

Dinner Menu

Starters

Lobster Bisque

Our signature soup topped with cream fraiche and fried basil

Cup: 6.25 Bowl: 7.95

South of the Border Shrimp Cocktail

Cooked shrimp, cucumbers, avocado, cilantro, jalapeno peppers in our home made cocktail sauce

13.50

Crab Cakes

Jumbo crab cake, served with mango and roasted tomato relish

13.50

Seafood Au Gratin

Large prawn, scallops and crabmeat sautéed in garlic butter and béchamel sauce

14.25

Steamed Clams

Juicy clams in garlic chardonnay broth

10.45

New England Clam Chowder

Cup: 6.25 Bowl: 7.95

Steamed Black Mussels

Fresh garlic, tomatoes, chardonnay broth, fennel and crispy pancetta

11.95

Calamari

Fried Calamari with Italian parsley, parmesan cheese, spicy chili oil and chipotle aioli sauce

10.45

Hawaiian Coconut Shrimp

Breaded coconut shrimp, served with orange wasabi marmalade

13.95

Lobster and Mango Tempura Roll

Cooked lobster with fresh ginger, basil, carrots and plum sauce

16.50

Salads

Seafood Cobb Salad

California spring greens, shrimp, scallops, salmon, bacon, avocado, jack cheese, diced tomatoes and chopped hardboiled eggs

17.95

Chicken Caesar Salad

Chopped romaine lettuce, grilled chicken breast, pears, achiote garlic croutons, parmesan cheese and Caesar dressing

15.95

Shrimp Caprice Salad

Grilled shrimp with fresh mozzarella cheese, opal basil, vine ripe tomatoes, micro greens and orange citrus vinaigrette

15.95

Pistachio Tuna Salad

Marinated tuna steak cooked your way served on a bed of lettuce with pineapple and mango relish, orange sections, tomatoes, cucumbers & balsamic vinaigrette

16.95

Caribbean Salmon Salad

Grilled salmon on a bed of baby spinach, pears, strawberries, red onions, candy walnuts, Pointe Reyes blue cheese and raspberry vinaigrette

16.95

Shiitake Beef Salad

Sautéed strips of filet mignon with red bell peppers shiitake mushrooms, onions, roasted tomatoes and oriental sesame dressing

17.25

Light Fare

Portobello en Croute

Portobello mushroom, grilled asparagus, roasted peppers and marinara sauce

21.95

Lobster Ravioli

Pockets of pasta stuffed with a mixture of lobster, herbs and cheeses served in a fresh tomato ragu sauce with opal basil, fennel and parmesan cheese

24.50

Grilled Vegetables Platter

Seasonal grilled vegetables with fresh mozzarella, vine ripe tomatoes, smoked cheese and balsamic vinaigrette

18.50

Pizza Margarita

Pizza with fresh tomato, basil and mozzarella cheese

12.95

Entrees

Halibut Tapenade		29.95
	<i>Pan seared halibut with saffron risotto, chive butter sauce and grilled asparagus</i>	
Day Boat Scallops		28.95
	<i>Sea scallops in a lemon cream and honey mustard sauce accompanied with wild mushrooms, sweet peas and garnished with fried potatoes and whipped potatoes</i>	
Macadamia Nut Mahi-Mahi		27.50
	<i>Macadamia nut encrusted mahi-mahi fish finished in a pineapple triple-sec sauce, mashed potatoes and seasonal vegetables</i>	
Sword Fish Oscar		29.95
	<i>Sword fish filet topped with crab meat, asparagus and béarnaise sauce served with polenta</i>	
Herb Crusted Salmon		25.50
	<i>Fresh salmon filet encrusted with fresh herbs, finished with a red pepper coulis sauce served with spinach and polenta</i>	
Peppered Ahi		27.95
	<i>Pan seared ahi tuna finished with a citrus glaze and mango pineapple confetti served with mashed potatoes and seasonal vegetables</i>	
Kona Kai Surf and Turf	Market Price	
	<i>A 6 oz filet topped with green peppercorn sauce and a Lobster tail served with drawn butter</i>	
Spaghettini del Mar		26.95
	<i>Thin spaghetti served with sautéed shrimp, scallops and clam in a caponata sauce</i>	
Chicken Portofino		29.50
	<i>Grilled breast of chicken in a Marsala wine sauce sautéed with shrimp, spinach, mushrooms and served with polenta</i>	
New York Strip Steak		32.95
	<i>A 12 oz. New York steak served with onion comfit, peppercorn sauce, mashed potatoes and vegetables</i>	
Beef Tenderloin Filet		34.95
	<i>Tenderloin filet with morel mushroom sauce, risotto and seasonal vegetables</i>	
Lamb Chops		32.95
	<i>Two grilled lamb chops with sautéed tomato onion confetti, Kona Kai mint sauce, served with polenta and vegetables</i>	

Great Sandwiches

Sandwiches served with choice of Steak fries, Onions Rings or Fruit Medley

Chicken Santa Fe		12.95
	<i>Grilled chicken breast with balsamic demi-glazed onions, fresh mozzarella cheese, lettuce, tomatoes and grilled marinated portobello mushrooms</i>	
Atlas Cheeseburger		11.45
	<i>Lean ground beef patty, lettuce, tomato, onion on a fresh bakery bun, garnished with onions rings</i>	
Barbecued Ahi		13.50
	<i>Fresh grilled Ahi with sautéed peppers, onions, provolone cheese on ciabatta bread</i>	

Juices, Coffees, Beverages

House Blend Coffee	2.65	Tomato Juice or V-8	3.50
Cafe au Lait	4.25	Assorted Hot Teas with	
Espresso	4.50	Mint and Lemon	2.95
Cafe Mocha	4.50	Bitter Sweet Hot Chocolate	3.50
Cappuccino	4.50	Seasonal Fruit Smoothies	4.95
Apple Juice	3.50	San Pellegrino Water	2.75/5.25
Freshly Squeezed Orange or		Evian Water	2.75/5.25
Grapefruit Juice	4.75		

*A 15% Service Charge will be added to all parties of 8 people or more
Applicable sales tax will be added to all items served*