



Waterfront
STEAKS • SEAFOOD

Starters

SAGANAKI

Greek cheese flamed with Brandy. OPA! - 8.95

ESCARGOTS

6 large snails in garlic butter. Served with garlic bread - 9.95

SESAME ENCRUSTED TUNA

Sesame encrusted tuna, served rare, with ginger, wasabi and soy sauce - 13.95



JUMBO SHRIMP COCKTAIL

5 shrimp served with homemade cocktail sauce - 7.95

SPICY POPCORN SHRIMP

Popcorn shrimp mixed with boom boom sauce - 8.95

GREEK PLATE

Greek olives and peppers, cucumbers, feta cheese, tomatoes and garlic bread - 2 for 8.95 | 4 for 10.95

Sandwiches

FISH SANDWICH

Served with French fries - 9.95

HAMBURGER

Served with French fries - 8.95
Add cheese for 0.50

Substitute baked potato or beans for \$1 extra

Pasta

ALFREDO

Your choice of grilled or blackened chicken or shrimp, served over a bed of pasta smothered in a rich alfredo sauce - Chicken 16.95 | Shrimp 17.95

Soups and Salads

All soups and salad dressings are made in house from scratch.



NEW ENGLAND CLAM CHOWDER

Cup - 3.50 | Bowl - 4.95

FRENCH ONION SOUP - 4.95

GARDEN SALAD

Greens with tomato, onion and cucumber - 5.95

TOM'S GREEK SALAD

Romaine, tomato, onion, cucumber, feta cheese, pepperoncini, house vinaigrette - 8.95

CAESAR SALAD

Your choice of blackened or grilled chicken or shrimp, romaine lettuce, croutons, parmesan cheese, Caesar dressing - Chicken 16.95 | Shrimp - 17.95

Kids Meals

All kids meals are served with fries. (12 and under only please)

HAMBURGER - 5.50

CHEESEBURGER - 6.50

CHICKEN TENDERS - 6.50

FRIED SHRIMP - 7.50

FISH SANDWICH - 6.50

GRILLED CHEESE - 4.50

PASTA WITH BUTTER OR ALFREDO - 6.00



House Specialty

**Notice: Consuming raw and undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.*

All Entrees are served with our famous beer rolls, salad, and choice of potato, veggies or rice.

Add a Greek or Caesar Salad for \$2

Surf and Turf

PETIT FILET & FRIED SHRIMP

6 oz filet and 5 pieces of fried shrimp - 28.95

PETIT FILET & LOBSTER TAIL

6 oz filet and 6 oz cold water lobster tail - 33.95

Beef

PRIME RIB

Available Friday & Saturday only

Slow cooked for 6 hours, served with a horseradish sauce and au jus - 28.95

NEW YORK STRIP

12 oz premium, freshly hand cut selection, char-grilled to your liking.
12 oz - 22.95 | 16 oz - 26.95

FILET

10 oz premium, freshly hand cut selection, char-grilled to your liking - 33.95

PEPPERSTEAK NY STRIP

12 oz smothered with peppercorn sauce - 24.95

RIBEYE

14 oz premium, freshly hand cut selection, char-grilled to your liking - 28.95

TOP SIRLOIN

10 oz premium freshly hand cut selection, char-grilled to your liking - 17.95

CHOPPED STEAK

Char-grilled ground beef topped with sauteed mushrooms and onions - 15.95

SHISH KABOB

Beef medallions, tomatoes, green peppers, mushrooms and onions - 16.95

Sides

BAKED POTATO | SWEET POTATO | FRENCH FRIES

RICE PILAF | MUSHROOMS & ONIONS

GREEN BEANS

PEPPERCORN SAUCE - 3.25 each

From the Water

JUMBO SHRIMP

Your choice: fried, grilled, blackened, baked or cold.
6 pcs - 14.95 | 10 pcs - 18.95



SESAME SEARED TUNA

Sesame seed encrusted tuna served rare with ginger, wasabi and soy sauce - 17.95

SALMON

Atlantic salmon - 17.95

LOBSTER TAIL

New Zealand cold water lobster served with melted butter.
12 oz - 33.95 | 1 lb - 41.95

