperoncini, feta, oregano, lemon juice \$8.50

#### **Traditional Caesar Salad**

with anchovies and fresh herb croutons \$10

#### **Mozzarella Caprese ♥ V**

Tomato, mozzarella cheese, basil, topped with balsamic reduction \$8

#### **Chop Chop Wedge GF**

Soppressata, blue cheese, red onion, hard cooked egg, provolone, grape tomato, smoked bacon, baby iceberg lettuce, sweet Italian vinaigrette \$12

#### **Blackened Beef Tips & Blue Cheese Salad**

Romaine lettuce, bacon, blue cheese, egg, red onion, tomato, fresh herb croutons Parmesan \$14.50

#### **Grilled Octopus Salad ♥**

Cucumber, tomato, red onion, pepperoncini, on a bed of mixed greens \$16

### Sides \$5

Roasted Sweet Potato **GF V+** Basmati Rice **GF** Brown Rice **♥ GF V+** Red Smashed Bacon & Cheddar Potato **GF**

Quinoa **♥ GF V+** Broccolini, steamed and sautéed with garlic, over a sliced tomato **♥ GF V+**

Sautéed Tomato, Onion & Green Bean Medley **♥ GF V+** Sautéed Asparagus **♥ GF V+**

Squash & Zucchini Medley with roasted peppers and onions **♥ GF V+**



## Pasta

### **Clams & Linguini**

Sautéed clams over linguini \$16

### **Salmon Athena**

Salmon filet, sautéed spinach, tomato, red onion on a bed of Greek orzo pasta, garlic, lemon and feta cheese \$21

### **Harbor Diablo**

Clams, mussels, shrimp, scallops, calamari, spicy San Marzano tomato sauce \$24

### **Linguini Garden Pasta Primavera V+**

Linguini pasta, asparagus, spinach, tomato, onion, squash, zucchini, garlic, lemon, olive oil, white wine \$15

Add Chicken \$6 Add Salmon \$7.50 Add Shrimp \$7.50

## Entrées

### **Vegetable Stir Fry**

Sautéed fresh seasonal vegetables, served over steamed brown rice \$14 ♥GF V+

Add Grilled Tofu or Grilled Chicken \$6 ...Add Grilled Shrimp or Salmon \$7.50

### **Signature Mushroom Steak Burger, 8 oz.**

Applewood smoked bacon, American cheese, lettuce, tomato, onion on brioche bun, French fries \$16

### **Grilled Jumbo Shrimp ♥**

Minted zucchini, Sicilian quinoa, tzatziki sauce \$24

### **Bronzed Grouper**

Pan seared, served with broccolini linguini, lemon sauce \$Market price

**Grouper Piccata** \$Market price **or Chicken Piccata** \$19

Seared with white wine cream caper sauce, basmati rice, asparagus

### **Asian Sea Bass ♥ GF**

Pan seared, squash and zucchini medley, brown rice \$29

*Make any of the following entrées a Surf and Turf Dish: Add 5 Shrimp \$7.50*

### **Chicken Roulade**

Stuffed with spinach, sun-dried tomato, garlic, blend of cheeses, roasted sweet potato, green beans \$22

### **The Cheesy Chop**

Pan seared pork chop, mushroom Marsala, provolone, served with red smashed bacon and cheddar potato, green beans \$29

### **N.Y. Strip Steak, 10 oz.**

Seared, sauce au poivre, choice of two sides \$32

### **Ribeye Steak, 12 oz.**

Grilled, Merlot demi-glace, choice of two sides \$34

### **Beef Filet Mignon, 8 oz**

Seared, Merlot demi-glace, choice of two sides \$36♥

♥ Heart Healthy    **GF/WGF** Gluten Free/Gluten Free Bread    **V** Vegetarian    **V+** Vegan

Price does not include tax and gratuity. 21% gratuity will be added to all parties of six or more.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

We will provide for special dietary needs upon request. Not all ingredients are listed; inquire if you have food allergies.