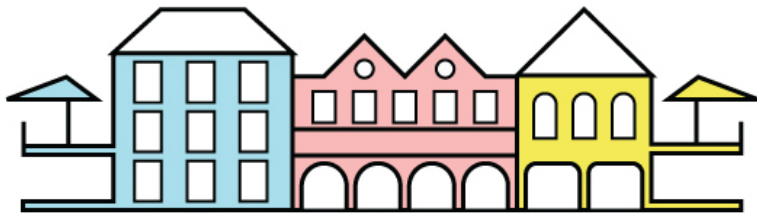


LUNCH



APPETIZERS

Sizzling Shrimp  **\$21**

A Half Dozen Cajun Shrimp with Mango Salsa

Tuna Tartar with Avocado  **\$21**

Garnished with Seaweed & Sesame Seeds

Calamari Rings **\$17**

Crispy Fried served with a Marinara Sauce, Curry Aioli & Lemon Wedge

Doritos Nachos / Spicy **\$17**

Add Veg, Beef, Pork or Chicken **\$4**

Chorizo Dip **\$18**

Baked with Sour Cream & Cheese served with Pita Bread

Fish Bermuda Chowder  **\$11**

Rum & Sherry Peppers

BOWLS & SALADS

Garden Salad  **Vegan \$15**

Artisan Mix with Cucumber, Red Onion, Shredded Carrots, Bell Peppers, Cherry Tomatoes & House Dressing

Caesar Salad  **\$17**

Iceberg Lettuce, Croutons, Chopped Bacon & Parmesan
Add Chicken **\$7** Add Steak **\$10**
Add Salmon **\$12**

Sesame Tuna or Chicken

Rice Noodle Stir Fry **\$25**

Julienne Carrots, Mushrooms, Red Peppers, Onion, Baby Corn, Ginger, Green Onion, Lemon in a Tamari Sauce with Sweet Soy

Sweet Soy Rockfish Bowl **\$26**

Sticky Rice, Shaved Napa Cabbage, Smoked Daikon, Avocado, Citrus Salad & Fried Garlic

Tofu Buddha Bowl  **\$22**

Fried Tofu, Broccoli, Chickpea, Cucumber, Cherry Tomatoes, Arugula, Avocado & Chimichurri Dressing

Bruschetta **\$15**

Fresh Diced Tomato & Fresh Mozzarella with Pesto
Add Shrimp or Chicken **\$4**

Baked Brie **\$22**

Breaded & Baked Brie with a Berry Coulis

Buffalo Chicken Mac & Cheese **\$17**

Maine Lobster Mac & Cheese **\$25**

Homemade Truffle Macaroni & Cheese topped with Maine Lobster

Spicy Korean Cauliflower **\$15**

Chili Tempura Style, Scallions & Toasted Sesame Seeds

Spinach & Artichoke Dip **\$18**

Bechamel Sauce, Spinach, Artichoke, Mozzarella Cheese served with Pita Bread

Tuna Poke Bowl  **\$26**

Rice, Edamame, Cucumber, Avocado, & Mango

Chicken & Quinoa Bowl  **\$24**

Grilled Chicken Breast, charred Onions, Roasted Peppers & Butternut Squash, Broccoli Florets, Goat Cheese & fresh Herb Dressing

Korean Bowl  **\$18**

Vegetable Rice, Black Sesame Seeds, Green Onions & Chili Tempura style Cauliflower

Asian Noodle Salad **\$22**

Soba Noodles, Cabbage, Carrots, Cucumber, Cilantro with a Creamy Peanut Dressing

Spinach Salad  **\$18**

Spinach, Strawberries, Avocado, Toasted Pine Nuts, Dry Cranberries with an Orange Balsamic Dressing, & Crumbled Blue Cheese

Cajun Blackened Shrimp Bowl **\$25**

Avocado, Rice, Chimichurri, Mango & Honey Lime Salsa 

TACOS \$21 / 3 PER ORDER

Rock Fish Tacos Battered Rockfish, Lime Cilantro Aioli, Arugula, Fresh Tomato & Avocado Salsa

Pulled Pork Braised Pork Shoulder, Lettuce, Tomato & Rum Swizzle BBQ Sauce

Grilled Beef Filet Steak, Lettuce, Tomato & Asian BBQ Sauce

Teriyaki Chicken Lettuce, Tomato & Pickled Vegetables

Roasted Veggie Mixed Vegetables with Cilantro Aioli

Chorizo Lettuce, Tomato with Siracha Aioli

SPECIAL TACOS

Seared Tuna Taco Seared Tuna, Spicy Seaweed Coleslaw, Lettuce, Tomato with a Sweet Soy drizzle **\$24**

Shrimp Taco Shrimp with an Avocado Salsa & Sriracha Aioli **\$24**

Lobster Taco Lobster, Lettuce, Tomato Salsa & Garlic Aioli **\$35**

ALL SANDWICHES, BURGERS & TACOS SERVED WITH A CHOICE OF SWEET POTATO FRIES, PUB STYLE FRIES OR SALAD



Gluten Free

ENTREES

Chicken Cordon Bleu **\$34** **8oz Filet Steak** **\$39**

10oz Rib Eye Steak **\$39** **8oz Bacon wrapped filet** **\$42**

Salmon Steak **\$35** **King Crab Legs** PER LB **\$55**

12 Grilled Shrimp **\$35** **Striploin 9oz** **\$39**

Catch of the Day MARKET PRICE

ABOVE ENTREES: Served with a Choice of 2 Sides

LOBSTERS MARKET PRICE

Served with Shrimp and Crab Stuffing. Choice of Curried, Thermidor or Broiled. G/F Option – White or Saffron Rice.

