



Mangroves

APPETIZERS

FRIED CALAMARI 16

balsamic drizzle, duo pepper sweet drops, basil

Chef Kristofer Recommends

COCONUT SHRIMP 17

sweet thai sauce, scallions

ESCARGOT A LA BOURGUIGNONNE 17 ^{GF}

garlic butter, served with crispy bread

LETTUCE WRAP 14 ^{GF}

grilled onions, mushrooms, red onions, bell peppers, zucchini, squash, black beans

SALADS

add grilled chicken 6/add salmon or shrimp 8

add petit filet 8/add grouper 9

ROASTED BEET & GOAT CHEESE 16

roasted beets, mix greens, spinach, toasted walnuts, orange supreme, champagne vinaigrette

ATHENIAN 19

house Salad Mix, feta cubes, kalamata olives, red onion, tomato, pepperoncini pepper, lamb kabob, pita croutons, house greek dressing

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STEAKHOUSE WEDGE 15

iceberg lettuce, marinated tomato, guanciale, roquefort crumbles, tobacco onions

ROASTED TOMATO BRUSCHETTA 13

prosciutto, boursin cheese

MEZZE 15

hummus, tabouleh, baba ghanoush, roasted tomato, olive blend, grilled pita chips

CHICKEN WINGS 15 ^{GF}

choice of buffalo sauce, B.B.Q sauce or garlic parmesan, carrots & celery sticks

SHRIMP COCKTAIL 16 ^{GF}

florida pink shrimp, fresh atomic cocktail sauce

POACHED PEAR & PROSCIUTTO 17

port wine pear, arugula, frisee lettuce, toasted almonds, crispy prosciutto, strawberry vinaigrette

GRILLED CHICKEN COBB 17

grilled chicken, mixed greens, avocado, bacon, egg, bleu cheese, petite 14

SUGAR & SPICE SALMON 19 ^{GF}

seasoned seared salmon, mixed greens, mandarin oranges, fresh berries petite 17



BISTRO PLATES

choice of side, french fries, sweet potato fries, potato salad, slaw, house chips or fresh fruit

SOUP DU JOUR OR HOUSE MADE CHILI cup 5/ bowl 8

FRENCH ONION SOUP EN CROUTE 12

SOUP & SCOOP 9

cup of soup & a scoop of chicken, tuna, egg salad or cottage cheese

DELI SANDWICH & SIDE half 8.50, whole 12

choice of side

SOUP & HALF SANDWICH 10

SOUP & WHOLE SANDWICH 13

meats: *ham, turkey, corned beef, egg, tuna, or chicken salad*

cheeses: *american, swiss, cheddar, provolone, pepper jack*

breads: *white, wheat, rye, sourdough, marble rye, pita*

ENTREES

*all entrees are served with a house salad or caesar salad
4 to start | vegetable du jour & a choice of starch | truffle risotto, classic mashed potatoes, baked potato, bourbon sweet mashed or pasta of the day*

CERTIFIED ANGUS BEEF FILET 41

grilled 8 oz filet, peppercorn demiglace, crispy tobacco onion

LIVER & ONIONS 29

onions, bacon, demi sauce, whipped potato

SOUTHERN SEA SCALLOPS 30

grilled, creamed corn beurre blanc, candied bacon

DINNER CHICKEN BREAST 28

piccata- piccata sauce, fried capers, sage and lemon slice

marsala - marsala sauce, smoked wild mushrooms

francaise - lemon-butter sauce and sage

STIR FRY BOWLS 25

shrimp, crispy or grilled chicken, ginger sauce, steamed white or brown rice

GROUPER SANDWICH 24

grilled, blackened or fried filet of grouper from local waters, caper tartar sauce, choice of side

HOUSE PRIME BURGER 17

handmade ground angus beef, choice of cheese, toasted challah bun, choice of side

LOBSTER ROLL 27

fresh maine lobster, grilled bricoche bun, choice of side
choice of style:

maine style- chilled, mayonnaise, lemon, celery
connecticut style- warm, butter, lemon

CHURRASCO STEAK 36

yuca fries, house chimichurri, tomato & red onion balsamic salad, infused cumin oil

Chef Kristofer Recommends

VEAL PARMESAN 29

spaghetti, marinara sauce, parmesan cheese, garlic bread

SHRIMP SCAMPI 27

fettuccine, charred sherry tomato, sauteed spinach, garlic bread

CRAVING SOMETHING SPECIAL? IF IT IS NOT ON THE MENU,
JUST ASK YOUR SERVER, CHANCES ARE WE CAN MAKE IT HAPPEN!