

STARTERS

Crab Stuffed Shrimp	15
Jumbo shrimp filled with lump crab stuffing and melted provolone cheese finished in a lemon dill beurre blanc and blood orange reduction	
Seafood Trio	15
Chilled shrimp, Cajun scallops with blood orange balsamic glaze and smoked fish dip	
Seared Scallops	15
Seared Cajun scallops with tropical fruit salsa and a blood orange reduction	
Crab Cakes	14
Our scratch made crab cakes packed with lump & claw crab meat, cilantro and citrus zest with mandarin orange & basil remoulade	
Twin Pork Shanks	13
Slow roasted petite pork shanks finished in a honey garlic glaze and served with a tomato pepper salad	
Malibu Island Shrimp	13
Crispy Malibu rum & coconut dipped tiger shrimp with a mango peach salsa and a raspberry horseradish cream sauce	
Escargot	12
One dozen escargot—6 in garlic herb butter and 6 in gorgonzola peppercorn béchamel with toast points	
Shrimp Cocktail	12
Poached jumbo shrimp served chilled with key lime cocktail sauce and lemon	
Tuna Sashimi	12
Ahi tuna, avocado brunoise, wontons, cilantro crème fraîche and scallions in a citrus ponzu sauce	
Cheese Plate	12
Soft brie, sharp cheddar, cranberry stilton and our Chef's selected cheese of the week served with water crackers	
Bruschetta Italiano	9
Grilled Ciabatta bread, marinated tomatoes, mozzarella & parmesan cheeses and scallions drizzled in a balsamic reduction	

SOUPS

New England Clam Chowder	7
Thick 'n creamy—and loaded with baby clams	
Soup du Jour	6
Ask your server for our soup of the day	

Sorry, no split plates allowed. An 18% Gratuity will be added to parties of 6 or more.
NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

LAND & SEA

Steak & Scallops

Our signature steak fire grilled, topped with scallops and béarnaise sauce served with roasted garlic mashed potatoes and Chef's seasonal vegetables

8-oz Filet Mignon	46	12-oz NY Strip	44
12-oz Ribeye	43	10-oz Sirloin	41

Steak & Shrimp

Our signature steak fire grilled, topped with succulent shrimp and béarnaise sauce served with Roasted garlic mashed potatoes and Chef's seasonal vegetables

8-oz Filet Mignon	41	12-oz NY Strip	39
12-oz Ribeye	38	10-oz Sirloin	36

HAND CUT STEAKS

The Plaza Steak

Our signature steak fire grilled, topped with gorgonzola cheese sauce, crisp smoked bacon and a rich balsamic reduction served with roasted garlic mashed potatoes and Chef's seasonal vegetables

8-oz Filet Mignon	40	12-oz NY Strip	38
12-oz Ribeye	37	10-oz Sirloin	35

Filet Mignon

36

A tender and juicy 8-ounce filet of beef charbroiled and served with roasted garlic mashed potatoes and Chef's seasonal vegetables

New York Strip

34

A 12-ounce cut of beef from the short loin charbroiled over an open flame and served with roasted garlic mashed potatoes and Chef's seasonal vegetables

Ribeye Steak

33

A 12-ounce prime cut of beef seasoned and grilled to your liking and served with roasted garlic mashed potatoes and Chef's seasonal vegetables

Sirloin Steak

31

A 10 ounce prime center cut sirloin ember char blackened grilled to your liking, served with roasted garlic mashed potatoes and chef's seasonal vegetables

CHICKEN

Chicken Madeira

26

Sautéed chicken breast with wild mushrooms, Roma tomatoes and Asiago cheese finished in a Madeira wine sauce and served over roasted garlic mashed potatoes and Chef's seasonal vegetables.

Chicken Parmigiana

26

Boneless breaded chicken breast crowned in Provolone and Romano cheese with house made marinara sauce served over pappardelle pasta

Chicken Alfredo

25

Tender chicken breast tossed with pappardelle pasta, smoked bacon, zucchini and yellow squash, tomatoes, broccoli, and alfredo sauce

