

CHARCUTERIE & CHEESE

CHEESEBOARD

Imported cheeses, candied walnuts, Granny Smith apples, olives, seasonal jam, Artisan bread

SERVES 2 23

SERVES 4 39

CHARCUTERIE BOARD

Artisan cured meats, olives, dried fruit, optional artisan bread

SERVES 2 29

SERVES 4 52

CHARCUTERIE & CHEESE BOARD

SERVES 2 39

SERVES 4 69

SALADS

Individual/Family

CAESAR SALAD GF

Romaine lettuce with homemade herb croutons, parmesan cheese, tossed with homemade Caesar dressing

13

30

BISTRO BEET SALAD GF

Bed of arugula topped with red and yellow beets, Gorgonzola cheese, with cranberries and walnuts, aged sherry vinegar

14

38

AUTHENTIC CAPRESE SALAD

Tomato, mozzarella, basil, olive oil, balsamic glaze

15

42

PASTA & SEAFOOD

Individual/Family

POTATO GNOCCHI BOLOGNESE

Homemade Bolognese sauce, ground beef, red wine, tomatoes, carrots, garlic, onion

28

49

SHRIMP SCAMPI

Spaghetti, white wine sauce, garlic, tomatoes, bread crumbs, parsley

28

65

MUSSELS FRA DIAVOLO

Choose from traditional red, Fra Diavolo, or white wine cream sauce, Artisan bread

19

49

CHICKEN CAVATELLI

Cherry peppers, white wine, fresh basil, parmesan cheese

26

59

Creamy pesto Gnocchi

CREAMY PESTO GNOCCHI V Gnocchi, peas, carrots, broccoli, tossed in garlic pesto cream sauce Add :

Chicken 7, Shrimp 13, Salmon 14

26.00

Spaghetti Meatballs

SPAGHETTI MEATBALLS Spaghetti meatballs, red marinara sauce, topped with parmesan, reggiano, fresh basil

26

MAIN COURSES

ASIAN SALMON

Rice Sautéed vegetables, topped with sesame ginger glaze

33

PAELLA SEVILLANA

Spanish rice, chorizo, clams, mussels, calamari, shrimp, roasted tomatoes, peppers, saffron and carrots green beans

37

FAMILY SIZE 5 PEOPLE 119

ROASTED CHICKEN

Oven-roasted half chicken, roasted potatoes, sautéed spinach, hot cherry peppers, garlic white wine sauce

28

Rack of Lamb

GRILLED FRENCH RACK OF LAMB

Half Rack of Rack, spinach , garlic mashed potato

39.99

New York Steak

NEW YORK STEAK 12 oz. New York strip, au poivre sauce, French fries, sauteed broccoli

38

STEAK SHOP

ASK YOUR SERVER ABOUT THE CERTIFIED KOBE BEEF AND JAPANESE WAGYU STEAK

NEW YORK STEAK

12 oz. New York strip, au poivre sauce, Roasted potatoes, roasted Cauliflower puree

38

TOMAHAWK STEAK VS RIBEYE

TOMAHAWK STEAK VS RIBEYE

Tomahawk steak is a bone-in ribeye steak carved from the beef rib primal cut.

124



SOUP

FRENCH ONION SOUP

13

LOBSTER BISQUE

14

Tapas

AL LA PLANCHA

grilled Squid parsley paprika chimichurri sauce.

14.00

PARMESAN TRUFFLE FRIES

10

FRENCH FRIES

8

Mixed OLIVES

7.00

Empanadillas

Filled with seasoned ground pork & potatoes

14.00

Moroccan Casablanca

Roasted Cauliflower

12

PATATAS BRAVAS

8

Meatballs

MEATBALLS Homemade meatballs, marinara sauce, parmesan

9.00

Chorizo

CHORIZO Spicy Spanish sausage, garlic, parsley, onion, olives,

12.00

Baba Ghanouj

Roasted eggplant, tahini sauce, garlic, lemon, fresh pita bread

10.00

Falafel

Hummus, tahini sauce, fresh pita bread

10.00

Hummus

HOMEMADE HUMMUS GF V Chickpeas, tahini sauce, lemon, fresh pita bread

9.00

Fried Calmari

FRIED CALAMARI Fried calamari, marinara sauce, lemon Add cherry peppers 1.50

Grilled Octopus

Roasted potatoes, arugula, cherry tomatoes, dried cranberries, garlic aioli

Portobello Mushrooms

sautéed sliced mushrooms, herbed goat cheese, fig balsamic glaze

15.00

Gambas al ajillo

GAMBAS AL AJILLO GF Pan-seared Tiger shrimp, garlic and sherry wine sauce

14.00

GUACAMOLE AUTHENTICO

GUACAMOLE AUTHENTICO GF Fresh sliced avocado, onion, tomato, lime, and cilantro, homemade tortilla chips

14.00

WRAPPED GOAT CHEESE

WRAPPED GOAT CHEESE Cranberries encrusted goat cheese wrapped in prosciutto, topped with a fig balsamic glaze

