

## *SEABIRD APPETIZERS*

<b>Mediterranean Plate</b> <i>capicola, sopressata, roasted peppers, grilled artichokes, manchego cheese, aged parmesan cheese, imported olives, prosciutto and melon</i>	\$10
<b>Big Eye Tuna</b> <i>jerk spiced served with chili glaze, hoisin, orange ginger syrup and wasabi, accompanied by green papaya salad - prepared rare</i>	\$12
<b>Shrimp Cocktail</b> <i>with a horseradish cocktail sauce</i>	\$12
<b>Pancetta Scallops</b> <i>with roasted corn and tomato relish and sweet corn saffron sauce</i>	\$12
<b>Bacon wrapped Shrimp</b> <i>with chili glaze over sweet &amp; spicy mango-papaya greens</i>	\$9
<b>Shrimp&amp;Crab Cakes</b> <i>with a spicy remoulade sauce, sautéed spinach, pico de gallo</i>	\$12
<b>Mussels</b> <i>served in a spicy tomato broth, garnished with toast points</i>	\$8
<b>Almond Stuffed Dates</b> <i>stuffed with smoked almond, wrapped in bacon and served on cheese laced Belgian Endive</i>	\$6
<b>Peppercorn Crusted Beef Canape</b> <i>with mushrooms, onions &amp; horseradish aioli</i>	\$8
<b>Phyllo Triangles</b> <i>prosciutto, fontina cheese &amp; parmesan wrapped in phyllo, topped with pear and garlic sauté</i>	\$9
<b>Spinach Artichoke Dip</b> <i>served with crostini</i>	\$9
<b>Madrid Mushrooms</b> <i>stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese, laced with a creamy tomato sauce</i>	\$8
<b>Baked Brie</b> <i>wrapped in puff pastry with apricot preserves, topped with candied nuts</i>	\$10
<b>Bruschetta</b> <i>“Tuscan style” rustic Italian bread topped with fresh Mozzarella, tomato, garlic, onion, parsley, basil, &amp; apricot nectar drizzled with balsamic syrup</i>	\$6
<b>Haystack Onion Strings</b> <i>lightly dusted in flour &amp; buttermilk</i>	\$6

## *SALADS*

<b>Seabird Salad</b> <i>a colorful picking of bib lettuce, cucumbers, tomatoes, carrots, onions, and red cabbage with a light balsamic vinaigrette</i>	\$6
<b>Baby Spinach Salad</b> <i>with red onions, applewood bacon, and roasted mushrooms tossed in a light buttermilk dressing</i>	\$6
<b>Fresh Mozzarella Salad</b> <i>field greens tossed in a balsamic vinaigrette with fresh mozzarella balls, grape tomatoes and Parmesan cheese</i>	\$6
<b>Caesar Salad</b> <i>with garlic croutons, and parmesan stravecchio</i> \$6 <i>add shrimp</i>	\$12
<b>Seasonal Berry Salad</b> <i>mixed greens, blue cheese, pecans and red onion, tossed in a raspberry vinaigrette, garnished with strawberries</i>	\$7

## *SOUPS*

**Seafood Bisque**  
\$9

**Soup of the Season**  
\$5

## *VEAL SELECTIONS*

<b>Wiener Schnitzel</b> <i>(two ways)</i>	
<b>“Traditional”</b> <i>sliced veal, breaded and fried golden, served with house made German potato salad and vegetable of the day</i>	\$25
<b>“A la Holstein”</b> <i>presented with fried egg, anchovy, lachs, sardine, capers &amp; caviar, served with house made German potato salad and vegetable of the day – named after Germany’s famous diplomats Von Holstein &amp; Furst Bismark</i>	\$28
<b>Veal Marsala</b> <i>pounded thin and pan seared, with sautéed mushrooms in a Marsala wine pan sauce, served with linguini and vegetable du jour</i>	\$26

