

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

CHICKEN BITES 18.00

Choice of sauce BBQ, Honey Mustard or Teriyaki

CHEESE PLATTER 21.00

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

MEL'S EMPANADAS (2) 14.00

Served with a schiracha mayo

PAN SEARED LUMP CRAB CAKE 21.00

Topped with corn, bacon and Dijon aioli

TERRYAKI CHICKEN POTSTICKERS 14.00

Over Asian coleslaw tossed with SPICY MAYO

MEL'S STEAK BURGER 21.00

Certified black angus Steak burger With lettuce, tomato, onion, pickles served with steak fries or coleslaw add bacon 2.50 add cheese 1.50

Soup of the day

Cup 7 Bowl 12

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

CAESAR SALAD 16.00

Romaine Hearts, fresh herb croutons, topped with Asiago Parmesan

CRISPY CHICKEN B.L.T SALAD 24.00

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

MEL'S WEDGE SALAD 18.00

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, GARLIC BROCCOLI, COLESLAW \$6 POTATO CHIPS, FRIES \$6, CAESAR SALAD \$8, HOUSE SALAD \$7, SWEET POTATO WEDGES OR SAUTEED GARLIC SPINACH \$8 SIDE OF PASTA MARINARA OR GARLIC OIL \$12

20%SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

PASTAS

Served with choice of soup or Side salad

Sub Caesar salad 1.00

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

Add chicken 6 Add shrimp 8 add salmon 12

BLACKENED SHRIMP OVER PENNE PASTA 30.00

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

PENNE ALA VODKA 22.00

Vodka cream tomato sauce

LINGUINI WHITE CLAMS or MUSSELS 28.00

Sauteed in a garlic olive oil sauce OVER LINGUINI

SPAGHETTI MEATBALLS 22.00

With tomato sauce

TUSCAN STYLE CHEESE RAVIOLI 24.00

With a creamy sauce, sun dried tomatoes, spinach, onion, parmesan cheese

LINGUINI SHRIMP SCAMPI 30.00

Sauteed shrimp in a garlic butter sauce over linguini

ENTREES

Sides choice: 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 5.00

Sub Sweet Potato Wedges 5.00

Sub side of pasta with garlic oil or marinara 7.00

ROSEMARY LEMON GRILLED CHICKEN BREAST 26.00

Marinated with lemon, garlic, rosemary & thyme

Served with lemon butter sauce

PANKO CRUSTED CHICKEN BREAST 26.00

Panko battered layered with tomato sauce, melted mozzarella cheese topped with pesto cherry tomatoes

MUSHROOM SUN DRIED TOMATO CHICKEN 26.00

Sauteed chicken breast, with mushrooms, sun-dried tomatoes in a creamy marsala sauce

BROILED HADDOCK 28.00

Topped with Breadcrumbs with lemon wine butter sauce

BLACKBERRY BROILED ATLANTIC SALMON 32.00

Seared Salmon topped with a blackberry sauce

PAN SEARED LUMP CRAB CAKES (2) 34.00

With champagne beurre blanc sauce

TWIN BONELESS PORKCHOPS 24.00

With a apple walnut chutney

ROASTED ½ DUCK 32.00

With orange demi glaze

\$25 minimum spending required PER PERSON

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