16.00

3 Shrimp Tacos

Lettuce, pico de gallo jalapeno crema

16.00

Lamb lollipops

Herb lamb chop

17.00

2 japanese Wagyu

Sliders

wagyu beef

24.00

village Wings

14.00

OCEAN BEACH WINNERS

LITTLENECK CLAMS

GF

HALF DOZEN 17

DOZEN 34



BLUE POINT OYSTERS

GF

HALF DOZEN 18

DOZEN 36

***TUNA TARTARE**

Ahi tuna, sesame seeds, olive oil, diced avocado, serrano chili, soy balsamic glaze, crostini

20

Mussels Fea Diavolo

Choose from traditional Red Diavolo
Or white wine cream sauce. Artisan
bread

19.00

Tapas

MOROCCAN CASABLANCA V

1/2 roasted cauliflower, shallots,
chimichurri sauce, lemon, garlic,
shaved parmesan cheese

12

FALAFEL

Hummus, tahini sauce, fresh pita
bread

12

Chorizo Tapas

Spicy Spanish sausage
garlic, paesley, onion, olives, mixed
peppers

12

39

Lamb Lollipops

LAMB LOLLIPOPS GF Herb seasoned
lamb chops, tomatoes, arugula tossed
in lemon vinaigrette, chimichurri
sauce

18.00

BEIRUT BOARD V

Hummus tahini, falafel, baba
ghanoush, mixed olives, stuffed grape
leaves, from the oven pita bread
(great to share)

36

BABA GHANOUIJ V

Roasted smashed eggplant, tahini
sauce, garlic, lemon, fresh pita bread

12

Baba Ghanouj

BABA GHANOUIJ VG Roasted
eggplant, tahini sauce, garlic, lemon,
fresh pita bread

12

Meatballs tapas

MEATBALLS Housemade meatballs,
marinara sauce, parmesan cheese

10

HOMEMADE HUMMUS GF V

Chickpeas, tahini sauce, lemon, fresh
pita bread

10

VILLAGE WINGS

Buffalo, or parmesan garlic chicken
wings Celery, carrot, and side blue
cheese

14

A La plancha

A La Plancha Grilled Squid, parsley,
paprika, chimichurri sauce

15

Patatas Bravas

PATATAS BRAVAS Roasted Potatoes,
Marinara Sauce, Garlic Aioli

8

**TAPAS FRIED
CALAMARI**

FRIED CALAMARI Fried calamari,
marinara sauce, lemon Add cherry
peppers 1.50

12

Grilled Octopus

Roasted potatoes, arugula, cherry
tomatoes, dried cranberries, garlic
aioli

22

**2 Japanese wagyu
Sliders**

2 JAPANESE WAGYU SLIDERS Olive
fed Olive fed Japanese Wagyu beef,
garlic aioli on a Brioche sliders

24

BURGERS & SANDWICHES

WAGYU BURGER

Olive fed Japanese Wagyu beef, garlic
aioli on a Brioche roll, parmesan
truffle fries

33

SOUTH BEACH

Grilled chicken, arugula, sliced
tomato, avocado, caramelized onion,
honey mustard

16

**10 oz VILLAGE
BURGER**

Jalapeño aioli, blue cheese,
caramelized onions, French fries

18

FROM THE OVEN

MUSHROOM PIZZA

Portobello mushrooms, caramelized
onions, goat cheese, garlic, truffle oil

24

MARGHERITA PIZZA

Cherry tomatoes, mozzarella,
basil, balsamic glaze

23

cheese Pizza

20.00

Bistro Pizza

BISTRO PIZZA Chorizo, Shrimp,
Jalapeno, tomato sauce, mozzarella
MUSHROOM PIZZA

25

STARTERS

GOAT CHEESE WRAP

Cranberry and raisin goat cheese wrapped in prosciutto, balsamic glaze

16

FAMILY 46

GUACAMOLE AUTHENTICO GF

Fresh sliced avocado, onion, tomato, lime, and cilantro, homemade tortilla chips

14

GRILLED OCTOPUS

Roasted garlic potatoes, mixed greens, cherry tomatoes, dried cranberries, garlic aioli

19

GAMBAS AL AJILLO GF

Pan-seared Tiger shrimp, garlic and sherry wine sauce

17

FRIED CALAMARI

Fried calamari, marinara sauce, lemon

16

ADD CHERRY PEPPERS 1.50

*LAMB LOLLIPOPS GF

4 Herb seasoned lamb chops, onion, tomatoes, dried cranberry, arugula, chimichurri sauce

29

PORTOBELLO MUSHROOMS

Sautéed mushrooms, goat cheese, balsamic glaze

14

Shrimp tapa Risotto

Grilled shrimp creamy lobster risotto

14

TACOS

Individual/Family

3 PORK TACOS

Slow cooked pork shoulder, red and white coleslaw, pico de gallo, sesame ginger sauce

12

3 FISH TACOS

Crispy cod fish, pico de gallo, red cabbage salad, chipotle sauce

18

3 SHRIMP TACOS

Lettuce, pico de gallo, jalapeño crema

16