

Small Plates

Soup of the Day

Cup 4 Bowl 6

Onion Soup

5

Maryland Crab Cake

*On a Bed of Baby Greens & Apple Carrot Slaw
Drizzled with Chipotle Chili Remoulade*

14

Fried Calamari

*Lightly Breaded & Coated with Parmesan and
Old Bay Seasoning, served with Marinara Sauce*

12

Shrimp Cocktail

*Jumbo Shrimp served with House Made
Cocktail Sauce and Lemon*

13

Steamed Littlenecks & Mussels

*White Wine and Garlic,
Light Tomato-Fennel Broth*

14

Quesadillas

*Select one: Grilled Chicken, Shrimp, or Beef
Sautéed Onions & Peppers, Shredded Cheddar
& Monterey Jack Cheese served with Black
Bean Salad, Pico de Gallo and Sour Cream*

15

Vegetarian Quesadillas

*Sautéed Onions and Peppers, Mushrooms
Spinach, Arugula, Shredded Cheddar &
Monterey Jack Cheese served with Black Bean
Salad, Pico de Gallo and Sour Cream*

12

Chicken Wings

*Choice of:
Honey Barbeque
Hot or Mild Buffalo
Ginger Teriyaki
Served with Blue Cheese Dip
Celery and Carrot Sticks*

11

Salads

House Salad

*Mixed Baby Lettuce, Cucumbers, Carrots, Olives,
Tomatoes, Peppers, Onions and Feta Cheese
Herb Vinaigrette*

10

Classic Caesar Salad

*Crispy Hearts of Romaine tossed in Creamy
Caesar Dressing, Homemade Croutons and
Shaved Parmesan Cheese*

10

Strawberry Gorgonzola Salad

*Mesclun with Strawberries, Gorgonzola Cheese,
Toasted Almonds and Strawberry Vinaigrette*

10

Grilled Chicken 6

Grilled Shrimp 6

Caprese Salad

*Fresh Mozzarella Cheese
Red & Yellow Tomatoes, Basil Oil
Balsamic Reduction*

13

Desserts

Dulce de Leche Cheesecake

7

Fudgy Wudgy Chocolate Cake

7

Warm Brownie Stack

Vanilla Bean Ice Cream & Caramel Sauce

8

Ice Cream Sundae

*Walnuts, Fudge, Whipped Cream in a
Chocolate Waffle Cup*

8

~Ice Cream Flavors~

*Vanilla, Chocolate, Strawberry,
or Mint Chocolate Chip*

Ice Cream Scoop

2

A gratuity of 20% will be added to parties of six
or more

ENTREES

Grilled Chile Salmon

Spicy Sweet Grilled Chile Rubbed Salmon, Served over Wilted Spinach with Crème Fraîche and Rice Pilaf
24

Caramelized Day Boat Sea Scallops

In a Lemon Beurre Blanc, Served with Wilted Spinach over Rice Pilaf
26

Kites' Paella

*Gulf Shrimp, Sea Scallops, Clams, Chorizo Sausage and Chicken
Cooked with Saffron Risotto and Lobster Broth*
30

Free Range Chicken

*Pan Seared, French Cut Chicken Breast in a Black Truffle sauce
Served with Roasted Mashed Potatoes and Vegetable of the Day*
23

Grilled Filet Mignon

Cracked Peppercorn Sauce, Served with Roasted Mashed Potatoes and Vegetable of the Day
33

Herb Crusted Rack of Lamb

*Fresh Herb Encrusted Rack of Lamb, Pan Seared and Served with Yogurt Raita and a Mint Au Jus
Roasted Garlic Mashed Potatoes and Wilted Spinach*
34

Delmonico Rib Eye Steak

Roasted Garlic Mashed Potatoes and Vegetable of the Day
32

Vegetarian Crown

*An Arborio Rice Cake Topped with a Crispy Wonton Crown
Filled with Roasted Vegetables, Figs and Chick Peas*
21

PASTA

Penne Becca

Penne Pasta with Sundried Tomato, Garlic, Spinach and White Wine
14
Add Large Shrimp or Chicken ~ 6

Linguine a la Vongole

Linguine Pasta and Clams Sautéed in a Garlic, White Wine, and Clam Broth
19

Pasta Diablo

*Rigatoni Pasta Cooked in a Spicy Pomodoro Vodka Sauce
With Italian Sausage, Chicken Breast and Mushrooms*
21

Risotto of the Day

Chef's Seasonal Risotto – Market Price