

SCARY STARTERS

Calamaretti Fritti 7.50

Small tender calamari. lightly breaded and fried to perfection.

Chick-Chick Chicken Legs 4.00

Fried chicken legs in a special New Orleans sauce.

Crawfish Cakes 11.95

With roasted red pepper and lime cream.

Deviled Crab 13.00

Fresh crab meat mixed with our special seafood stuffing - devilishly good.

🍱 Garden Vegetable Soup 4.95

Simmered chicken broth with tomatoes, roasted corn, green beans and Southwestern seasoning.

🍱 Veggie Chili 3.50

We've improved on the tradition.

🍱 Onion Rings 5.00

Made fresh, battered and deep fried golden brown.

King Neptune Salad 12.00

Fresh crab and shrimp on a bed of crispy greens, your choice of dressing.

UNIQUE PIZZAS

Grilled Chicken Pizza 9.50

With artichoke hearts, goat cheese and fresh mushrooms.

🍱 Basil and Pine Nut Pizza 9.50

With sliced tomatoes and mushrooms.

🍱 Pizza with Fried Green Tomatoes 7.50

Lightly battered and golden fried (when available), this is an item you won't find anywhere else!

🍱 Mediterranean Vegetable Pizza 9.50

With sun-dried tomato pesto, mozzarella cheese, kalamata olives and roasted vegetables.

MENU

FRESH SANDWICHES

Paula's Special 6.50

Fresh oven roasted turkey breast with alfalfa sprouts, lettuce, tomato and guacamole on fresh oat bran bread.

Oyster Po' boy 9.95

Fresh local oysters and chopped lettuce and onion relish on a french roll.

The Bronx Bomber 7.00

Tender corned beef and pastrami with onions and melted Provolone, hot peppers and mayo on pumpernickel. More NY than NO but we can't resist.

Turkey and Jack Cheese 7.50

Whole wheat with lettuce, tomato, and fresh fruit.

Virginia Gentleman 7.50

A great combination of Virginia Ham and turkey breast on white toast with mayo, beer mustard, and Swiss cheese.

Warm Pumpernickel Reuben Sandwich 8.95

Thinly-sliced corned beef with sauerkraut, Swiss cheese, and 1000 island dressing, served with microbrew fries.

Tuna Melt 9.50

Albacore tuna salad on grilled sourdough topped with slices of tomato, avocado and melted cheddar cheese, with seasoned fries.

Italian Cold Cut 9.50

Mortadella, cappicola, and pepperoni, topped with Provolone cheese, onion, hot peppers, lettuce and tomato, liberally sprinkled with oil and vinegar, served on an Italian roll.

Lamb Gyro 6.95

Perfectly seasoned lamb inside our freshly baked homemade pita bread and white sauce.

🍱 Denotes items cooked without meat.

GRILLED SPECIALTIES

Grilled Chicken Breast 6.00

Served on a toasted San Francisco sourdough roll with a mustard and mayonnaise sauce.

Grilled or Fried Shrimp Salad 11.95

Fresh Mobile Bay Shrimp atop salad greens and trimmings.

Grilled Chicken with Shrimp 13.50

A great combination, the best of both worlds!

Grilled Pork Chops 16.00

With port demi, butter whipped Yukon gold potatoes and Town River applesauce.

Grilled Swordfish Club 18.50

Pacific coast swordfish with scallion aioli and baby greens.

Chopped Sirloin Steak 12.50

1/2 pound of premium chopped steak, topped with grilled onions and gravy. Served with real mashed potatoes.

Grilled Ham and Cheese 6.00

Cold or grilled, have it your way. Visualize Grilled Cheese! (Don't worry its just a bumper sticker)

Fried Chicken Breast 7.50

Taste of perfection.

BEVERAGES

Soft Drinks 1.75

Coke, Diet Coke, Sprite, Dr. Pepper, Bottle Water, or Milk.

Fruit Juice 2.00

Orange, Pineapple, Grapefruit, or Cranberry.

Earl Gold 2.25

perfection of a classic - gold tips of black tea blended with a twist of deep first press Bergamot oil

Ginger Twist 2.00

a harmonious mix of lemongrass, tropical fruits and mint, fueled with a touch of ginger & ginseng

Open until 2 AM on Halloween!!





Call in your party orders for pickup!!

BURGERS AND DOGS.....

