

DINNER MENU

APPETIZERS

BOWL OF MUSSELS
steamed open with aromatic vegetables and beer
17

BUFFALO WINGS
bleu cheese dressing & celery
15

FLATBREAD
*Tomato Sauce, Goat Cheese Gouda
Primavera Vegetable Sauté*
15

CLAMS CASINO
peppers, shallots, pancetta
14

FRIED CALAMARI
golden fried ~ side of marinara sauce
17

SALAD

GREEK SUMMER SALAD
*romaine lettuce, cucumbers,
tomatoes, kalamata olives,
pepperoncini, red onion, feta
cheese ~ lemon-parsley
vinaigrette*
16

MIXED GREENS
*tomatoes & cucumbers ~
Italian Vinaigrette*
7.5

OCEAN BEACH SALAD
*Baby Spinach with Oranges,
Grape Tomato, Pepitas,
Radicchio & Goat Cheese
Gouda ~ Balsamic Vinaigrette*
16

**RACHEL'S HOUSE
SALAD**
*chickpeas, cucumber,
artichoke hearts, fresh
mozzarella & tomato ~ Italian
vinaigrette*
16

CAESAR SALAD
*crisp romaine, parmigian
cheese, croutons ~ Classic
Caesar dressing*
7.5

RACHEL'S CLASSICS

choice of side salad or French fries

BEACH BURGER* ½lb. black Angus beef . . . 16
on a Parker House Roll
+ add cheese +1.5
American, Mozzarella, Cheddar, Swiss
add bacon, guacamole, mushrooms, onions
+2. each

VEGGIE BURGER *with guacamole* 17
~ Gluten Free Bun

CHICKEN SANDWICH* *grilled chicken* . . . 16
*breast with lettuce, tomato, fresh mozzarella &
avocado ~ ciabatta bread*

BLACKENED MAHI-MAHI 18
SANDWICH *cajun style, with lettuce, tomato
and a house made tartar sauce on Ciabatta*

MEATLESS BURGER *with Crispy Onions* . . 17
~ Gluten Free Bun

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness

ENTRÉES

CHICKEN SAUTÉ *artichoke hearts, 27*
sun-dried tomato & capers ~ white wine sauce ~
bed of linguine

RACHEL'S HOME STYLE CHICKEN 28

SCARPARIELLO *French chicken breast, hot*
sausage, peppers, mushrooms, garlic, lemon on
a bed of soft polenta

PAN SEARED SALMON FILLET WITH 30
A YOGURT DILL SAUCE *Steamed Spinach*

OVEN BAKED HALIBUT *Heirloom 34*
Grape Tomatoes, Basil Chiffonade ~ drizzle of
Balsamic Glaze Grilled Corn on the Cob

EGGPLANT PARMIGIAN *with linguini 24*

GRILLED PORK CHOP 28
Grilled Pineapple & Roasted Pepper Salsa
side of Roasted Potatoes

GRILLED 22 OZ. PORTERHOUSE 40
STEAK *sautéed crimini mushrooms & onions*
~ side of roasted potatoes

VEGETABLE PAELLA

mixture of seasonal vegetables cooked with Bomba Spanish Rice & Saffron served in an
authentic Paella Skillet

28

SEAFOOD PAELLA

shrimp, scallops, clams, mussels & calamari with Bomba Spanish Rice & Saffron served in an
authentic Paella Skillet

34

PASTA

MEZZI RIGATONI BOLOGNESE
slow cooked sauce of beef, veal and pork

23

LINGUINE

Clams, Mediterranean White Beans & Spinach ~
White Clam Sauce

28

ZUCCHINI LINGUINI

Shrimp, Calamari, Chick Peas ~ Posillipo Sauce

30

FUSILLI CALABRESE JAMBALAYA
shrimp, chicken, andouille sausage

29

BLACK SQUID INK LINGUINI

Homemade pasta with Lobster & Asparagus in a
Pink Sauce

30

ORECCHIETTE

Chicken, Hot Sausage, Broccoli Rabe & Red
Peppers in garlic & oil

26

Please let your server know about any allergies or dietary restrictions
when placing your order. We are happy to consider your needs.

Parties of 6 or more ~ 18% gratuity may be added to the check

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