SEAFOOD

Shrimp & Scallops	33
Fire grilled scallops and succulent shrimp served with jasmine coconut cilantro rice, Chef's seasonal vegetables, cucumber melon salsa and a mango cilantro aioli	
Hogfish	33
Wok fried hogfish with Kim Chi pickled vegetables, wasabi sesame seeds and a Korean BBQ sauce, served with jasmine coconut cilantro rice and chef's seasonal vegetables	
Frutti di Mare	33
Sautéed shrimp, scallops, white fish, squid, sweet & hot peppers with pappardelle pasta tossed in our house made marinara sauce topped with shaved Romano cheese	
Salmon Martinique	33
Fire grilled salmon with flash fried artichoke hearts, sundried tomatoes and capers finished in a whole grain mustard bechamel sauce and served with roasted garlic mashed potatoes and chef's seasonal vegetables	
Mahi Oscar	32
Fire grilled Mahi Mahi topped with fresh asparagus, crab meat and béarnaise sauce served with garlic roasted mashed potatoes	
Blackened Red Snapper	32
Gulf red snapper lightly blackened and topped with peach mango salsa and crawfish beurre blanc, served with garlic roasted mashed potatoes and chef's seasonal vegetables	
Crab Ravioli	32
Dungeness crab ravioli sautéed with shrimp, scallops, tomatoes and asparagus in a roasted red pepper and saffron cream sauce	
Parmesan Crusted Salmon	28
Broiled farm raised salmon with our signature parmesan crust and tomato basil cream sauce served with jasmine coconut cilantro rice and fresh vegetables	
Seared Ahi Tuna	28
Grilled sesame crusted tuna steak served with jasmine coconut cilantro rice, Chef's seasonal vegetables, seaweed salad, ginger, wasabi and a citrus ponzu sauce	
Shrimp Scampi	28
Sautéed shrimp and pappardelle pasta tossed with white wine, lemon, butter, garlic, sundried tomatoes, basil and Asiago cheese	
Mahi Piccata	30
Mahi Mahi fillet fire grilled and drizzled in a lemon butter caper sauce served with roasted garlic mashed potatoes and Chef's seasonal vegetables	
Honey Glazed Salmon	27
Farm raised salmon fillet seared and brushed in a honey ginger glaze and topped with scallions served with garlic roasted mashed potatoes and Chef's seasonal vegetables	
Side Salad	5
Chef's Seasonal Vegetables	5
Asparagus	5
Roasted Garlic Mashed Potatoes	5
Jasmine Coconut Cilantro Rice	5
Rosemary Romano Wedge Fries	5

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WINE

White	Glass	Bottle
Chardonnay, Coastal Vines (california)	8	
Chardonnay, Kendall Jackson (california)	11	45
Chardonnay, Louis Jadot (france)	12	49
Chardonnay, MacMurray Ranch (california)		60
Pinot Grigio, Coastal Vines (california)	8	
Pinot Grigio, Ecco Domani (italy)	10	41
Pinot Grigio, Maso Canali (italy)	12	49
Pinot Grigio, Kings Estate Signature (oregon)	13	54
Sauvignon Blanc, Clifford Bay (new zealand)	10	41
Sauvignon Blanc, Honig (california)	13	54
Sauvignon Blanc, Craggy Range (new zealand)		66
Riesling, Chateau Ste Michelle (washington)	10	41
Bordeaux Rose, Quai Lune (france)	10	41
White Zinfandel, Coastal Vines (california)	8	
White Zinfandel, Beringer (california)	9	36
Chenin Blanc Viognier, Pine Ridge (napa valley, california)	11	45
Conundrum Blend (california)	12	49
Moscato, Mirassou (california)	10	41
Red	Glass	Bottle
Cabernet Sauvignon, Coastal Vines (california)	8	
Cabernet Sauvignon, J. Lohr (california)	10	41
Cabernet Sauvignon, Uppercut (california)	11	45
Cabernet Sauvignon, Concha Y Toro (chile)	12	49
Cabernet Sauvignon, Hess Allomi (napa valley, california)		67
Cabernet Sauvignon, Louis Martini (california)		90
Merlot, Coastal Vines (california)	8	
Merlot, Bogle (california)	9	36
Merlot, Jade Mountain (california)	11	45
Merlot, William Hill (napa valley, california)		58
Pinot Noir, Underwood Cellars (oregon)	9	36
Pinot Noir, Greg Norman (australia)	10	41
Pinot Noir, Meiomi Belle Glos (california)	14	58
Ruffino Chianti (italy)	9	36
Elsa Malbec (argentina)	9	36
Michael & David Petite (california)	11	45
Champagne & Sparkling Wines	Glass	Bottle
Dom Perignon Cuvee (france)		275
Moet Imperial Brut (france)		92
Korbel Brut (california)		41
Martini & Rossi Asti Spumante (italy)		39
Bolla Prosecco (italy)	9	38
House Champagne (california)		31