



Tiki-tizers

SOUP OF THE DAY

MOZZARELLA STICKS served with marinara sauce

CHICKEN FINGERS

lightly battered chicken tenders served with honey mustard

BUFFALO WINGS

served in our hot wing sauce with bleu cheese & celery

NACHOS

topped with chili & cheese, served w/ sour cream & guac sides

ANTONIO'S BAKED CLAMS *our signature recipe*

CLAMS CASINO (6)

served with our casino butter & bacon

FRIED CALAMARI served with marinara sauce

PEI FRESH LI MUSSELS marinara or vin blanc **gf**

TIKI CRAB CAKE

fresh claw & lump crab cake served over a mixed bean salsa with remoulade sauce

SHRIMP CEVICHE

cooked shrimp marinated in lime, lemon, olive oil with julienne green peppers & red onions, served with homemade corn tortillas **gf**

AHI TUNA

sesame crusted and served with seaweed salad, balsamic glaze & sesame ginger vinaigrette, accompanied with hoisin sauce & wasabi (cooked rare or medium rare only) **gf**

OYSTERS ROCKEFELLER

pernod, spinach cream, Parmesan panko & Swiss cheese

Raw-Bar

LOCAL CLAMS on the HALF SHELL (1/2 dozen) • (dozen) **gf**

LOCAL OYSTERS on the HALF SHELL (1/2 dozen) • (dozen) **gf**

SHRIMP COCKTAIL (4) – (6) **gf**

Tiki Favs

TIKI-TIZER PLATTER

Buffalo wings, mozzarella sticks & baked clams

COLD SEAFOOD BUCKET

1/2 dozen clams, 1/2 dozen oysters & 5 jumbo shrimp **gf**

MINI COLD SEAFOOD BUCKET

3 clams, 3 oysters & 2 shrimp **gf**

Leafy Tiki Salads

add chicken, shrimp, crab cake, or tuna

CLASSIC CAESAR SALAD

Romaine lettuce, croutons & Parmesan cheese in a classic Caesar dressing

GORGONZOLA WALNUT SALAD

mixed greens topped with Gorgonzola cheese, caramelized walnuts & sliced pears in a raspberry vinaigrette dressing **gf**

WEDGE SALAD

iceberg lettuce, crispy bacon, gorgonzola cheese, tomatoes, carrots & red onion with a bleu cheese dressing **gf**

AVOCADO CRABMEAT SALAD

fresh avocado topped with real crabmeat salad on a bed of mixed greens in a balsamic vinaigrette dressing

SESAME SEARED TUNA SALAD

sesame-crusted, pan-seared, sliced & served over mixed greens in a sesame ginger vinaigrette (cooked rare or medium rare only) **gf**

SANTA FE SALAD

avocado, corn, tomato, beans, and tortilla strips served over fresh greens in a ranch dressing

dressings:

balsamic vinaigrette, bleu cheese, Caesar, Italian, honey mustard, ranch, raspberry vinaigrette, sesame ginger & thousand island

Tiki Burgers

with french fries, a pickle & cole slaw

CLASSIC BURGER

8 oz. chargrilled sirloin burger topped with lettuce & tomato

TRUFFLE BURGER

8 oz. chargrilled sirloin burger topped with truffle infused mushrooms & baby arugula

CRAB CAKE BURGER

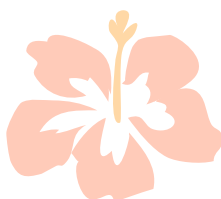
homemade crab cake with lettuce, tomato & remoulade sauce

CALIFORNIA VEGETABLE BURGER

topped with lettuce & tomato

add cheese: American, bleu, cheddar, provolone, mozzarella, & Swiss

add tops: avocado, bacon, caramelized onions, goat cheese, & mushrooms





Pasta

LINGUINI di MARE

mussels, scallops, shrimp & clams in a light red cream sauce

LINGUINI WITH WHITE CLAM SAUCE

classic linguini with fresh clams, garlic, butter & white wine

FRESH MAINE LOBSTER RAVIOLI

served in a vodka & tomato cream sauce

PEI FRESH LI MUSSELS OVER LINGUINI

with your choice of our signature marinara or vin blanc sauce

TRADITIONAL PENNE A LA VODKA

add: chicken or shrimp

Paninis, Sandwiches Tacos & Wraps

with french fries, a pickle & cole slaw

GRILLED CHICKEN PANINI

marinated chicken breast, roasted red peppers & mozzarella cheese on pressed ciabatta w/ basil oil & a balsamic glaze drizzle

MARINATED SIRLOIN PANINI

sliced top sirloin & provolone cheese on pressed garlic & butter ciabatta with a balsamic glaze drizzle

FRIED CHICKEN SANDWICH

fried crispy chicken cutlet with lettuce & tomato on ciabatta bread served with our homemade chipotle mayo

HOT GRILLED CHICKEN WRAP

grilled chicken, sautéed onions & peppers with melted jack cheese in a garlic & herb wrap - (no substitutions)

FISH TACOS

two beer battered fried codfish tacos with pineapple salsa, lime sour cream & red cabbage slaw

ask about our
loyalty
program

Entrées

*all served with our signature twice-baked potato
& green beans almondine
(excluding chicken parm & classic fish & chips)*

BLACKENED COWBOY RIB EYE

16-18 oz. thick-cut cowboy bone in rib-eye steak seasoned with a Tiki blackened spice mix, served with a horseradish cream **gf**

FILET MIGNON

8 oz. filet mignon in a black pepper & mushroom brandy demiglaze **gf**

CHICKEN FRANÇAISE

breast of chicken lightly battered & sautéed with white wine, lemon, butter & capers

CHICKEN PARMIGIANA

breaded chicken cutlet topped with marinara sauce & mozzarella cheese over linguini

TIKI CODFISH

fresh codfish filet topped with a Dijon macadamia nut crust baked with lemon, butter & white wine, topped with cream of champagne

BROILED FISHERMAN'S PLATTER

fresh cod with a Dijon macadamia nut crust, scallops, stuffed shrimp & crab cake in our signature cream of champagne sauce

CLASSIC FISH & CHIPS

Corona beer-battered, golden-fried codfish served with French fries, coleslaw, pickle & tartar sauce

STUFFED SHRIMP

shrimp stuffed with crabmeat in our signature cream of champagne sauce

BROILED SEA SCALLOPS

broiled in a white wine, lemon & casino butter, topped with garlic bread crumbs & scallions & basil oil

BAKED SALMON

fresh Atlantic salmon filet topped with our signature mango, cucumber and corn salsa

Sides

COLESLAW • FRENCH FRIES • TWICE-BAKED POTATO
VEGETABLE OF THE DAY • SIDE SALAD

