



Dinner Menu

Appetizers

Oyster Stew \$6.00

Corn, Shrimp & Crab Chowder \$6.00

Lentil Soup \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Watermelon Salad \$14.00

Watermelon, feta cheese, red watercress, pickled onions, avocado, sunflower seeds & lime-mint vinaigrette

Flatbread \$16.00

Prosciutto, arugula, stracciatella cheese & Snap Dragon apple flatbread

Octopus \$16.00

Charred octopus, chorizo, olives, tear drop peppers, mache, potato puree & smoked paprika aioli

Entrées

All entrées served with garden salad & popovers

Flat Iron Steak \$36.00

Cast iron seared flat iron steak served with whipped potatoes, grilled asparagus, crispy onions & house steak sauce

Chicken Milanese \$32.00

Panko crusted chicken breast with arugula, tomato & red onion salad with stracciatella cheese & lemon vinaigrette

Pesto Shrimp \$34.00

Grilled colossal shrimp tossed in pesto sauce (no nuts), with spinach & tomato orzo risotto

Potato Crusted Cod \$36.00

Potato crusted cod loin with ranch seasoned fries & smashed English peas

Almond Sole \$36.00

Almond crusted sole with basmati rice pilaf, haricot verts & saffron beurre blanc

Snapper Nicoise \$36.00

Pan seared red snapper with red bliss potatoes, haricot verts, grape tomatoes, hard boiled egg, olives & lemon-herb vinaigrette

Branzino \$36.00

Pan seared branzino with roasted tomato-herb sauce, artichokes & ditalini salad

Desserts \$10.00

Snickers Pie

Key Lime Pie

Lemon Mascarpone Cake

Carrot Cake