- Orleans Cheddar Burger 7.50**
Broiled and served with lettuce, tomato, onion and microbrew fries.
- Tillamook Sharp Cheddar Burger 6.95**
With lettuce, tomato and onion, with seasoned fries.
- Pelican Reef Beef Burger 7.00**
the largest around, it fills the bun.
- Hamburger Steak Burger 11.50**
with gravy and onions.
- Cornbread Dog 4.00**
Made with fresh cornbread, on a stick.
- Carnival Corn Dog 3.50**
Corn dog served with steak fries.
- Alaskan Crab Patty 8.50**
A crag burger from Alaska?.. You betcha!
- Plain ol' Hamburger 6.50**
1/4 pounder, served on, what else, a sesame seed bun.
- Fryer Breast Burger with Provolone 9.50**
OK, not technically a 'burger' but its delicious!! And we've been serving it for years and nobody complains so don't be the first.


PASTA PLUS.....

- Tortellini Aurora 9.95**
Pasta ringlets stuffed with ground veal in tomato sauce with a touch of cream.
-  **Lasagna Verde 9.50**
Spinach Lasagna.
- Gnocchi 9.95**
Italian Potato dumplings with meat sauce or Fontina cheese sauce.
- Spaghetti with Meatballs 8.50**
Spaghetti with large and spicy meatballs.

-  **Fettuccine Alfredo 10.95**
Egg Noodles in Cream Sauce and Parmesan Cheese.
-  **Fettuccine Al Pomodoro 8.95**
Fettuccine with Tomato Sauce.
-  **Fettuccine Verde 9.95**
Spinach Fettuccine with Tomato Sauce and Fresh Ricotta.
- Cannelloni 12.95**
Stuffed with Ground Veal & Vegetables. Topped with Besciamella and a Touch of Tomato.

VEGETARIAN & MORE!

-  **Vegetarian Omelette 7.50**
With mushrooms, sweet peppers, spinach and cheddar cheese.
-  **Spinach Salad 8.50**
Tossed with blue cheese vinaigrette, red onion and bacon. Spinach is locally grown.
- Warm Seafood Salad 15.50**
Salmon, crab, shrimp and fresh New Orleans Bay scallops on fresh greens.
- Tahitian Chicken 9.50**
Broiled Asian marinated breast of chicken served over steamed rice and topped with stir fried sweet peppers and pineapple.
- Chicken Dijonnaise 9.50**
Thin sliced breast of chicken layered on french bread with Dijon mustard, mayonnaise, lettuce, tomato and a cup of fruit.
-  **Stuffed Avocado 7.50**
On top of a bed of fresh salad greens and vegetables.
-  **Greek Mediterranean Salad 8.50**
A medley of greens tossed with goat cheese, kalamata olives, pine nuts, artichoke hearts, tomato and a caper vinaigrette dressing with chicken and capers.
-  **Broccoli 2.50**
good for you & delicious

 Denotes items cooked without meat.

BEER-TO-GO!

- Bridgeport IPA 3.75**
deep golden color with an assertive hop flavor.
- Deschutes Black Butte Porter 3.75**
Oregon's most popular dark beer, toasted coffee/chocolate flavor, rich and unfiltered.
- MacTarnahan's Amber Ale 4.50**
Lightly roasted pale malt with a nice hop balance.
- Full Sail Amber Ale 3.75**
Dark mahogany, with a pronounced hop flavor.
- Mirror Pond Ale 3.75**
Lightly roasted, presenting a smooth nutty flavor.
- Sierra Nevada 3.75**
A smooth pale ale with a hint of roasted nuts.

DESSERTS.....

- Homemade Hot Fudge Sundae 3.50**
With real whipped cream, topped with nuts and a cherry.
- Mt. Hood Apple Raisin Cake 6.50**
Packed with fresh Mt. Hood apples, raisins and walnuts, and frosted with cream cheese.
- New York Cheese Cake 5.50**
For those that are homesick!
- Turtle Cheese Cake 5.00**
Chocolate sauce, whipped cream & topped with a cherry.
- Amber Cream Custard 4.50**
Baked vanilla custard with tanned sugar syrup, farm fresh berries, and whipped cream.
- Double Chocolate Cake 5.00**
Two rich layers filled with chocolate fudge, topped with chocolate ganache.
- Coffee Cake for Two 4.00**
blueberry, orange-nut or date-nut, served warm with butter