

Dinner Menu

❖ Appetizers ❖

Grilled Clams 19
Garlic Butter Sauce

Mixed Greens 9
tomatoes & cucumbers
~ Italian Vinaigrette

Caesar Salad 10
crisp romaine, parmigian
cheese & croutons
~ Classic Caesar dressing

**Burrata & Tomato &
fresh Basil 19**
Cracked Green Olives &
Crostini

Whipped Ricotta 20
truffled honey ~ Crostini

Tzatziki & Hummus 22
Cauliflower Chips

Flatbread Pizzette 22
Mozzarella, fresh Basil &
Tomato Sauce

Bowl of Mussels 25
steamed open with
~ aromatic vegetables & beer

Fried Calamari 22
golden fried ~ side of
tomato sauce

❖ Entrée Salads ❖

Rachel's House Salad 20
mixed greens, chickpeas,
cucumber, artichoke hearts,
ricotta salata & tomato
~ Italian Vinaigrette

Greek Summer Salad 20
romaine lettuce, cucumber, tomato,
kalamata olives, pepperoncini, red onion,
feta cheese ~ lemon-parsley vinaigrette

Ocean Beach Salad 20
baby arugula with orange, tomato, toasted
pepitas, radicchio & ricotta salata ~ Red
Wine Vinegar & Olive Oil

SALAD TOPPINGS

grilled chicken breast +10

grilled shrimp +6.5 each

7oz. grilled salmon filet* +17

❖ Rachel's Classics ❖

served with French fries

Beach Burger* 23
8oz. black Angus beef
lettuce, tomato & red onion
• American, Swiss, Mozzarella or Cheddar \$1.5
add bacon 2.5
~ add mushrooms or onions 1.5 ea. •

Chicken Sandwich 26
grilled chicken breast,
baby arugula, tomato, gruyère,
drizzle of basil infused extra virgin olive oil
and champagne vinegar ~ ciabatta bread

Blackened Mahi-Mahi Sandwich 26
cajun style, with lettuce, tomato and a house made tartar sauce on Ciabatta

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

❖ Pasta ❖

**Linguini with Jumbo Shrimp &
Little Neck Clams 45**
Spinach & Corn in a White Clam Sauce

Rigatoni Woodsmen 32
crumbled sweet sausage, mushrooms, onions,
peas, ricotta cheese, rosemary in pomodoro

Cacio e Pepe Tortelloni 36
butter sauce with chives & sun-dried tomato

Rigatoni with Chicken 34
Medley of Mushrooms &
Butternut Squash & baby Arugula with
fresh sage in a garlic & oil sauce

Cheese Ravioli 23
pomodoro sauce

Penne Alla Vodka 29
pancetta & onions in a pink sauce

❖ PAELLA ❖

Vegetable Paella 45
mixture of seasonal vegetables cooked with Bomba Spanish Rice & Saffron
served in an authentic Paella Skillet

Seafood Paella 56
shrimp, scallops, clams, mussels & calamari with Bomba Spanish Rice & Saffron
served in an authentic Paella Skillet

❖ Dinner Entrées ❖

Eggplant Parmigian 32
with linguine

Pan Seared Halibut 49
Oven Roasted Campari Tomatoes, Basil
Chiffonade ~ Drizzle of Balsamic Glaze ~
Spinach

Pan Seared Salmon Filet 39
with preserved lemon, tomato & black cured
olives, on a bed of capellini

**Grilled 8oz.
Black Angus Filet Mignon* 69**
with an Herb Compound Butter ~ French
string beans and roasted potatoes

**Sauté of Spinach, Cannellini
Beans & Roasted Butternut
Squash 35**
Grilled Chicken Breast*

Pork Chop Parmigian* 52
with linguine

**Home style
Chicken Scarpariello* 36**
chicken breast, hot sausage, red peppers,
mushrooms, garlic & lemon
bed of grilled polenta

Chicken Marsala 35
on a bed of pasta

 **Baked Acorn Squash 48**
tubettini pasta, sweet sausage, parsnips, turnips & roasted cauliflower garlic & oil with pesto

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

Rachel's reserves the right to add a 20% gratuity to the check