

# Bar Menu

## **Trio of Hummus**

Sun Dried Tomatoes, Kalamata Olive and  
Traditional Hummus Served with  
Grilled Flat Bread and Cucumbers 8.95

## **Spinach Artichoke Dip**

A Blend of Spinach, Artichoke Hearts, Shallots and  
Parmesan Cheese with a Touch of Cream  
Served Warm with Crostini 12.50

## **Fried Calamari**

Tender Calamari Rings, lightly Seasoned and  
Served with Cajun Tartar Sauce 11.95

## **Popcorn Shrimp**

Tempura Battered Rock Shrimp,  
Served with Cajun Tartar Sauce 11.95

## **Oyster's on the Half Shell**

Freshly shucked Oysters with Mignonette Sauce  
Ask your server about today's selection 15.50

## **Shrimp Cocktail**

Gulf Shrimp with Tangy Cocktail Sauce 16.75

## **Seared Rare Ahi Tuna**

Sashimi Style with Pickled Cucumber, Fried Spinach,  
Wasabi, Pickled Ginger and Soy Sauce 14.75

## **Tuna Tartare**

Ahi Tuna with Avocado, Mango, & Cucumber  
Served with Wasabi and Sriracha Aioli and a  
Soy Glaze with Crispy Wontons 15.75

## **Gravlaaks**

Housemade Gravlaaks Served with Sliced  
Vine Ripened Tomatoes and Rye Toast 15.50

## **Steak Tartare**

Mixed with Olive Oil, Capers, Onions, Egg Yolk,  
Dijon Mustard, Lemon, Anchovy, and  
Worcestershire Served with Rye Toast 15.50

## **Onion Rings**

Served with Bleu Cheese Dressing 8.50

## **Garlic Cheese Bread**

Grana Pandna Baked atop Sliced Levian Bread 8.50