

Bar Menu

Trio of Hummus

Sun Dried Tomatoes, Kalamata Olives 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 11.95

Fried Calamari

Tender Calamari Rings, lightly seasoned
and served with Cajun Tartar Sauce 10.95

Popcorn Shrimp

Tempura Battered Rock Shrimp,
served with Cajun Tartar Sauce 10.95

Oyster's on the Half Shell

Freshly shucked Oysters with Mignonette Sauce
ask your server about today's selection 14.75

Shrimp Cocktail

Gulf Shrimp with Tangy Cocktail Sauce 16.75

Pan-Seared Sea Scallops

With an Orange Fennel Beurre Blanc Sauce 13.75

Lobster Martini

Maine Lobster tossed in Aquavit Sauce
with Celery Root Slaw 21.50

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

The GRILL

ON • THE • ALLEY