
STARTERS

- Cala's Fried Calamari** tossed with sweet soy and Thai chili sauce and served with seaweed salad and toasted sesame seeds **\$11**
- Grilled Jumbo Shrimp and Coconut Jasmine Rice Cake** with ginger fruit salsa, chopped peanuts, toasted coconut and sweet chili beurre blanc **\$10**
- Peppered Venison Carpaccio** served with a cold bok choy salad and carrot chipotle syrup **\$12**
- Spicy Ahi Tuna Tartare** stacked with avocado and mango, served with wasabi fused caviar and ginger slurry **\$15**
- Loaded Nachos** with a blend of cheeses, pinto beans, salsa fresco, guacamole and sour cream **\$8** Add smoked chicken **\$4** House Smoked Chicken
- Quesadilla** with a blend of cheeses, cilantro and pepper jam with mango jicama salsa and sour cream **\$11**
- P.E.I. Mussels** in a sake, preserved lemon, garlic and thyme broth **\$10**
- Pan Seared Jumbo Lump Crab Cakes** with watercress asparagus vinaigrette and mango salsa **\$11**
- Smoked Salmon with Potato and Root Vegetable Latke** served with golden caviar, capers, Maui onions, rainbow micro-greens and tzatziki sauce **\$11**
- Pan Seared Diver Scallops** served with organic fruit relish, micro-greens and avocado topped with lemon ginger vinaigrette **\$13**
- Wood Roasted Organic Beets and DiParma Prosciutto** with walnuts, Great Hill bleu cheese and flatbread **\$10**
- Artesian Winter Melon Carpaccio with DiParma** prosciutto, micro arugula and balsamic reduction **\$8**
- Crispy Fried Oysters** with orange horseradish mustard aioli **\$12**
- Littleneck Clams with Andouille Sausage** in a sweet potato and winter squash brodo with wasabi oil **\$10**
- Korean Beef and Bibb Lettuce Wraps** with sriracha, a jicama, mango and radish slaw with Thai basil and cilantro **\$14**
- Pomegranate and Molasses Glazed Duck Breast** served with a pumpkin Johnny cake and fruit salsa **\$14**

SALADS

Add Chicken \$4, Beef \$5 or Shrimp \$6 ON ANY SALAD

- Traditional Caesar Salad** with garlicky croutons, anchovies and shaved grana cheese **\$7/\$12**
- Crispy Calamari Salad** tossed with organic greens, scallions, carrots, radish sprouts, wasabi leaves, chilies and sesame citrus vinaigrette **\$10/\$16**
- Mandarin Chicken Salad** tossed with organic greens, crispy wontons, mandarin oranges, scallions, peanuts, cilantro, wasabi leaves, zucchini, carrots and sesame ginger vinaigrette **\$10/\$16**
- Baby Spinach and Arugula Salad** with pistachio crusted fried goat cheese, caramelized Fuji apples, chopped tomatoes, wild mushrooms, toasted pine nuts, roasted sweet potatoes and cider vinaigrette **\$10/\$16**
- The Cala's Salad** with organic greens, candied walnuts, wild mushrooms, Great Hill bleu cheese, sundried tomatoes, golden raisins, caramelized Fuji apples and basil balsamic vinaigrette **\$9/\$15**
- Cobb Salad** with grilled chicken, Boston bibb, smoked bacon, sundried tomatoes, Maytag bleu cheese and caramelized apples tossed with an avocado peppered ranch dressing **\$10/\$16**
- Winter Tomato, Mozzarella and Roasted Eggplant Stack** with basil corn relish and basil oil **\$11**
- Warm Apple and Crispy Tasso Ham Salad** with lychee nuts, shaved fennel, jicama, peanuts, lime juice and Calvados **\$10**
- Crab Timbale** with verjus scented greens, daikon radish sprouts, poblanos, carrots and diced avocado **\$15**

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SANDWICHES

Choice of Chips, Slaw, French Fries or Small Organic Greens

Pan Seared Crab Burger with lettuce, tomato, onion, Creole aioli, and guacamole on a toasted seeded bun **\$11**

BBQ'd Chicken Sandwich with avocado, caramelized onions, applewood smoked bacon and cheddar cheese **\$9**

Wood Grilled Half Pound Black Angus Burger served with French fries and topped with your choice of...

– Portobello mushrooms and Great Hill bleu cheese **\$12**

– Applewood smoked bacon and Vermont cheddar **\$12**

Chicken Caesar Wrap with hearts of romaine and grana cheese **\$8**

Lobster Sandwich on a toasted ciabatta with slaw and fries **\$16**

Tater's Reuben with house cooked corned beef, sauerkraut, Thousand Island dressing and Gruyere cheese on rye bread **\$10**

Grilled Red Snapper Sandwich with salsa fresco, cilantro, Creole aioli, crisp romaine and sliced tomato on toasted ciabatta **\$13**

Wood Grilled Steak Sandwich with caramelized onions, roasted red peppers, smoked cheddar on toasted ciabatta **\$13**

Crispy Fried OR Baked Haddock Burrito with Creole tartar, guacamole, salsa fresco, sweet and sour cabbage and organic greens **\$10**

Wood Roasted Organic Vegetable Panini with goat cheese, eggplant, roasted red peppers, Portobellos, arugula and basil oil **\$10**

BBQ Pot Roast Sandwich with caramelized onions, smoked cheddar and arugula **\$10**

OTHER GOODIES

House Made Spaghetini with wood roasted eggplant, Portobellos, fresh mozzarella, arugula, garlic, roasted tomato sauce and shaved grana **\$12**

Country Style Chicken Pot Pie with organic chicken, winter squash, corn, peas, chicken gravy and crispy pastry topping, served with a side of mesclun greens **\$11**

Smoked Salmon Frittata with caramelized onions, goat cheese, oven dried tomatoes and served with mixed greens **\$12**

Singing Beach Fish Stew in a roasted tomato garlic broth with calamari, littleneck clams, mussels, fish and scallops with grilled focaccia **\$13**

Fish and Chips served with coleslaw and tartar sauce **\$11**

Peppered Seared Tuna Steak with roasted organic beet and micro green salad with lemon ginger water **\$15**

House Made Veal and Porcini Mushroom Ravioli with sundried tomatoes, sugar snap peas, wild mushrooms, pan gravy and grana curls **\$16**

Saucy BBQ'd Steak Tips with French fries and slaw **\$12**

Note: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness