

APPETIZERS

TUNA TARTAR TAQUITOS*

Crispy Wonton Shells filled with Spicy Tuna, Avocado, Micro Red Radish and Toasted Sesame Seeds

18

PULLED PORK EMPANADA

Caramelized Hawaiian BBQ Sauce, Creamy Coleslaw and Chipotle Mayo

12

CLAMS ALA KASBAH*

Petite Manilla Clams and Smashed Potatoes in an Herbal-Citrus Broth. Garnished with Toasted Spices and Nuts

18

BUTTER POACHED LOBSTER SLIDER

Lemon Balm Infused Butter Poached Lobster on Fresh Baked Mini Croissant

21

SMASHED POTATOES ® V

Crispy Herb Glazed Yukon Potatoes with Peruvian Aji Verde Dipping Sauce

12

FOR THE TABLE

Add Salad Protein Grilled Organic Chicken 12, Grilled Shrimp 12, Blackened Fish 14

BILLY GOAT SALAD W

Fresh Red Leaf Lettuce, Panko Crusted Goat Cheese, Baby Beets and Toasted Almonds. Served with Candied Ginger Vinaignette

20

CHARRED LEMON CAESAR SALAD

Secret Caesar Dressing, Fresh Dill and Crispy Croissant Croutons 24

WHITE WINE MUSSELS*

Cilantro-Herb Butter with Toasted French Baguette 30

SPICY THAI MUSSELS*

Seared Mix of Sweet and Spicy Peppers in a Coconut Broth with Toasted French Baguette 28

ROASTED LOCAL CARROTS ® (V)

Baked with Honey, Orange and Mediterranean Spices

18

MAINS

BLACKENED FISH MONTACOS ®

Large Crunchy Corn Tortillas with Creamy Coleslaw and Chunky Mango Salsa Choose 2 or 3 tacos 24 / 35

GRILLED 80Z "PAT LA FRIEDA" BURGER*

Toasted Sesame Bun and French
Fries
Cheddar, American or Provolone
25
Cage Free Egg or Bacon
+3
Sub Vegan Beyond Burger

12

LOBSTER ROLL

Locally Caught and never frozen, Served on a Fresh Baked Croissant with a Side Salad, Coleslaw and Potato Chips 45

GRILLED CHICKEN SANDWICH

Melted Provolone on a Fresh Baked Croissant with Chipotle Mayonnaise & French Fries 23

Bacon +3

PAN FRIED FISH SANDWICH

Locally Caught Fluke Served on a Brioche Bun with Homemade Tartar Sauce and a Side of Coleslaw

ROASTED GARLIC FLATBREAD ®

Roasted Tomato, Fresh Mozzarella and Herbs with a Balsamic Glaze

LAMBORGHINIS*

Moroccan Spiced Lamb Sliders, Served on Cheddar Infused Brioche Buns with Roasted Garlic Aioli

22

(F) Gluten Free

Vegetarian



PALAZZOLO'S Gelato (Assorted flavors)

Tracey's famous key lime pie

Limoncello and Mascarpone Cake 12

Full Espresso Bar

20% Gratuity Is Added On Tables of 6 or More



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LOBSTER ROLL

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BABY BACK RIBS

Hawaiian Style BBQ Sauce, Served with Baked to Order Cornbread & Creamy Coleslaw

PAN SEARED CRISPY CHICKEN

Two Organic Chicken Thighs with Grilled Asparagus, Smashed Dukkah Dusted Potatoes and a Mustard-Cream Sauce

ATHENIAN SPANAKOPITA ©

Crispy Phyllo filled with Roasted Tomatoes, Spinach and Feta Cheese Served Over Lemon Hummus and Couscous Cucumber Salad

PANKO CRUSTED LOCAL FLUKE

Lemon-Mascarpone Orzo with French String Beans and Gigshack's Tartar Sauce

TUSCAN SHRIMP SCAMPI

Homemade Spinach Fettucini with a Creamy Tomato Broth and Crunchy Brioche Croutons 36

(V) Vegetarian



(F) Gluten Free

DESSERT

PALAZZOLO'S Gelato (Assorted flavors) 10

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