



## Starters

**Ahi** - Thinly sliced premium Hawaiian ahi, sesame-crusteD, seared, and served with sliced cucumber, mango, and avocado. With wasabi aioli, spicy hoisin glaze, crisp wonton chips, and micro wasabi. \$14

**Chicken Shawarma Skewers** - Grilled, marinated chicken breast served on a skewer with Tzatziki sauce. \$12

**Gouda Tarts** - Smoked Gouda fondue and candied dates in crisp phyllo cups. Served with a port wine reduction and micro arugula. \$10

**Mussels Arrabbiata** - Fresh mussels simmered in arrabbiata sauce. Served with garlic toast points and micro-basil. \$14

**Street Tacos** - Grilled carne asada with chopped onions, cilantro, and cotija cheese on corn tortillas with a mild salsa verde and a spicy salsa rojo. \$12

**Spring Rolls** - Marinated tofu, shredded carrots, diced cucumber, daikon, and mixed greens wrapped in rice paper, and served with a spicy Hoisin sauce. \$10

## Soups & Salads

New England Clam Chowder Cup \$5 - Bowl \$8

Soup of the Day Cup \$5 - Bowl \$8

**Steak Nopales** - Marinated steak with diced tomatoes, red onions, and cucumbers, roasted poblano chilies, nopales, and iceberg lettuce. Served with cilantro-lime dressing and topped with crisp tortilla strips and queso cotija. \$16

**Pear and Shrimp** - Grilled shrimp, poached pears, diced red onions, blue cheese crumbles, and romaine lettuce with a balsamic vinaigrette. \$18

**Greek** - Diced tomatoes, cucumbers, red onions, garbanzo beans, and black olives, tossed with romaine lettuce and lemon-poppysseed vinaigrette and topped with crisp pita chips. \$14

**Asian Chicken** - Shredded carrots, baby corn, water chestnuts, snap peas, green onions, cilantro, and crisp wonton strips, tossed with iceberg lettuce and an Asian peanut dressing, and topped with grilled chicken breast. \$14

**Caesar** - Crisp romaine tossed with shaved parmesan cheese, crunchy house-made croutons, and a creamy Caesar dressing. \$10

Chicken Caesar or Shrimp Caesar \$18

## **Burgers & More**

**Ragged Point Burger**- A half pound of angus beef, grilled and served on a sesame brioche bun with lettuce, tomato, onion, and a dill pickle. \$14

*Add cheese, grilled onions, or sautéed mushrooms for \$1 each*

*Add bacon, avocado, or an egg for \$2 each*

**Muffaletta** - Sliced ham, salami, capicola, and provolone with roasted red pepper and olive tapenade on fresh-baked Italian sesame bread. \$16

**Portabella Panini** - Grilled portabella mushrooms, sliced tomatoes, red onions, and spinach with roasted pepper hummus on grilled sourdough. \$14

**Reuben Sandwich** - Sliced corned beef, sauerkraut, and Swiss cheese with 1000 island dressing on toasted marble rye. \$16

**California Chicken Burger**- Grilled chicken breast, bacon, and pepper-jack cheese, with sliced tomatoes, avocado, red onion, dill pickle, romaine lettuce, and chipotle pesto on a toasted ciabatta roll. \$16

## **Ragged Point Classics**

**Fajita Wrap** - Red and green peppers, sliced onions, lettuce, grilled marinated chicken breast, and shredded cheese, all wrapped in a flour tortilla with roasted tomato salsa. Served with sour cream and pico de gallo. \$15

**Fish & Chips** - Fresh Pacific rockfish, beer-battered and fried to perfection. Served with steak fries, tartar sauce, and lemon wedges. \$16

**Ravioli** - Butternut squash ravioli in a sage-cream sauce with roasted baby carrots, grilled portabellas, and sautéed spinach. Topped with micro-basil and candied pecans. \$24

**Chicken Chow Mein** - Grilled chicken breast, stir-fried with Asian noodles, diced carrots, celery, bell pepper, and onions, snap peas, and baby corn. \$16

*Steak Chow Mein or Shrimp Chow Mein \$18*

**Grilled Salmon** - Grilled Atlantic salmon served over jumbo asparagus, sliced tomatoes, and shaved red onions. Served with a roasted tomato dressing and grilled romaine hearts. \$16