

Appetizers

Antipasto– The finest Italian meats and cheeses, marinated vegetables & roasted peppers \$9.95

Crispy Spring Rolls– Hand rolled rice paper rounds filled with spicy crab accompanied with a sweet & sour mango dipping sauce \$9.75

Bruschetta– Grilled seasoned bread topped with lump crab herb salad \$9.99

Mozzarella Bella– Italian herb breaded mozzarella fried in olive oil & Mama's marinara \$7.50

Chicken Fingers– Homemade Southern–fried chicken strips & tangy–ginger mustard \$8.50

Nachos– Crispy corn tortilla chips centered with refried beans covered with melted Jalapeno Jack and Cheddar, sour cream, guacamole and salsa \$8.95

Pork Satay– Skewered marinated pork tenderloin served with a mango salsa \$8.95

Louisiana Crab Cake– Spicy jumbo lump crab cake with a roasted bell pepper sauce \$9.95

Coconut Shrimp– Plump shrimp rolled in coconut with a kiwi lime dipping sauce \$9.95

Scallops– Plump sea scallops wrapped in bacon and served with a Cajun dipping sauce \$8.95

Quesadillas– Fire grilled tortillas, filled with five cheeses served with sour cream, salsa and guacamole \$8.95.....Add Chicken \$2.50

Mussels–Plump Prince Edward mussels steamed with leeks, garlic, white wine & cream \$9.75

Shrimp Prosciutto–Shrimp wrapped in Prosciutto, served with a Gorgonzola cheese sauce \$9.95

Blackened Salmon Hushpuppies–Blackened salmon pieces blended with garlic & rice sautéed in olive oil served with a spicy remoulade sauce \$9.75

Grilled Pizza– Artichoke hearts, spinach, ham & red onion dusted with Parmesan \$9.75

Shrimp Cheesecake– A savory cheesecake with shrimp & a roasted tomato balsamic sauce \$9.50

Soups

French Onion Soup Crock \$ 4.75

Mediterranean Seafood Chowder Small bowl \$3.75 Large bowl \$4.75

Soup of the Day Small bowl \$3.75 Large bowl \$4.75

Sandwiches

Served with dill pickle and your choice of: chips, three potato salad or marinated vegetables

***Burgers-** 8 oz ground sirloin with your choice of: \$ 8.75

American, Cheddar, Mozzarella, Jalapeno Jack, bacon, onions, mushrooms, lettuce, tomato

Turkey Burger- Ground turkey, Gorgonzola, avocado, tomato, chopped egg on toasted Brioche \$ 8.75

Monte Cristo- Ham, turkey, melted Sharp cheese on batter dipped bread with a warm raspberry dipping sauce \$ 8.75

Rueben- Grilled sour dough Rye, corned beef, melted Swiss, sauerkraut & Thousand Island \$8.50

Veneto- Grilled basil marinated chicken with roasted peppers, grilled onions & a garlic chive sauce in an herb wrap \$8.75

Asian Wrap- Sautéed tenderloin tips with peppers, onions and mushrooms, Oriental barbecue sauce in a warm herb wrap \$9.95

Crab Cake Sandwich- Spicy crab cake with remoulade sauce, lettuce & tomato on Foccacia \$9.95

Filet and Cheese- Grilled beef tenderloin, caramelized onions, melted cheese on an English muffin \$9.95

Italian Club- Ham, imported salami, Prosciutto, Mozzarella, lettuce and tomato with basil-mayonnaise on toasted seven grain bread \$8.75

Turkey Pastrami- Turkey Pastrami with melted cheddar on grilled Rye with creamy Parmesan-peppercorn dressing \$8.50

Shrimp BLT- Grilled shrimp, bacon, lettuce & tomato on a toasted baguette with garlic sauce \$9.75

Salads

Morgan's salad– Grilled chicken, crisp Romaine, candied pecans, dried cranberries, roasted peppers and Gorgonzola with a lemon vinaigrette \$ 8.95

Caesar–Crisp Romaine lettuce, Parmesan cheese, croutons in our classic Caesar dressing \$ 8.50
Add... **Grilled Chicken** \$2.75 **Grilled Shrimp** \$2.95 **Grilled Salmon** \$3.75

Southern Fried Chicken Salad– Southern fried chicken strips on a bed of field greens grilled onions, roasted peppers, apples and pears served with a tangy ginger-mustard sauce \$9.50

Fajita Chicken Salad– Grilled spicy chicken with a warm cheesy quesadilla on a bed of greens with avocado, tomato and ripe olive served with Salsa Ranch dressing \$8.95

***Salmon Salad**– Grilled salmon with pineapple, mangoes and toasted almonds on a bed of greens with Tarragon mustard dressing \$9.95

***Grilled Shrimp Salad**– Mandarin oranges, mushrooms & peppers on a bed of greens with a raspberry bacon dressing \$9.75

Smoked Turkey Cobb Salad– Julienne smoked turkey, avocado, tomato, hard boiled egg & crumbled bacon with a creamy peppercorn dressing \$ 8.95

Pastas

Served with a house salad

Papparadelle Bolognese– Thick egg pasta with classic Northern Italian meat sauce \$9.95/\$14.95

Penne Vodka– Penne pasta with marinara, vodka & cream \$9.95/\$14.95

Cappellini di Angelo– Angel hair pasta with olive oil, basil, garlic & tomato \$9.95/\$14.95

Ravioli Mozzarella– Smoked Mozzarella filled ravioli with Prosciutto & peas in a Parmesan cheese sauce \$10.95/\$16.95

Farfalle Creole– Peppers, onions & Andouille sausage in spicy marinara \$9.95/\$14.95

Spaghetti and Meatballs– Italian meatballs in a basil marinara over spaghetti \$9.95/\$14.95

Fusilli Putanesca– Corkscrew pasta with capers, anchovies, peppers and olives \$9.95/\$14.95

Seafood Linguini– Shrimp, scallops & mussels in a creamy garlic sauce over linguini \$13.25/\$19.50

Entrees

Served with chef's choice of vegetable and potato

***Rosemary Marinated Lamb Chops**– on a bed of sweet mashed potato & herb au jus \$25.75

***Porterhouse Steak**– Marinated Porterhouse steak with Madeira sauce \$23.95

***LA Sizzler**– 12 oz Cajun steak with BBQ shrimp \$23.95

***Filet Mignon**– 8 oz Center cut filet \$26.75

with your choice of : caramelized onions, mushrooms, or brandy sauce

Grilled Veal Loin Chop– Grilled veal loin chop with Dijon mustard sauce
on a bed of chive mashed potatoes \$23.95

Pork Tenderloin– Molasses-garlic marinated pork tenderloin with ginger applesauce \$17.95

Spicy Crab Cakes– with a roasted bell pepper sauce \$22.95

St. Peter's Fish– sautéed with julienne vegetables, jumbo lump crab
& an Asian plum sauce \$22.95

***Halibut**– Parmesan crusted halibut with roasted tomato and pasta Alfredo \$23.50

Swordfish– Oven roasted with horseradish-dill crust, shrimp & scallops in a garlic sauce \$22.95

Salmon– Grilled salmon in an orange ginger glaze on a bed of coconut rice \$20.95

Shrimp Quesadillas– Rum marinated shrimp with caramelized bananas
on a warm cheesy quesadilla with mango salsa \$18.95

Duckling– with raspberry ginger sauce \$23.50

Chicken– Prosciutto, melted Fontina cheese in a Pinot Grigio sauce \$15.95

Chicken– Sautéed chicken topped with Brie & spinach in a caramelized mushroom sauce \$15.95

All Entrees can be served plain upon request

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