

SMALL PLATES**HUMMUS PLATTER 16.00**

With roasted peppers, Kalamata olives and cucumbers, pita (extra pita ..add \$2)

COCONUT SHRIMP 18.00

With a horseradish orange dipping sauce

SHRIMP COCKTAIL 16.00

With a cucumber salad and cocktail sauce

CHICKEN BITES 16.00

Choice of sauce BBQ, Honey Mustard or Teriyaki

CHEESE PLATTER 18.00

Mixed Italian meats, parmigiano Reggiano Gouda cheese, brie, rtd peppers, olives, fig spread, grapes, cheesy toast and crackers

FRIED CALAMARI 18.00

With marinara sauce

PAN SEARED LUMP CRAB CAKE 21.00

Over greens with lemon Dijon aioli, roasted corn and bacon

MUSSELS MARINARA OR SCAMPI 19.00

Served over pasta add 6.00

MEL'S STEAK BURGER 21.00

Certified black angus Steak burger With lettuce, tomato, onion, pickles served with steak fries or coleslaw add bacon 2.00 add cheese 1.00

SALADS

BLUE CHEESE, RANCH, 1000 IS., BALSAMIC VINAIGRETTE, HONEY MUSTARD, ITALIAN
Add chicken 6 Add shrimp 8 add salmon 12

MEL'S WAY SALAD 14.00

Mixed Greens, tomato, cucumber, red onion, Sliced boiled egg. Choice of dressing

STEAK SALAD 24.00

Sliced N.Y strip over mixed greens, with kalamata olives, cucumbers, tomato, gorgonzola cheese

CAESAR SALAD 16.00

Romaine Hearts, fresh herb croutons, topped with Asiago Parmesan

CRISPY CHICKEN B.L.T SALAD 21.00

Mixed greens with panko crusted chicken breast Bacon, tomatoes and sprinkled cheddar w/ranch

MEL'S WEDGE SALAD 16.00

Iceberg lettuce, chunky blue cheese dressing Bacon, tomatoes

SEASONAL SALAD 18.00

Spinach, oranges, cranberries, walnuts, goat cheese with a sweet orange dressing

A LA CARTE SIDES

Vegetable of the day 6.00

Rosemary Roasted Potatoes 6.00

Mashed Potatoes 6.00

Steak Fries 5.00

Sweet potato wedges 7.00

Sautéed Garlic Spinach 10.00

Loaded roasted potatoes 10.00

Cole Slaw 5.00

Parsley rice 5.00

Caesar Salad 5.00

Side Salad 5.00

Potato Salad 5.00

Side of pasta 10.00

Garlic oil or marinara

Soup of the day

Cup 7 Bowl 12

PASTAS

**Served with choice of Menu soup or Side salad
Sub Caesar salad 1.00**

Sub Gluten free pasta 2.00 *Please allow time for cooking*

BLACKENED SHRIMP OVER PENNE PASTA 28.00

With sautéed spinach, pesto cherry tomatoes, garlic oil and crumble goat cheese

SHRIMP SCAMPI 28.00

Sautéed in a garlic herb butter sauce over linguini

LOBSTER RAVIOLI 30.00

Sauteed in a shrimp rose sauce with chopped tomatoes

PENNE ALA VODKA 20.00

Vodka cream tomato sauce

With chicken 24.00 with shrimp 28.00

LINGUINI ALFREDO WITH BROCCOLI 20.00

In a creamy parmesan sauce

With chicken 24.00 with shrimp 28.00

LINGUINI WHITE CLAMS SAUCE 26.00

Sauteed little neck clams in a garlic live oil sauce

ENTREES

Served with choice of two of the following

Soup of the day, House salad,

Red mashed potatoes, Parsley Rice, Steak fries

Rosemary roasted potatoes, Coleslaw, Veg of day

Sub Caesar Salad 1.00 Sub Garlic Spinach 3.00

Sub Sweet Potato Wedges 3.00 Sub side of pasta 3.00

ROSEMARY LEMON GRILLED CHICKEN BREAST 24.00

*Marinated with lemon, garlic, rosemary & thyme
Served with lemon butter sauce*

PANKO CRUSTED CHICKEN BREAST 24.00

Panko battered with melted mozzarella cheese topped with pesto cherry tomatoes

MUSHROOM SUN DRIED TOMATO CHICKEN 24.00

Sauteed chicken breast in a creamy mushroom sauce

BROILED HADDOCK 24.00

Topped with Breadcrumbs with lemon wine butter sauce

BLACKBERRY BROILED ATLANTIC SALMON 28.00

Seared Salmon topped with a blackberry sauce

PAN SEARED LUMP CRAB CAKES (2) 32.00

With champagne beurre blanc sauce

TWIN BONELESS PORKCHOPS 24.00

With a apple walnut chutney

ROASTED ½ DUCK 30.00

With orange demi glaze

CRAB STUFFED TILAPIA 30.00

Baked with crab meat and lemon beurre blanc sauce

**SHARING CHARGE ON PASTAS
AND ENTREES ADD 5.00**

Consumer advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

*please ask server for items available gluten free or sodium free

MENU ITEMS AND PRICES SUBJECT TO CHANGE