MAHI MAHI

Grilled or blackened - 17.95

GROUPE

Grilled or blackened - 19.95

HADDOCK

Beer battered, grilled or blackened - 17.95

MIX GRILL

(all fish) Grilled or blackened - 15.95

Pork and Poultry

CHICKEN TERIYAKI

Marinated and grilled to perfection - 15.95

BONELESS PORK LOIN CHOPS

Two tender, center cut, boneless chops - 16.95



BBQ BABY BACK RIBS

Full rack, slow cooked over 4 hours and smothered in our homemade BBQ sauce - 18.95

TUESDAY'S ONLY! 14.95

ROASTED HALF DUCK

Baked to perfection and served with an orange marmalade sauce - 25.95

RACK OF LAMB - 26.95



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Desserts

CHOCOLATE MULTI LAYERED CAKE
BOURBON PECAN PIE
KEY LIME PIE WITH GRAHAM CRACKER CRUST
CHEESECAKE
MUD PIE
6.95 each

House Wine

FOXHORN VINEYARDS, CALIFORNIA

WHITE ZINFANDEL | PINOT GRIGIO
SAUVIGNON BLANC | CHARDONNAY
MERLOT | CABERNET SAUVIGNON
Glass - 5.95 | Demi Carafe - 10 | Carafe - 17

Champagne and Sparkling Wines

Jp Chenet, France - Bottle 8

Chandon Brut, California - Bottle 11

Moet & Chandon White Star - Bottle 59

White Wines

CHARDONNAY

St. Francis, Sonoma, California - glass 8 | bottle 25
Kendall Jackson, California - glass 8 | bottle 25
Picket Fence, Russian River Valley, California - bottle 27
Cakebread, Napa, California - bottle 59

SAUVIGNON BLANC

Clifford Bay, New Zealand - glass 8 | bottle 19
13 Celsius, Marlborough, New Zealand - bottle 24
Morgan, Monterey, California - bottle 24

PINOT GRIGIO

Caposaldo, Italy - glass 8 | bottle 19
Chloe, Italy - glass 9 | bottle 27
Santa Margherita, Italy - bottle 42

RIESLING

Pacific Rim, Washington - glass 8 | bottle 21

WHITE ZINFANDEL

Forestville, California - bottle 20



Red Wines

CHIANTI

Banfi Superior, Tuscany, Italy - glass 8 | bottle 23
Bolla Tuscany, Italy - bottle 21

PINOT NIOIR

Frontera, Chile - glass 8 | bottle 18
Cartlidge & Brown, California - bottle 29
Benziger, Sonoma, California - bottle 34
David Bruce, Central Coast, California - bottle 41

CABERNET SAUVIGNON

Castle Rock, Paso Robles, California - glass 8 | bottle 18
14 Hands, Washington - glass 8 | bottle 21
Kendall-Jackson, California - glass 9 | bottle 27
Concannon Founders Reserve, California - bottle 27
Round Pond Estate, California - bottle 49
Beringer Knights Valley, California - bottle 55
Silver Oak, Alexander Valley, California - bottle 99
Silver Oak, Napa Valley, California - bottle 155

MERLOT

Carmenet Reserve Merlot, California - glass 8 | bottle 21
Kendall Jackson, California - glass 8 | bottle 24
Frog's Leap, Napa California - bottle 52

SHIRAZ

Paringa, Australia - glass 9 | bottle 27
Robert Oatley - glass 8 | bottle 24
Cupcake, Australia - bottle 21

RED ZINFANDEL

Cline, California - glass 8 | bottle 21

FRENCH RED

Chateau de la Chaize Brouilly, France - bottle 25
Laroque Cabernet - bottle 27

Beer

DRAFT BEER

BUD LIGHT | BUDWEISER | MICHELOB ULTRA | AMBERBOCK
pint - 3.25 | pitcher - 9

BOTTLED BEER

BUDWEISER | BUD LIGHT | BUD LIGHT LIME | COORS LIGHT
O'DOUL'S | MILLER LITE | MICHELOB ULTRA | MICHELOB LIGHT - 3.75

SAM ADAMS | AMSTEL LIGHT | BECK'S | BECK'S NA | CORONA
CORONA LIGHT | SHOCKTOP | STELLA | YUENGLING | HEINEKEN
GOOSE ISLAND IPA | DOGFISH HEAD | GUINNESS | STRONGBOW - 4.75