

starters

Calamari Fritti • 8.25
amaretto-marinated, cherry peppers, marinara

Acapulco Shrimp • 8.00
cilantro, avocado

Bruschetta **V** • 9.00
balsamic-marinated tomatoes, basil, Parmesan
cheese, ciabatta bread

Shrimp & Crab Dip • 10.50
poblano peppers in baked cheeses, tortilla chips

Hummus Trio **V** • 7.50
roasted red pepper, red beet & traditional hummus

Chicken & Shrimp Tostadas • 9.00
roasted corn & poblano salad, Guajillo chili sauce,
homemade guacamole

leafy greens

Caesar • 5.75
with homemade garlic-basil croutons

Gorgonzola • 5.75
field greens in Gorgonzola dressing with
caramelized walnuts

Baby Spinach • 5.75
strawberries, baby portobello, bacon & red
onions in poppyseed dressing

House • 5.75
tomato, cucumber, red onion & crumbled feta,
dressed with aged balsamic vinaigrette

savory bowls

Tortilla Soup
cup 4.50 • bowl 6.00

Shrimp & Crab Bisque
cup 5.25 • bowl 6.50

add grilled garlic cheese bread sm 1.50 • lg 4.50

lunch specials

Combo
cup of soup & salad • 8.75
bowl of soup & salad • 9.75

Triple Combo • 11.25
cup of soup, leafy greens & half sandwich

salads with substance

Serrano Chicken Caesar Salad • 12.25
grilled chicken, cilantro, pepper jack cheese,
tortilla chips, serrano peppers, Caesar dressing
substitute grilled shrimp • 14.25

Cobb Salad • 12.25
fried or grilled chicken, bacon, egg, ripe tomato,
cucumber, cheddar cheese, honey mustard dressing

St. Tropez Salmon Salad • 14.25
Scottish peppered salmon, Greek salad

Bibb • 10.25
orange slices, pistachios, avocado, green
goddess dressing

artisan pizzas

Margherita **V** • 11.00
sauceless pie with mozzarella, tomatoes, basil
& aged Parmesan cheese

American Pie • 12.00
Canadian bacon, pepperoni, Italian sausage,
ground beef, house-made Italian pizza sauce,
fresh mozzarella

The Cosmo • 14.00
Canadian bacon, portobellos, Italian sausage,
house-made spicy vodka cream sauce, gouda,
goat cheese

Build Your Own • 12.25
marinara & fresh mozzarella included, additional
toppings .50 each

sandwiches

all sandwiches are served with fries

Greek Chicken Pita • 10.00

hummus, cucumber, onion, tomatoes, lettuce, feta

Beef & Lamb Gyro • 10.25

with tzatziki sauce, lettuce, tomato, onion

Grilled Chicken • 9.75

cheddar cheese, bacon, sun-dried tomato aioli, challa bun

Chicken Salad • 10.00

pears, sundried cherries, walnuts, wheat bread

Turkey & Brie • 10.75

with pears, melted creme de brie on a croissant

Calypso Club • 10.75

jerk chicken, ham, bacon, cheddar and swiss cheeses, dijonaise, wheat bread

edgy veggies

Grilled Portobello **V** **G** • 13.25

quinoa, asparagus, roasted red pepper coulis

Grilled Polenta **V** **G** • 12.25

slow-roasted tomatoes, shishito peppers, shaved zucchini, chimichurri sauce

Tomato Caprese **V** • 10.25

beefsteak & grape tomatoes, fresh mozzarella, white balsamic vinegar & basil oil

Roasted Beets **V** • 10.25

red & gold, goat cheese, candied walnuts, green goddess dressing

HAPPY HOUR:
4:00-7:00PM
MON-FRI

LUNCH DELIVERY

We can deliver personal
lunches or cater to
group meetings

mains

Pan-Roasted Salmon • 19.25

curried English pea purée, avocado-tomatillo relish, shaved fennel

Salmon Oscar **G** • 17.25

flame-grilled, crab & dill-spiked hollandaise, asparagus

Blackened Red Snapper Étouffée • 22.50

shrimp, crab, sautéed spinach, dirty rice

Miso Sea Bass • 23.50

jasmine rice, sautéed apples, bok choy

Fish Tacos • 12.25

north Atlantic cod (beer-battered, grilled or blackened), cabbage, carrots, jicama & mozzarella, chipotle-sour cream, southwestern black beans, cilantro lime rice

Lobster Enchiladas • 17.75

lobster, shrimp, jalapeño-jack cheese, chipotle-tomatillo sauce & Spanish tortilla

Pan-Roasted Striped Bass • 17.25

kale & quinoa, cucumbers & tomatoes, basil-mint vinaigrette

Gulf Red Snapper Bouillabaisse • 22.50

lump crab, avocado & salsa verde

Fish & Chips • 12.25

north Atlantic cod, malt vinegar, cole slaw

Pan-Fried Chicken Breast • 11.75

smashed red potatoes, cream gravy, Texas toast

Filet - 7oz **G** • 28.95

Gorgonzola walnut butter, asparagus, port wine bordelaise

Chargrilled Burger • 10.75

lettuce, tomato, onion, fries

V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.