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

# Sushi and Sashimi Specials



Sushi and Sashimi Combo
California roll with 3 pieces of tuna, salmon
and yellowtail sashimi

Dragon Roll tempura shrimp, spicy crab salad and cucumber topped with eel

Rainbow Spider Roll tempura soft shell crab, cucumber, avocado, crab salad topped with salmon and tuna

Dynamite Roll
California roll topped with baked scallops

Crunchy Salmon Roll deep fried roll with salmon, cream cheese and scallions

Naruto Roll salmon, tuna, crab, scallions and avocado wrapped in cucumber

Special Tuna Roll spicy tuna and cucumber, topped with white tuna

# Main Plates

Grilled Garlic Salmon
crispy onions, sautéed spinach, baked sweet potato

Traditional Stuffed Cabbage Sweet and Sour served with mashed sweet potatoes and classic sauce

Grilled Prime Burger brioche bun, lettuce, tomato, onion, French fries

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

Organic Pork Chop Milanese breaded and pan fried pork Chop topped with arugula side of spaghetti marinara

12 oz. Prime N.Y. Strip Steak sautéed green beans and double baked potato

Classic French Lamb Chops
marinated with a little fresh garlic and rosemary
green beans and baked sweet potato

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