



## DINNER MENU

### STARTERS

#### SPICY FRIED DILL PICKLES

Spicy dill pickle spears coated in Italian breadcrumbs, deep-fried to a golden brown and dusted with Cajun seasoning. Served with our creamy Buttermilk Ranch dip.

#### SOFT-BAKED PRETZELS

Three soft-baked pretzels served warm with zesty three-cheese queso dip and spicy mustard.

#### CHICKEN WINGS

Crunchy, golden brown chicken wings served with a choice of sauce on the side. Choose (1) from: ranch, spicy buffalo, cilantro-lime mojo or sesame ginger glaze.

#### BOB'S CALAMARI

Tender breaded calamari strips, fried crisp and served with your choice of tartar sauce or sweet and spicy cocktail sauce.

#### LOS NACHOS

Warm corn tortilla chips topped with refried beans, white cheddar cheese sauce, black olives, chopped tomatoes, guacamole, Mexican crema and roasted jalapenos.

#### POKE PLATE

Sashimi-grade fresh ahi tuna tossed in ginger dressing topped with chopped avocado, mango, scallions, toasted sesame seeds and orange supremes, served with crispy wontons.

### SALADS

#### CAESAR SALAD

Crisp romaine lettuce tossed in authentic Caesar dressing with housemade croutons, anchovies & parmesan reggiano (add grilled chicken breast or fried calamari).

#### THE CHOPPED ITALIAN

Chopped romaine, iceberg, radicchio, diced turkey and ham, shredded mozzarella, pepperoni, blue cheese, garbanzo beans, artichoke hearts, red onions, peppers, black olives, Roma tomatoes, parmesan cheese, and toasted croutons, tossed in Italian dressing.

#### THE HAVASU SALAD

Mixed baby greens, grilled chicken breast, applewood smoked bacon, black beans, avocado, boiled egg, Roma tomatoes, fire-roasted corn, black olives, and cheddar and Jack cheeses with cilantro lime dressing.

## **BURGERS, SANDWICHES AND WRAPS**

All burgers, sandwiches and wraps served with your choice of tater tots, french fries or pineapple cole slaw.

### **THE BEACH BODY**

Grilled Beyond patty topped with mixed greens, beefsteak tomato & red onion, drizzled with sesame ginger glaze and served on a toasted potato bun or wrapped in butter lettuce.

### **THE TURTLE**

Grilled 1/2 lb Angus burger topped with mixed greens, beefsteak tomato, red onion and American cheese served in a toasted potato bun or wrapped in butter lettuce.

### **THE SQUAWKER**

Grilled Cajun-marinated chicken breast topped with mixed greens, beefsteak tomato, red onion, sliced avocado and spicy Sriracha aioli, served on a toasted Ciabatta roll.

### **THE DIP**

Grilled shaved ribeye with caramelized onions, grilled bell peppers and melted provolone cheese, served in a toasted baguette with red wine beef Au Jus.

### **THE FRENCH LADY**

Sliced turkey breast, country ham, applewood smoked bacon, mixed baby greens, beefsteak tomato, Muenster cheese and mayonnaise on a butter croissant.

### **HAIL CEASAR WRAP**

Grilled chicken & crisp romaine lettuce tossed in authentic Caesar dressing and housemade croutons, topped with anchovies shaved parmesan reggiano. (Substitute fried calamari for an additional fee).

### **THE FRENCHY MELT**

Caramelized grilled onions, cheddar, jack and provolone cheeses, and country mustard melted in a garlic-butter grilled baguette.

### **ADDITIONAL TOPPINGS**

Bacon / Avocado / Grilled Onions/ Grilled Mushrooms

## **ENTREES**

Served with your choice of (1) side, unless noted

### **SESAME-CRUSTED SALMON**

Pan-roasted Atlantic salmon crusted w/ sesame seeds finished w/ a sweet & spicy Asian glaze.

### **ROASTED ROSEMARY THYME CHICKEN**

Slow-roasted rosemary and thyme-infused half chicken.

### **PAN-ROASTED CAJUN SALMON**

Cajun-seasoned pan-roasted Atlantic salmon.

### **COCONUT SHRIMP**

Six large golden brown coconut-coated shrimp.

### CEVICHE TOSTADAS

Two crunchy corn tostadas topped with cucumbers, white fish, bay shrimp, bay scallops, herbs and spices, marinated in a lime-cilantro mojo sauce topped with cotija cheese crumbles.

### AHI BOWL

Sashimi-grade fresh ahi tuna tossed in ginger soy dressing served with white sticky rice, avocado, scallions, sesame seeds, and fresh mango.

### FISH-N-CHIPS

Crispy beer-battered Alaskan cod, deep-fried golden brown and served with crunchy Cajun-spiced fries.

### **PASTA**

All pastas served with fresh made garlic toast

### SPAGHETTI & MEATBALLS

Classic spaghetti cooked al dente served with our homemade meatballs & marinara sauce.

### PASTA PRIMAVERA

Fettucine or Farfalle pasta tossed in Alfredo or marinara with fresh seasonal vegetables. (Add chicken or add shrimp).

### FETTUCINE ALFREDO

Fettuccine or Farfalle pasta tossed in Alfredo sauce. (Add chicken or add shrimp).

### **HAND STRECHED WOODFIRE PIZZAS**

#### JUST CHEESE

Homemade red sauce topped with mozzarella cheese & dusted with grated pecorino romano.

#### MARGUERITE

Fresh mozzarella, torn basil leaves and Roma tomatoes finished with extra virgin olive oil.

#### PEPPERONI

Red sauce, premium pepperoni, mozzarella and provolone.

#### ARTISAN

Marinated artichoke hearts, caramelized grilled onions, spinach, pepperoncini peppers, chopped Roma tomato, feta, and goat cheese, finished with balsamic glaze and extra virgin olive oil.

#### PESTO

Pesto sauce, mozzarella, pine nuts and fresh basil.

#### SPICY CARNIVORE

Red sauce, country ham, apple-smoked bacon, sausage, pepperoni, onions, chopped fresh jalapenos, and mozzarella.

## **SOUPS**

N.E. CLAM CHOWDER

SOUP DU JOUR

## **SIDES**

BASKET OF FRIES

PINEAPPLE COLESLAW

SAUTEED GARLIC SPINACH

SAUTEED CREMINI MUSHROOMS

STICKY RICE & CHIA TIMBAL

SEASONAL VEGETABLES

HORSERADISH SMASHED POTATOES