CHOICE OF 2 SIDES

Mashed Potato, Baked Potato, Sweet Potato Fries, Pub Fries, Caesar Salad, Mixed Vegetables, House Salad.

SIDES

Mashed Potatoes	Baked Potato	Fries\Sweet Fries
Mixed Vegetables	Asparagus	Sautéed Spinach
Sautéed Mushrooms	Broccolini	Saffron Rice
& Onions	Glazed Carrots	House Salad
HOUSE FAVORITE	White Truffle Macaroni & Cheese	Caesar Salad

SAUCES \$2

Red Wine Jus	Lemon Butter
Peppercorn Jus	Spicy Sriracha Aioli
House Rosemary Cream Sauce	

The Terrace Burger **\$16**

Burger on a Brioche Bun with Lettuce & Tomato

Chicken Burger **\$16**

Grilled Chicken Breast on a Brioche Bun with Lettuce & Tomato

Breaded Chicken Parmesan Sandwich **\$20**

Brioche Bun, Lettuce, Tomato, with a Marinara Sauce

Grilled Veggie Sandwich **\$17**

Peppers, Onion, Zucchini, Hummus, and Fresh Mozzarella

Grilled Cajun Rockfish Sandwich **\$21**

Brioche Bun, Sriracha Mayo, Lettuce, Tomato and Sautéed Onions

Steak Sandwich **\$25**

Grilled Striploin with Fried Onions, melted Mozzarella Cheese on a Toasted Hoagie with a Side of Au Jus

Chicken Quesadilla **\$20**

Tomato Salsa, Mozzarella served with a Choice of Sweet Potato Fries, Pub Style Fries or Salad

Fish and Chips **\$22**

Beer Battered Cod served with Fries

Alfredo Linguine **\$22**

Linguine served with Creamy Alfredo sauce.

Add Chicken **\$7**, Shrimp **\$10**, Salmon **\$10**, Lobster **\$15**

Jay's Curry *Vegan* **\$22**

Chickpea, Mixed Peppers, Broccoli, Zucchini, Cauliflower, Red Onion, with a Coconut Curry Sauce on White Rice

Add Chicken **\$7**, Shrimp **\$10**, Rockfish **\$10**, Lobster **\$15**

Chicken Pesto Pasta **\$26**

Penne Pasta with Pesto (Home Grown Basil), Asparagus, Cherry Tomatoes topped with Grilled Chicken Breast served with Garlic Bread

Gnocchi **\$24**

Potato Gnocchi in a Rosemary Cream Sauce with Roasted Cherry Tomatoes, Peas, Mushrooms & Parmesan
Add Chicken **\$7**, Shrimp **\$10**, Salmon **\$10**, Lobster **\$15**

PIZZA

The Terrace Pizza **\$22**

Ham, Pepperoni, Buffalo Chicken, Peppers, Onions, House Made Black Rum BBQ Sauce

Caprese Pizza **\$17**

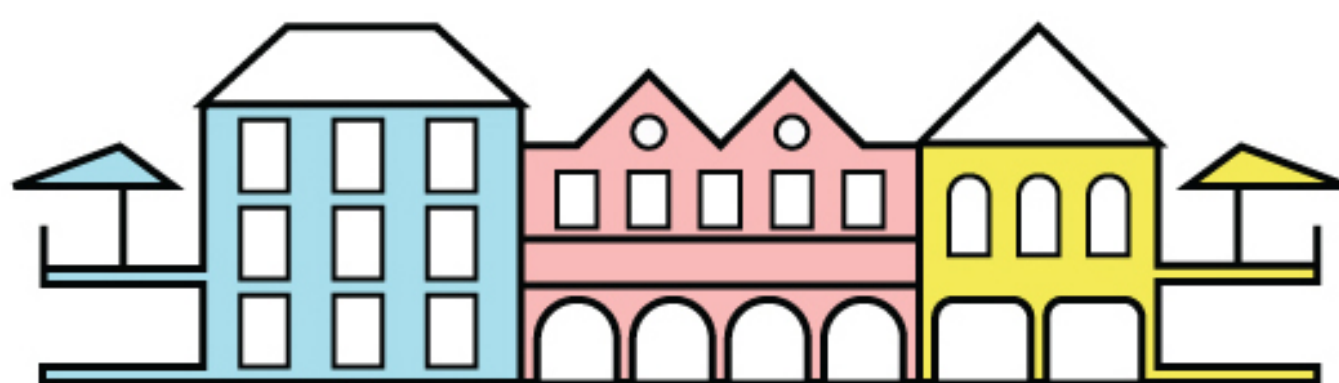
Made with Pesto, Tomatoes, Red Onions & Fresh Basil, topped with Mozzarella, & drizzled with Balsamic Reduction

Three Cheese Pizza **\$16**

Mozzarella, Cheddar & Asiago Cheese

Build Your Own 12" Pizza **\$15**

Add Ons \$1: Fresh Broccoli, Pineapple Chunks, Tomatoes, Onions, Red Peppers, Green Peppers, Black Olives, Mushrooms
\$2: Pepperoni, Ham, Ground Beef, Bacon, Chicken, Ground Chorizo



The Terrace
On Front Street

LUNCH