



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 blue cheese & celery

ANTONIO'S BAKED CLAMS
our signature recipe

CLAMS CASINO (6)
served with our casino
butter & bacon

FRIED CALAMARI 19
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 a
remoulade sauce

SHRIMP CEVICHE
cooked shrimp marinated in lime,
lemon and olive oil with & red
onions, served with homemade corn
tortillas **gf**

OYSTERS ROCKEFELLER
pernod, spinach, Parmesan panko &
Swiss cheese

Share-Ables

NACHOS
topped with chili & cheese, served
with sour cream & guac

TIKI-TIZER PLATTER
buffalo wings, mozzarella sticks
& baked clams

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**

AHI TUNA
sesame-crust and served
with seaweed salad, balsamic
glaze & sesame ginger
vinaigrette (cooked rare or
medium rare only) **gf**

Buckets

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**

Salads

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
baby iceberg lettuce, crispy bacon, gorgonzola
cheese, tomatoes, carrots & red onion with a
blue 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-crust, pan-seared, sliced & served
over mixed greens tossed in a sesame ginger
vinaigrette and balsamic glaze (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
**add: chicken, shrimp
crab cake, tuna**

Burgers

with french fries, a pickle & coleslaw

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
add: goat cheese

CRAB CAKE BURGER
homemade crab cake with lettuce,
tomato & remoulade sauce

**CALIFORNIA VEGETABLE
BURGER**
topped with lettuce & tomato

**add cheese: American, blue, cheddar,
provolone, mozzarella & swiss**
**add toppings: avocado, bacon, caramelized
onions, goat cheese & mushrooms**

***CONSUMER ADVISORY:**
Raw or under-cooked meat, poultry, seafood or eggs may increase the risk of food-borne illnesses. Before ordering, please inform your server if you, or a person in your party has a food allergy.



Entrées

served with our signature twice-baked potato & green beans almondine
(excluding Chicken Parm & Classic Fish & Chips)

BLACKENED COWBOY RIBEYE

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

FILET MIGNON

8 oz. filet mignon in a black pepper & mushroom brandy demi-glaze **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 our 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 breadcrumbs, scallions & basil oil

BAKED SALMON

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

Handhelds

with french fries, pickle & coleslaw

GRILLED CHICKEN PANINI

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

MARINATED SIRLOIN PANINI

sliced top sirloin & provolone cheese on pressed garlic & butter ciabatta with 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

FISH TACOS

two beer-battered fried codfish tacos with pineapple salsa, lime sour cream & topped with microgreens

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

FRESH PEI MUSSELS OVER LINGUINI

choice of our signature marinara or vin blanc sauce

RIGATONI MEZZI A LA VODKA

add: chicken or shrimp

Sides

COLESLAW

FRENCH FRIES

TWICE-BAKED POTATO VEGETABLE OF THE DAY SIDE SALAD

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