Small Plates

Kale Salad

oranges, sundried Cranberries, toasted almonds honey mustard vinaigrette

Israeli Chopped Vegetable Salad

eggplant, hummus

Burrata Cheese

heirloom tomatoes, basil pesto, pine nuts

Chicken Wings 6 ea.

BBQ or buffalo style or sweet chili, celery

Fried Mozzarella Sticks

Goat Cheese Flatbread

arugula, Caramelized onions, balsamic reduction

Baked Gluten Free Eggplant

marinated eggplant topped with tomato, spinach and cheese

Homemade Potato Chips

ranch dipping sauce

Fried Pickles

with chipotle aioli

Raw Bar Specials

Half Dozen of Today's Featured Oysters

on the half shell

Oyster Martini

three freshly shucked oysters, cocktail sauce splash of vodka

Jumbo Shrimp Cocktail

served with cocktail sauce, fresh lemon

Tuna and Salmon Sashimi

sliced, seaweed salad, aioli, chutney

Sushi Roll of the Day

wasabi, pickled ginger and soy sauce

Summer Lobster Salad

with bibb lettuce, asparagus and mango slaw

Healthy Sports Bar Summer BBQ

Enjoy the BBQ with full Salad Bar

including chicken breast, salmon, turkey burgers hamburgers, garden burgers, hot dogs and condiments

Salads from the Salad Bar

with condiments and assorted dressings

Consumer Advisory Guidance

"consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions" There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have a immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

East Meets West Specialties

Tokyo Sky Scraper

Stack of tuna tartar, avocado, crab meat and sushi rice chipotle dressing

Teriyaki Beef Salad Bowl

tasty beef steak bites over romaine lettuce with Carrots, cucumber and red onions

Sizzling Vegetables Dumplings

served over stir fry vegetables in soy sauce

Shrimp Scampi over Yellow Rice

roasted marinara sauce and lime

Pan Fried Pacific Striped Bass

served over edamame beans with sweet corn fritters

Steamed Lobster Boil

1 1/2 lb. Maine lobster, corn, coleslaw and baked potato drawn butter

Broiled Teriyaki Şalmon

sautéed spinach, sweet corn fritters

Napa Style Beef Short Ribs

served in Cabernet red wine sauce over mashed potatoes baby Carrots, braised onions and Brussel sprouts

Hawaiian Chicken and Pineapple Quesadilla

tender Chicken breast with pineapple and Cheese

Main Plates

Grilled Prime Burger

brioche bun, lettuce, tomato, onion, fries

Cheese Burger

lettuce, tomato, onion American, cheddar, provolone, blue cheese or Swiss

Homemade Veal Meatballs

over fresh spaghetti pomodoro

BBQ Pulled Brisket Sandwich

colesiaw, brioche roll, side of fries

Organic Chicken Paillard

grilled, marinated Chicken breast arugula, heirloom tomatoes and red onions

Sausage with Pretzel Bun

beer braised onions and garlic, French fries

Pizza

marinara sauce shrimp, meat lovers, pepperoni, vegetarian

Cocktails

Frenchman's Creek Spritzer

Aperol, prosecco, orange wedge

Frenchman's Creek Moscow Mule

vodka, ginger beer, fresh squeezed lime

Strawberry Lemonade Breeze

vodka, muddled strawberry, vanilla syrup fresh lime juice, Champagne

Frenchman's Fantasy

vodka, elderflower liqueur, simple syrup lemon juice, basil leaves, soda, grapefruit juice

Kahlua Espresso Martini

Kahlua, espresso, simple syrup

Raspberry Mojito

rum, raspberry syrup, muddled mint

Pink Rose Martini

vodka, triple sec, sour mix, cranberry juice sugar rim, lemon wheel

Frenchman's Old Fashioned

scotch whiskey, 1 teaspoon sugar 2 dashes of bitters, 2 orange slices 2 Cherries, splash of soda

Kentucky Buck

bourbon, ginger beer, lemon juice, strawberries

Frenchman's Hole in One

gin, St. Germain, raspberry simple syrup lemon juice, splash of prosecco