



Appetizers

Steamed Littleneck Clams

Littlenecks Steamed In White Wine Garlic Butter with Crisp Crostinis \$13.95

Seared Tuna Sashimi

Sunomono, Tobiko, Pickled Ginger & Wasabi \$14.95

Spicy Thai Calamari

Crispy Fried and Tossed in Thai Sweet Chile Sauce \$12.95

Jumbo Shrimp Cocktail

With Lemon & Spicy Cocktail Sauce \$14.95

Tahiti Joe's Wild Wings

Served with Ranch & Celery Sticks, Choice of Hot, Mild or Teriyaki \$12.95

Chicken Fingers

Breaded and Fried Golden Brown
Served with Ranch and Celery Sticks \$10.95

Quesadillas

Golden Flour Tortillas Stuffed with Cheddar Cheese, Pico de Gallo and Your Choice of:
Chicken \$12.95 or Shrimp \$14.95

Chicken & Veggie Spring Rolls

Fried Golden with Thai Sweet Chile Sauce \$10.95

Volcano Nachos

Piled High with Shredded Cheese, Tomatoes, Onions, Sour Cream & Guacamole \$13.95

Add Chicken \$3 or Beef \$3



Soups

Seafood Bisque

Creamy Shellfish Stock with Shrimp,
Crab & Lobster \$7

Soup of the Day

Ask your Server for the Chef's Daily Inspiration \$6

Salads

Joe's Dinner Salad

Gathered Baby Greens, Ripe Tomato,
Sliced Cucumber & Garlic Croutons. Choice of Dressing \$9.95

Classic Caesar Salad

Crisp Romaine Hearts, Caesar Dressing,
Shaved Parmesan & Garlic Croutons \$10.95

Cranberry Walnut Salad

Gathered Baby Greens, Candied Walnuts, Dried Cranberries &
Crumbled Goat Cheese with Raspberry Vinaigrette \$12.95

Add to any Salad:

Chicken, Salmon, Shrimp, or Tuna \$6



Burgers & Sandwiches

Served with Your Choice of Fries or a Side Salad

Build Your Own Gourmet Burger or Chicken Sandwich

Half Pound Black Angus Burger Charbroiled to Order or Grilled Chicken Breast, with Lettuce, Tomato & Red Onion and Served on a Toasted Bun \$11.95

Add to any Burger for \$.50 each

Cheddar, American, Monterey Jack, Swiss, Sautéed Mushrooms or Onions, Bacon, Guacamole, BBQ Sauce, Pico de Gallo, Jalapeños

Tuna Salad Sandwich

Fresh Made Albacore Tuna Salad with Lettuce, Tomato & Red Onion on Toasted Wheat Bread \$12.95

Chicken Salad Sandwich

Fresh Made Chicken Salad with Lettuce, Tomato & Red Onion on Toasted Wheat Bread \$12.95

Grilled N.Y. Strip Steak Sandwich

Char Grilled to Perfection and Topped with Sautéed Mushroom, Onions & Melted Monterey Jack Cheese Served on a Toasted Hoagie Roll \$12.95

Gourmet Pizza

Cheese Pizza

Large \$13.95 Small \$11.95

Add Pepperoni, Sausage, Ham, Bacon, Ground Beef, Mushrooms, Pineapple, Onions, Bell Peppers, Black Olives, or Jalapeños to any pizza for \$1.25 each.



Gourmet Pizza

Meat Lovers

Pepperoni, Sausage, Bacon, Ham, & Ground Beef
Large \$18.95 Small \$15.95

Supreme

Ham, Pepperoni, Mushrooms, Onions, Bell Peppers, & Sausage
Large \$18.95 Small \$15.95

Double Pepperoni Parmesan

Two layers of Pepperoni and Mozzarella with Parmesan Cheese
Large \$18.95 Small \$15.95

Buffalo Chicken

Blue Cheese Sauce, Chicken Strips, & Frank's Hot Sauce
Large \$18.95 Small \$15.95

BBQ Chicken

Barbeque Sauce, Grilled Chicken, Onions, & Cheddar Cheese
Large \$18.95 Small \$15.95

Hawaiian

Ham and Pineapple with Extra Cheese
Large \$15.95 Small \$13.95

Vegetarian

Mushrooms, Onions, Bell Peppers, Black Olives, & Pepper Rings
Large \$15.95 Small \$13.95

Margarita

Roma Tomatoes, Fresh Basil, & Parmesan Cheese
Large \$15.95 Small \$13.95

Shrimp Classic

Creamy White Garlic Sauce, Grilled Shrimp, Tomatoes, & Minced Garlic
Large \$22.95 Small \$18.95



