

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

Tokyo Sky Scraper

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

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 an immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Weekly Specials

1.5 lbs. Maine Lobster

steamed with melted butter, coleslaw
sweet corn and baked potato

Crabmeat stuffed lobster

Classic Shrimp Pad Thai

jumbo shrimp with bean sprouts, roasted peanuts, lime
and pad Thai sauce tossed with gluten free rice noodles

Mussels Meunière

mussels tossed in garlic, white wine, butter and parsley
or marinara style, toasted French baguette

Main Plates

Andy's Chicken Chow Mein

tossed with sprouts, lettuce and served with fried rice

Triple Wonder

stir fry shrimp, chicken and beef with vegetables
served with fried rice

Grilled Prime Burger

brioche bun, lettuce, tomato, onion, French fries

Cheese Burger

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

Spaghetti Meatballs in Marinara Sauce

Parmigiano-Reggiano

BBQ Pulled Brisket Sandwich

coleslaw, brioche roll, side of fries

Organic Chicken Paillard

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

Atlantic Garlic Salmon with Grilled Onions

sautéed spinach, sweet corn fritters

Classic French Lamb Chops

marinated with a little fresh garlic and rosemary
green beans and baked sweet potato

Filet Mignon "Gorgonzola"

two grilled filet mignon topped with gorgonzola cheese
green beans, grilled parmesan tomato, sweet potato fries

Grilled Organic Chicken Breast

française lemon sauce, sautéed spinach
baked sweet potato

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