



Nine Day Menu

Appetizers

Cajun Fish Fingers - Strips of fish coated in panko, fried crispy and dusted with a hint of Cajun seasoning	\$14
Grilled Pesto Vegetable Pizza – Homemade pesto, grilled seasonal vegetables	\$18

Salad:

Southwest Niçoise Salad – Lettuce, avocado, egg, red potato, green beans, corn & grilled tuna. Mustard lime vinaigrette	\$26
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Burgers

Cajun Fish Sandwich – Spiced fish fillet, pan grilled and served on a brioche bun, house tartar & fries	\$16
Grilled Portobello Mushroom Burger - Marinated, grilled dressed with spicy tomato aioli & fries	\$17
Oriental Salmon Burger - Topped with sesame ginger sauce	\$16

The Famous Impossible Burger

Classic - Grilled, with a side of fries	\$15
Breakfast - Beefsteak tomato, sunny side up egg and fries	\$18

Entrées

Wild Mushroom Gnocchi - Wild mushrooms, cream & herbs	\$26
Stuffed Eggplant - Breaded eggplant, vegetables over pasta and our house made marinara sauce	\$22
Sweet & Sour Fish - Chunks of salmon beer battered, pineapple, vegetables sweet & sour sauce over rice	\$26
Fish n Chips - Beer battered fish fillets served with cole slaw, fries & house tartar	\$22
Fish Tacos – Mexican seasoned fish tucked into 3 soft corn tortillas, fresh lime, spicy cole slaw and mango salsa	\$21
Crispy Red Snapper - Skin on pan crisped fillet topped with watermelon tomato salsa paired with citrus snap peas and rice	\$30
Garlic Butter Salmon Pinwheels – Infused salmon pinwheels served roasted broccoli	\$34

The following served a medley of dinner vegetables and your choice of rice, brown rice, baked potato, mashed potato, French fries or onion rings

Lemon Butter Barramundi – Grilled and served with a delicate lemon butter sauce.	\$30
Honey Garlic Grilled Salmon – House fermented honey garlic glazed over grilled salmon	\$31
Sesame Crusted Tuna Steak – Premium yellow fin tuna, pan seared	\$34
Tropical Mahi Mahi – Grilled and topped with a grilled pineapple citrus salsa	\$34