

SOUP

SHRIMP VICHYSOISE

Potato, leek and spinach soup served hot or cold, accompanied with 2 grilled shrimp

14.00

DIANA'S CLAM CHOWDER

Chopped clams, bacon, potato, celery, carrot, onion and cream

cup 6 | bowl 10

SANDWICHES

TACO LA PERLA

Fish filets battered and fried, dressed with Pico de Gallo, coleslaw, tartar-sauce, in soft flour tortillas.

15.00

LOBSTER & CRAB ROLL

Fresh lobster and crab meat served on soft toasted roll with lettuce, tomato, green onion, red pepper and mayonnaise.

18.00

GRILLED STEAK BAGUETTE

Sterling silver striploin cooked to your liking, caramelized onion, horseradish, balsamic reduction.

16.00

DAILY SPECIALS

ASK YOUR SERVER

All sandwiches come with a choice of *Fries, Mixed Green Salad or Soup* at no additional charge.

ENTRÉES

RISOTTO STUFFED CALAMARI

Stuffed with a mushroom risotto, cooked in tomato and basil sauce, served on wilted spinach.

18.00

SERRANO SEARED ALBACORE TUNA

Thinly sliced cucumber, avocado, serrano chile, lime-soy olive oil dressing.

18.00

POACHED PEAR ALBACORE TUNA

Seared Albacore Tuna, topped with poached pear and tomato concasse

18.00

CAJUN LOUISIANA CATFISH FILET

Pan-seared on jasmine coconut rice and sautéed vegetables, corn bread and a mango pineapple chutney.

18.00

LEMON PARMESAN TILAPIA FILET

Baked B.C. Tilapia on scallion mashed potato, sautéed vegetables, lobster dill cream sauce.

18.00

FRESH ATLANTIC COD & CHIPS

Battered fried Cod filets, fresh cut fries, in house prepared coleslaw and tartar sauce.

18.00

SHRIMP & AVOCADO LINGUINE

Tossed in a creamy avocado sauce, grilled black tiger shrimp, shaved parmesan and fresh oregano.

18.00

LINGUINE PRIMAVERA

Hand cut julienne vegetables tossed in roasted garlic white wine sauce and grana Padano cheese (add chicken for an additional \$3)

18.00

Add a choice of *Fries, Mixed Green Salad or Soup, plus soft drink* to any lunch entrée for an additional \$6