

SAILOR'S RETURN



Appetizers

Eggplant Stack.....	\$12.95
<i>Fontina cheese, spinach, prosciutto & tomato bordelaise</i>	
Fried Green Tomatoes.....	\$12.95
<i>Pesto, roasted red peppers, fresh mozzarella, balsamic fig glaze</i>	
Portabella Mushroom Cap Crab Cake.....	\$16.95
<i>Jumbo portabella mushroom stuffed with a crab cake, melted swiss, topped with cabernet demi & beurre blanc sauce</i>	
Baked Escargot with four cheeses.....	\$11.95
Bob's Jumbo Shrimp Cocktail.....	\$13.95
Coconut Shrimp.....	\$12.95
<i>with Orange Marmalade sauce</i>	
Fried Calamari.....	\$11.95
<i>with Marinara sauce</i>	
Jumbo Lump Crab Cake.....	\$13.95
<i>with Dijon mustard sauce</i>	
Conch Fritters	\$11.95
<i>with Remoulade sauce</i>	
Stuffed Mushrooms.....	\$10.95
<i>with Alouette cheese & Italian sausage</i>	
Mrs. Peter's Smoked Fish Dip.....	\$10.95
<i>with hot peppers and crackers</i>	
Chicken Wings.....	6 - \$8.95
<i>Hot, Medium or Mild with celery sticks & blue cheese dressing</i>	
	12 - \$12.95

Soups

Soup du jour

Bowl \$4.95

Cup \$3.95

Dinner Salads Ala Carte

Sailor Salad.....	\$7.95
<i>Baby greens, gorgonzola cheese, roasted pumpkin seed, Granny Smith apples with key lime dressing</i>	
House Salad.....	\$7.95
<i>Baby greens, tomato, cucumber, onion, croutons with balsamic vinaigrette</i>	
Beet Salad.....	\$7.95
<i>Fresh greens with roasted beets topped with goat cheese, candied walnuts & raspberry vinaigrette</i>	
Classic Caesar.....	\$7.95
<i>Crisp romaine lettuce, croutons and parmesan cheese</i>	
Baby Iceberg.....	\$7.95
<i>Crisp iceberg lettuce with apple-smoked bacon, tomato, red onion & a homemade blue cheese dressing</i>	
Spinach Salad.....	\$7.95
<i>Fresh spinach, hard boiled egg, bacon, gorgonzola cheese with bacon vinaigrette</i>	

Pastas

Rigatoni ala Vodka.....	\$17.95
<i>Rigatoni with pancetta ham in a tomato cream sauce</i>	
	Add Chicken.....\$3.00
	Add Shrimp.....\$6.00
Shrimp Scampi Rigatoni.....	\$23.95
<i>Jumbo gulf shrimp sautéed in a garlic wine lemon butter sauce, fresh parsley</i>	
Penne Crab.....	\$23.95
<i>Jumbo lump crab with spinach in a garlic white wine cream sauce</i>	
Penne Chicken Three Cheeses.....	\$20.95
<i>Chicken breast in a creamy three cheese alfredo sauce</i>	
Fettuccine Shrimp Fra Diabolo.....	\$23.95
<i>Jumbo gulf shrimp, fettuccine pasta, tossed in a spicy marinara sauce</i>	

**Raw shellfish may be hazardous to your health. All food ordered rare or medium rare may be hazardous to your health. 18% gratuity will be automatically added to the check for parties of eight or more.*

Seafood Entrees

Fresh Catch of the Day.....	~ Market Price
<i>Served francaise style, garlic mashed potatoes & fresh seasonal vegetable</i>	
Shrimp & Scallop Pesto.....	\$25.95
<i>Sautéed shrimp & scallops in a basil pesto sauce, risotto & fresh seasonal vegetable</i>	
Baked Sea Scallops Au Gratin	\$26.95
<i>Fresh large sea scallops baked in a three cheese béchamel sauce with risotto & fresh seasonal vegetable</i>	
Jumbo Lump Crab Cakes.....	\$26.95
<i>Roasted corn salsa, garlic mashed potatoes & fresh seasonal vegetable</i>	
Herb Roasted Salmon.....	\$25.95
<i>With white beans, braised fennel broth, toasted almonds & citrus oil</i>	
Fresh Pan Roasted Blackened Salmon.....	\$25.95
<i>With a pineapple mango salsa, risotto & fresh seasonal vegetable</i>	

Steak, Chicken & Chops

14oz. New York Strip.....	\$36.95
<i>Sautéed mushroom & cabernet demi glaze, garlic mashed potatoes & fresh seasonal vegetable</i>	
10oz. Center Cut Filet Mignon.....	\$36.95
<i>With pinot noir demi glaze, gorgonzola paint, pine nuts, a jumbo five cheese ravioli & sautéed spinach</i>	
Grilled 10oz. Top Sirloin.....	\$25.95
<i>Green peppercorn sauce, garlic mashed potatoes & fresh seasonal vegetable</i>	
Grilled 10oz. Prime Skirt Steak.....	\$26.95
<i>Arugula, tomato brushetta, melted gorgonzola, finished with balsamic fig glaze & risotto</i>	
Chicken Eggplant.....	\$22.95
<i>Sautéed chicken, eggplant, spinach, tomato bordelaise, melted fontina, risotto</i>	
Chicken Cordon Bleu Kiev.....	\$23.95
<i>Stuffed chicken breast with black forrest ham, swiss cheese & garlic butter with garlic mashed potatoes & fresh seasonal vegetable</i>	
Chicken Portofino.....	\$23.95
<i>Basil breaded sautéed chicken breast topped with tri-color peppers, arugula, shaved parmesan, balsamic fig glaze & risotto</i>	
Pork Chop Bordelaise.....	\$25.95
<i>Parmesan basil breaded pork chop, sautéed & topped with a bordelaise sauce, fontina cheese, rigatoni pasta & fresh seasonal vegetable</i>	
Stuffed Pork Chop.....	\$25.95
<i>Stuffed with spinach, mushrooms, pine nuts, melted fontina cheese, cabernet demi glaze & fresh seasonal vegetable</i>	
Veal Scallopini.....	\$24.95
<i>Lemon butter caper sauce, risotto, & fresh seasonal vegetable</i>	

Sides Menu

Sautéed Onions.....	\$3.50	Garlic Mashed Potatoes.....	\$3.50
Sautéed Mushrooms.....	\$3.50	Risotto.....	\$3.50
Sautéed Spinach.....	\$3.50	French Fries.....	\$4.95
Asparagus.....	\$4.95		

Kids Menu

Fish Sticks.....	\$6.95
<i>served with French fries</i>	
Chicken Fingers.....	\$6.95
<i>served with French fries</i>	
Grilled Cheese.....	\$6.95
<i>served with French fries</i>	
Pasta Marinara or Alfredo.....	\$6.95
Cheese Pizza.....	\$6.95
Cheeseburger.....	\$6.95

Beverages

Soft Drinks.....	\$3.00
Iced Tea.....	\$3.00
Bottled Water.....	\$3.00
Sparkling Water.....	\$3.00
Coffee.....	\$3.00
Hot Tea.....	\$3.00
Espresso.....	\$3.50
Cappuccino.....	\$3.50