

# APPETIZERS

**STEVEN'S SAMPLER \$26:** a sampling of any (3) appetizers

**SHRIMP COCKTAIL \$9:** four jumbo shrimp served with cocktail sauce

**Black & Blue Tuna \$10:** sushi grade ahi tuna served with wasabi & soy sauce

**Lamb Chops \$12:** four sesame seed crusted New Zealand lamb chops smothered in caramelized onions, garlic aioli, & balsamic vinegar reduction

**FRIED CALAMARI \$10:** served traditional or buffalo

**Grilled Calamari \$10:** grilled and drizzled with olive oil & fresh herbs. Served with marinara

**CRAB CAKES \$9:** two Louisiana style crab cakes, served with mango salsa, Cajun mayo, & honey glazed tortilla chips

**STUFFED PORTOBELLO MUSHROOM \$7:** large Portobello mushroom cap, stuffed with spinach & artichoke dip, served with toast points

**Steamed Mussels \$10:** Prince Edward Island mussels steamed with garlic & white wine, or spicy marinara

**Brushetta "Caprese" \$8:** buffalo mozzarella, plum tomatoes, and fresh basil, topped with kalamata olives, herbed olive oil & balsamic vinegar reduction. all atop grilled pita bread

**Prosciutto Wrapped Asparagus \$8:** six asparagus spears wrapped in goat cheese & prosciutto, drizzled with balsamic vinegar reduction

**Crab Avocado Tower \$12:** layers of crab meat, avocado, mango salsa, citrus spring mix stacked in a tower and drizzled with tomato coulis

**Spinach & Artichoke dip \$8:** served with tortilla chips

**Cinnamon scallops \$10:** six cinnamon dusted scallops served with mango salsa

**Blue Point Oysters \$9-20:** served by the half dozen or dozen. Your choice of serving: -raw: raw oysters served with horseradish, cocktail sauce, & lemon \$9/16 - Rockefeller: baked with spinach, onions, & cream \$10/18 -casino: baked with bacon, red peppers, onions & bread crumbs \$11/20 \*1/2 DOZEN INCLUDED IN SAMPLER\*