

DINNER MENU

APPETIZERS

Fried Calamari / 22
golden fried ~ side of tomato 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

Grilled Clams / 19
Garlic Butter Sauce

Tzatziki & Hummus Dip / 22
with Cauliflower Chips

Flatbread Pizzette / 22
Mozzarella, fresh Basil & Tomato Sauce

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

ENTRÉE SALADS

Rachel's House Salad / 20
mixed greens, chickpeas,
cucumber, artichoke hearts,
fresh mozzarella & 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, sunflower seeds,
radicchio & gruyère
~ Red Wine Vinegar & Olive Oil

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. »

Veggie Burger / 23
with Avocado, Red Onion, Lettuce & Tomato
on a parker house bun

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

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

Filet Tip Steak Sandwich / 29
sautéed peppers & onions topped with melted mozzarella on
ciabatta bread

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

❧ PASTA ❧

gluten free pasta is available

Rigatoni Bolognese / 32
slow cooked sauce of beef, veal and pork

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

Orecchiette / 35
Hot Sausage, Broccoli Rabe, Red Peppers & Polenta
Croutons sautéed in garlic & oil

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

Fettuccini with Lobster & Fresh Crab Meat / 52
Campari Tomato ~ Lemon ~ Garlic ~ Crème fraiche

❧ 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

Jumbo Shrimp & Diver Sea Scallops Scampi / 48
with Spinach & Quinoa

Eggplant Parmigian / 32
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

14 oz. Pork Chop Milanese* / 49
breaded pork chop ~ arugula, tomato, red onion salad ~ shaved Gruyère

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

Chicken Marsala / 35
on a bed of pasta

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

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