



SMALL PLATES

CRUNCHY SHRIMP COCKTAIL \$12

*Tempura shrimp drizzled with sweet chilli sauce with cucumber
wasabi cream on the side*

TUNA CRUDO \$11

Lightly seared yellowtail tuna with cucumber, pickled ginger, sweet soy sauce

LINGUICA CHORIZO TOAST \$ 8

Grilled chorizo with chipotle sweet mustard

GRILLED QUAIL \$9

Oven Roasted quail on top of chorizo corn salsa

THE WYVERN CLAMS \$10

Little neck clams, crispy cod, in a garlic wine sauce

SMOKED SALMON \$14

*Smoked salmon on top a bed of avocado, asparagus, fresh dill, arugula, watercress,
goat cheese, with a citrus vinaigrette*

PORK TACOS \$11

Slow roasted pork, guava, bbq sauce, corn salsa, cilantro

SALADS

BEEF & GOAT CHEESE \$8

*Roasted candy cane beets, red onion, warm truffle oil, aged balsamic,
candy pistachio, On top a bed of arugula*

SALMON TOSTADA \$12

*Grilled Atlantic Salmon, corn salsa, avocado, cilantro, fresh greens, feta
cheese, aged balsamic*

WEDGE SALAD \$7

Grape tomato, bleu cheese crumbles, bacon, butter milk bleu cheese, parsley

BIBB & MANDARIN \$7

*Fresh BBB lettuce, mandarin oranges, avocado, red onion, crumble blue cheese,
toasted peanuts, ginger soy dressing*

CHOPPED SALAD \$9

*Romaine, Iceberg, baby spinach, chopped egg, asparagus, green onion, julienned
carrots, cucumber, tomato, balsamic dressing*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DINNER

FILET 6oz \$29

Served with homemade garlic mashed potatoes, asparagus, baby carrots, tomato confit, tomato, goat cheese, on top of wild mushroom demi sauce

ATLANTIC SALMON \$27

Crispy skin on salmon, honey miso sauce served with caramelized brussel sprouts and sticky rice

LEMON THYME CHICKEN \$24

½ slow roasted chicken, lemon, and roasted garlic pan sauce served with sweet potato wedges and char grill broccolini

SHRIMP CARBONARA \$24

Grilled large gulf shrimp with black pepper, rosemary, creamy parm, prosciutto, sweet peas, on top a bed of spaghetti

DIVER SCALLOPS AND HAM \$29

Pan Seared U-10 scallops with crispy prosciutto, served with charred corn and roasted tomato risotto

LOW CARB

ROASTED CAPER CAULIFLOWER \$19

Roasted ½ Cauliflower with red pepper, caper, lemon and olives

DESSERTS

KEY LIME PIE \$8

GLUTEN FREE CHOCOLATE TORTE \$8

NEW YORK CHEESECAKE \$8

GELATO \$8

Pistachio, Salted Carmel & Chocolate

VANILLA ICE CREAM SUNDAE \$6

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