

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 &
Crostoni

Whipped Ricotta 20

truffled honey ~ Crostoni

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,
fresh mozzarella & tomato
~ Italian Vinaigrette

Ocean Beach Salad 20

baby arugula with orange,
tomato, toasted pepitas,
radicchio & gruyère
~ Red Wine Vinegar & Olive Oil

Greek Summer Salad 20

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

SALAD TOPPINGS

grilled chicken breast +10

grilled shrimp +6.5 each

7oz. grilled salmon* +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

*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

❖ Pasta ❖

Nonna's Lasagne 32

ricotta, mozzarella & meat sauce

Cheese Ravioli 23

pomodoro sauce

Rigatoni with Chicken 34

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

Penne Alla Vodka 29

pancetta & onions in a pink sauce

Linguini with Jumbo Shrimp & Little Neck Clams 45

Spinach & Corn in a White Clam Sauce

Cheese & Mushroom Stuffed Rigatoni ~ Cream & chive sauce 32

gluten free pasta is available

❖ 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 ❖

Sauté of Spinach & Cannellini Beans and Roasted Butternut Squash 35

top with Grilled Chicken Breast*

Pan Seared Halibut 49

Oven Roasted Campari Tomatoes, Basil
Chiffonade ~ Drizzle of Balsamic Glaze ~
Spinach

Chicken Marsala 35

on a bed of pasta

Pan Seared Salmon Filet 39

with preserved lemon, tomato & black cured
olives, on a bed of capellini

Pork Chop Parmigian 52*

with linguine

Home style

Chicken Scarpariello 36*

chicken breast, hot sausage, red peppers,
mushrooms, garlic & lemon
bed of grilled polenta

Grilled 8oz.

Black Angus Filet Mignon 69*

with an Herb Compound Butter ~ French
string beans and roasted potatoes

Eggplant Parmigian 32

with linguine

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