



Escargot a la Garlic **\$11**

Seafood Medley **\$13**

Shrimp Cocktail **\$11**

Sauteed Mushrooms \$8

> Crab Cake **\$13**

Crab Won Tons **\$9**

Steamed Clams \$12

Baked Oysters \$12

Calamari Fritta **\$12**

Oysters on the Half Shell **\$12**



Chef Special Dessert of the Week 7

Please consult your server to enjoy a sinful delight.

Big Fat Chocolate Cake 7

Six layers of dark moist chocolate cake with our silkiest chocolate filling piled high with chocolate morsels.

California Carrot Cake 7

Six layers of incredibly moist cake with smooth cream cheese icing stuffed with pecans and fresh toasted coconut.

Brownie ala Mode 7

Chocolate brownie with chunks of dark chocolate served with vanilla bean ice cream, drizzled with chocolate sauce topped with whipped cream.

Crème Brulee 7

Delicate mixture of cream and vanilla bean blended until silky smooth topped with caramelized sugar.

Peach Melba 7

Creamy vanilla ice cream topped with raspberry sauce, sweet peaches, whipped cream.

Cheesecake 7

Home-style cheesecake in a graham cracker crust, with your choice of strawberry, chocolate or raspberry sauce.

Bread Pudding 7

Traditional bread pudding, drizzled with rum sauce, topped with whipped cream.

Apple Dumpling 7

Cinnamon infused apples, surrounded by flaky puff pastry, topped with rum sauce, served with vanilla ice cream.

Ice Cream or Sherbert 4

Try our famous Lappert's ice cream. A true favorite from paradise.

INNER

Espresso 3.00 Traditional Italian-style coffee.

Cappuccino 4.00 Our own special mocha blend.

Grand Marnier 4.25 An orange flavored liqueur.

> Bailey's **4.50** The original Irish cream.

Sambuca Romano 4.25 A licorice liqueur.

> Drambuie 4.25 Scotch flavored liqueur.

Remy Martin VSOP 5.50 Fine champagne Cognac.

The Courvoiser VS **4.50** Fine Cognac with a warm and clean finish.

INES BY THE

Distinction 10 Croft-Vintage character, rich and full bodied. Delaforce Tawny 8 Warm and mature in color with a rich spicy taste.

