

## APPETIZERS

<b>Roasted Red Pepper Hummus</b> - <i>Ground chickpeas with roasted garlic &amp; peppers</i>	8.00
<b>House Made Pimento Cheese</b> – <i>Served with homemade pita chips</i>	8.00
<b>Trio of Beef* Sliders</b> - <i>Topped with presidents brie with a soy mayo and teriyaki glaze served on Hawaiian sweet buns</i>	11.00
<b>Jumbo Lump Crab &amp; Artichoke Dip</b> - <i>Jumbo lump crab in a creamy sauce served with homemade chips</i>	12.00
<b>Prosciutto Wrapped Asparagus</b> – <i>Fresh asparagus wrapped in Italian prosciutto with roasted cherry tomatoes</i>	12.00
<b>Jumbo Lump Crab Cake</b> - <i>White wine citrus beurre blanc and mixed greens salad</i>	13.00
<b>Shrimp Cocktail</b> – <i>Five jumbo shrimp with house made cocktail sauce</i>	13.00
<b>Seared Ahi Tuna* au Poivre</b> - <i>Sashimi grade Ahi tuna pepper crusted and served with wasabi aioli, sweet chili sauce and mixed greens</i>	13.00
<b>Ras El Hanout Maine Scallops*</b> - <i>Pan seared served with carrot puree and mixed greens salad</i>	15.00

## FLATBREADS

<b>Margherita</b> – <i>The Traditional - House made tomato marinara with two mozzarellas, and fresh basil leaves</i>	13.00
<b>Prosciutto &amp; Fig</b> - <i>Black fig spread with thinly sliced prosciutto, fresh mozzarella, goat cheese topped with baby arugula and truffle oil</i>	14.00

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS