

DINNER MENU

APPETIZERS

Maryland Crab Cakes - \$19

Two Crispy Deep Sea Red Crab Cakes with a Tangy Lemon Caper Aioli.

Saucy Wings - \$15

Eight Wings, Seasoned, Lightly Fried, and Tossed in Your Choice of Buffalo Sauce, Huckleberry-Bourbon-Ancho-BBQ Sauce, or Salt and Pepper. Your Choice of Ranch or Bleu Cheese Dressing.

Burrata Caprese - \$17

Thick Sliced Heirloom Tomatoes, Fresh Burrata Mozzarella, Pesto Vinaigrette, Balsamic Glaze, and Fresh Basil.

SALADS

Classic Caesar Salad - \$18

Romaine, Fried Caper, Parmigiana-Reggiano, House Croutons, Hard Boiled Egg, Lemon, and House-made Caesar Dressing.

Garden Salad - \$17 / Side - \$8

Organic Baby Greens, Heirloom Cherry Tomatoes, Shredded Heirloom Carrots, English Cucumber, Crimini Mushroom, House Croutons and choice of dressing.

Choice of Proteins:

Grilled Chicken - \$8

Sauteed Shrimp - \$14

Salmon Filet - \$16

FLATBREADS

Sausage & Mushroom - \$18

Hot Italian Sausage, Crimini Mushroom, Caramelized Red Onion, House-made Red Sauce. Romano, Fontina, and Parmigiano-Reggiano.

Cheese - \$14

House-made Red Sauce. Romano, Fontina, and Parmigiano-Reggiano.

Pepperoni - \$15

Thin-Sliced Pepperoni Topped with House-made Red Sauce. Romano, Fontina, and Parmigiano-Reggiano.

Hawaiian - \$18

House-made Red Sauce. Ham, Bacon, and Pineapple.

Veggie - \$16

Red Bell Peppers, Onion, Mushroom Topped with House-made Red Sauce. Romano, Fontina, and Parmigiano-Reggiano.

Choice of Add-Ons:

Mushrooms, Olives, Red Onion, Peppers, Pineapple - \$1 Each

Pepperoni, Sausage, Bacon, or Ham - \$2 Each

DINNER MENU

H A N D H E L D S / B A S K E T S

Abayance Bay Burger - \$22

Blend of Ground Bison and American Wagyu 6oz Patty on Brioche Bun, Your Choice of: Butterleaf Lettuce, Heirloom Tomato, Red Onion, Bacon, Sauteed Wild Mushroom, Caramelized Onion and/or Your Choice of Swiss, American, Cheddar, or Smoked Gouda Cheese. Served with House-cut Fries.

Fish and Chips - \$22

6 oz Fried Fish With Tartar Sauce Coleslaw, Ketchup & Our House-cut Fries.

Hawaiian Chicken Sandwich - \$18

6 oz Grilled Chicken Breast on Brioche Bun, Topped with Swiss Cheese, Sweet & Sour Sauce, Ham, Pineapple, Lettuce, Tomato & Onion. Served with House-cut Fries.

Chicken Strips W/ Fries - \$16

8 oz of Fried Chicken Tenders, Served with Ranch, Ketchup, & Our House-cut Fries.

E N T R E E S

Coffee Rubbed NY - \$37

Grilled 8oz Hand Cut and Aged NY Strip Seasoned with A Coffee-Ancho Rub. Topped with a Traditional Chimichurri and Served with Roasted Fingerling Potatoes and Sautéed Green Beans.

Seafood Scampi - \$32

Baja White Shrimp, Lobster Stock, White Wine, Garlic, Shallot, Lemon, Parsley, Heirloom Cherry Tomatoes. Parmigiano-Reggiano Tossed with Angel Hair Pasta.

Pesto Pappardelle - \$26

Seasonal Local Grown Vegetables and Creamy Pesto Sauce Tossed with Pappardelle,

Choice of Proteins:

Grilled Chicken - \$8

Sauteed Shrimp - \$14

Salmon Filet - \$16

{ We proudly serve wild-caught seafood and free-range, grass-fed meats and poultry. Thoughtfully sourced from local farms and ranches whenever available. All recipes are crafted in-house and from scratch. }

*Consuming raw or under-cooked protein can increase risk of food born illness.

Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.