

DINNER MENU

APPETIZERS

CAESAR SALAD

*crisp romaine, parmigian cheese, croutons ~
Classic Caesar dressing*

7.5

MIXED GREENS

tomatoes & cucumbers ~ Italian Vinaigrette

7.5

BOWL OF MUSSELS

steamed open with aromatic vegetables & beer

17

FLATBREAD PIZZETTE

Tomato Sauce & Buffalo Mozzarella

16

TZATZIKI & HUMMUS DIP

with Cauliflower Chips

14.5

FRIED CALAMARI

golden fried ~ side of tomato sauce

17

LOBSTER MAC & CHEESE

19

ENTRÉE SALADS

GREEK SUMMER SALAD

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

16

OCEAN BEACH SALAD

*baby arugula with oranges,
tomato, pepitas, radicchio &
manchego ~ balsamic
vinaigrette*

16

RACHEL'S HOUSE

SALAD

*lettuce, chickpeas,
cucumber, artichoke hearts,
fresh mozzarella & tomato ~
Balsamic Vinaigrette*

16

Salad Toppings:

grilled chicken breast* +7

grilled salmon +12

grilled shrimp +3.5 each

RACHEL'S CLASSICS

served with French fries

BEACH BURGER* *½lb. black Angus* . . . 16.5
beef

+ add cheese 1.5 American, Mozzarella,
Cheddar, Swiss add bacon, guacamole,
mushrooms, onions 2. each

VEGGIE BURGER *with guacamole* 17.5
~ Gluten Free Bun

BUTTERMILK FRIED CHICKEN 16.5

SANDWICH *superfood slaw & dill pickle ~
herbed mayo on a parker house roll*

BLACKENED MAHI-MAHI 18

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

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may increase your risk of food borne illness

PASTA

RIGATONI BOLOGNESE *slow cooked* . . . 23
sauce of beef, veal and pork

ORECCHIETTE *Chicken, Hot* 26
*Sausage, Broccoli Rabe & Red Peppers in
garlic & oil*

FETTUCINE ALFREDO 20

RIGATONI WOODSMEN *crumbled* 26
*sweet sausage, mushrooms, onions, peas,
ricotta cheese, rosemary in pomodoro*

CHEESE RAVIOLI *tomodoro sauce* 17

RIGATONI ALLA VODKA *pancetta &* . . 20
onions in a pink sauce

FETTUCINI & CHICKEN 21

MEATBALLS *tomodoro sauce*

FARM STAND ACORN SQUASH 34
*filled with tubettini pasta, sausage, parsnips,
turnips & roasted cauliflower garlic & oil
with pesto*

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

DINNER ENTRÉES

FLOUNDER FRANCESE*
on a bed of capellini
29

RACHEL'S HOME STYLE CHICKEN
SCARPARELLO*
*breasts of chicken, sliced hot sausage, red
peppers, mushrooms, garlic & lemon on a bed
of grilled polenta* 28

PORK CHOP PARMIGIAN*
with linguine
26

CHICKEN MARSALA*
on a bed of pasta 26

GRILLED 22OZ. PORTERHOUSE
STEAK*

*~ sautéed crimini mushrooms & onions ~ side
of roasted potatoes* 40

SAUTÉ OF SPINACH & CANNELLINI BEANS
*top with a Grilled Chicken Breast**
21

EGGPLANT PARMIGIAN
with linguine 24

SALMON LIVORNESE
*pan seared salmon with olives, capers, garlic
& tomatoes ~ on a bed of pasta*
30

Parties of 6 or more ~ 20% gratuity may be added to the check

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