Entrees

Add a Side Salad to any Entrée \$4

Gulf Shrimp Scampi

Jumbo Shrimp in Garlic White Wine Butter Sauce,
with Wilted Spinach Orzo Pilaf \$19.95

Chicken Marsala

Tender Breast of Chicken Pan Seared with Roasted Tomato
& Mushroom Marsala Wine Sauce & Smashed Redskins \$18.95

Linguine with Clams

Littleneck Clams Tossed with Linguine in White Wine Butter or
Savory Tomato Sauce \$19.95

Chicken or Shrimp Fettuccine Alfredo

With Creamy Garlic Parmesan Sauce \$18.95

Spaghetti Marinara with Meatballs

Traditional Spaghetti with House Made Marinara, Meatballs & Garlic Toast \$15.95

Fettuccine Primavera

Fettuccine Tossed with Fresh Seasonal Vegetables and
House Made Marinara Sauce \$16.95

Cajun Fettuccine

Steak, Chicken & Shrimp tossed with Mushrooms, Caramelized Onions &
Roasted Red Peppers in a Spicy Cream Sauce \$21.95





Prime Rib Dinner For Two

Available on Fridays and Saturdays after 5pm

Seafood Bisque or House Salad

12oz Prime Rib of Beef

With Au Jus and Horseradish, Smashed Redskins, & Seasonal Vegetable

Selection of Chef's Specialty Dessert

\$49.95 for two

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

Daily Dinner Special

Three Course

Seafood Bisque or Garden Green Salad

Choice of Entrée:

Land & Sea

12 oz N.Y. Strip and Atlantic Salmon Fillet

Served with Merlot Glace de Viande, Lemon Caper Beurre Blanc, Smashed Redskins, & Seasonal Vegetable

Surf & Turf

8 oz Lobster Tail and 8 oz Filet Mignon

Served with Drawn Butter and Lemon, Smashed Redskins, & Seasonal Vegetable

Twin Lobster Tails

Two 8 oz Brazilian Lobster Tails

Served with Drawn Butter and Lemon, Smashed Redskins, & Seasonal Vegetable

Selection of Chef's Specialty Dessert

\$42.95





Seafood Steaks Chops

8 oz. Filet Mignon

Char Grilled to Perfection with Merlot Glace de Viande,
Smashed Redskins & Seasonal Vegetables \$28.95

12 oz. New York Strip

Char Grilled to Perfection with Merlot Glace de Viande,
Smashed Redskins & Seasonal Vegetables \$24.95

12 oz. Prime Rib of Beef Au Jus

With Creamy Horseradish, Au Jus,
Smashed Redskins & Seasonal Vegetable \$24.95
Served on Friday and Saturdays after 5pm

14 oz. Pork Chop Bone In

Char Grilled Pork Chop with Lemon Rosemary Beurre Blanc, Pan Seared Potatoes,
Wilted Spinach, Caramelized Onions & Feta Cheese \$19.95

Brazilian Lobster Tail

8 oz. Lobster Tail with Drawn Butter and Lemon.
Smashed Redskins & Seasonal Vegetable \$29.95

Atlantic Salmon

Char Grilled with Lemon Caper Beurre Blanc,
Wilted Spinach Orzo Pilaf & Seasonal Vegetable \$24.95

Blackened Tilapia

Flat Iron Blackened with Pineapple Apricot Relish & Rice Pilaf \$17.95

Add an 8 oz. Lobster Tail to any Dinner \$18



Sides

Side Salad \$4

Garlic Bread \$4

Parmesan Bread Sticks \$5

Sautéed Seasonal Vegetables \$5

Macaroni & Cheese with Applewood Bacon & Tomato \$9

Speciality Desserts

New York Style Cheesecake
Topped with Fresh Berries \$5

Crème Brûlée
Vanilla Custard Topped with Caramelized Sugar \$5

Peanut Butter Cream Pie
Chocolate Crust Layered with Peanut Butter Mousse,
Chocolate Ganache, & Crushed Peanut Butter Cups \$5

Tiramisu
Espresso Soaked Lady Fingers layered with Sponge Cake,
Mascarpone Cheese, & Chocolate \$5



Coffee & Hot Tea

Fresh Brewed House Blend \$3.50

Tazo Hot Tea \$3.50

Sodas & Iced Teas

Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade, Orange Soda, Root Beer
Raspberry Tea, Green Tea, Sweetened or Unsweetened Black Tea

\$2.95

Wine by the Bottle

Red:

7 Deadly Zins \$40

Kendal Jackson Merlot \$40

Fetzer Merlot \$35

Fetzer Cabernet \$35

Fetzer Pinot Noir \$35

White:

BV Coastal Pinot Grigio \$35

Kendall Jackson Chardonnay \$40

Washington Hills Riesling \$35

Fetzer White Zinfandel \$35

Wycliff Champagne \$30