

# Aleatheas



## Appetizers

<b>Beef Carpaccio</b>	Raw Paper Thin Filet Mignon, Diced Red Onions, Capers, Pecorino Romano Cheese, Field Greens and Horseradish Sauce	10
<b>Sweet Potato Chips</b>	Deep Fried Sliced Sweet Potatoes on top of Warm Blue Cheese Sauce	8
<b>Edamame</b>	Steamed and Salted	5
<b>Baked Brie</b>	Oven Baked Brie on Puff Pastry with Strawberries and Grapes. Topped with Raspberry Coulis	9
<b>Mussels</b>	Prince Edward Island Mussels sautéed in Tomato, Garlic, Onion, Basil and Blue Cheese in Red Sauce	12
<b>Chicken Wings</b>	Choice of Thai Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery	12
<b>Mushroom Risotto</b>	Wild Mushroom Risotto with Port Reduction	12
<b>Hummus</b>	Hummus served with a Pita and Carrots and Celery. Topped with Olive, Roasted Red Pepper and Roasted Garlic	10
<b>Thai Shrimp</b>	Crispy Shrimp tossed in Thai Sauce	12

## Soup and Salads

*All Salad Dressings are House Made*

Choose Any Large Salad with Protein:

<i>Salmon</i> 19	<i>With Grilled Chicken</i> 17	<i>With Steak</i> 19
<i>Shrimp</i> 16	<i>Grilled Tofu</i> 13	

<b>Soup du Jour</b>		<b>Bowl</b> 6
		<b>Cup</b> 4
<b>Caesar Salad</b>	Romaine Lettuce, Croutons and Pecorino Romano Cheese.	<i>Small</i> 6 <i>Large</i> 10
<b>House Salad</b>	Field Greens, Tomatoes, Onions, Cucumbers, Dried Cranberries and Walnuts Tossed with Champagne Honey Basil Vinaigrette.	<i>Small</i> 6 <i>Large</i> 10
<b>Spinach Salad</b>	Baby Spinach, Roasted Beets, Caramelized Onions, Candied Walnuts, Bacon and Goat Cheese tossed with Raspberry Vinaigrette	<i>Small</i> 7 <i>Large</i> 11

### IMPORTANT NOTICE REGARDING FOOD ALLERGIES

*While Aleatheas will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we **cannot** guarantee completely allergy-free meals.*

*This is due to the potential of trace allergens in the working environment and supplied ingredients.*

## Entrees

### Served from 5 to closing

<b>Shrimp and Crab Cake</b>	Shrimp and Crab Pan Seared with Roasted Red Pepper Coulis served with Asparagus and Whipped Potatoes	26
<b>Grouper Aleathea</b>	Pan Fried Encrusted Grouper over Risotto and Sautéed Spinach. Topped with Crab Tomato Basil Vin Blanc then finished with Micro Greens.	27
<b>Filet Mignon</b>	Grilled 8 Ounce Filet Mignon, Caramelized Onions, Blue Cheese, and House Made Merlot Demi. Served over Whipped Potatoes with Sautéed Asparagus.	38
<b>North Atlantic Salmon</b>	Grilled North Atlantic Salmon with Fresh Herb Compound Butter with Rice, Broccoli and Blood Orange Balsamic Glaze	27
<b>Chicken Francaise</b>	Lemon Thyme infused Egg battered Chicken with Buerre Blanc. Served with Mashed Potatoes and Broccoli.	25
<b>Scampi</b>	White Wine, Butter, Garlic and Locatelli Cheese, Grape Tomato and Basil served over Linguini or Risotto	19
	With Grilled Chicken	26
	With Sautéed Shrimp	27
	With Scallops	33
<b>Fruit del Mar</b>	Shrimp, Scallops and Mussels. Served over Linguini or Risotto with your choice of Red or White Sauce.	32
<b>Thai Bowl</b>	Shrimp, Scallops, Mussels, Spinach and Bell Pepper served over Snow Peas and Rice and with Broccoli in a Sesame Ginger, Coconut Curry Broth.	32
<b>Scallops</b>	Pan Seared Sea Scallops Sautéed with Citrus Buerre Blanc and served with Fingerling Potatoes and Asparagus	33
<b>Poke Bowl</b>	Diced Cucumber, Cherry Tomatoes, Wakame, Ginger, Avocado and Rice. Finished with Sirachi Chili Sauce and Soy Glaze	
	With Sautéed Shrimp	27
	With Scallops	33

## Vegan Offerings

<b>Pasta Primavera</b>	Sautéed Mushrooms, Spinach, Garlic, Broccoli and Asparagus. <i>Marinara or Oil and Garlic served over Linguini or Risotto</i>	25
<b>Linguini Marinara</b>	House Made Marinara over Linguini with Fresh Basil	19
<b>Cape May Buddha Bowl</b>	Sautéed Spinach, Mushrooms, Broccoli and Snow Peas over Rice with Sunflower, Pepita Sprinkle and an Avocado. <i>Your choice of Tofu or Seitan may be added</i>	25
<b>Vegan Burger</b>	House made Black Bean, Carrot, Onion, Garlic and Bell Pepper based Burger on a Kaiser Roll with Lettuce, Tomato and Onion. Served with French Fries.	17
<b>Vegan Poke</b>	Cucumber, Tomato, rice, Wakame, Soy Glaze, Ginger and Broccoli— <b>With Seitan or Tofu</b>	25
<b>Vegan Tacos</b>	Choice of Seitan, Tofu or Vegan Burger	13

## Tacos

Two Soft Flour Tortilla Tacos with Shredded Cabbage, Pico deGallo, Guacamole

Shrimp 15	Cod 13	Chicken 15	Steak 17
	Tofu 13	Seitan 13	

## Sandwiches

*Served with French Fries*

<b>House Burger</b>	Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Brioche.	<b>13</b>
<b>Blue Burger</b>	Ground Chuck Burger topped with Blue Cheese, Bacon, Lettuce, Tomato and Onion on a Brioche.	<b>14</b>
<b>Rosemary Chicken</b>	Grilled Rosemary Marinated Chicken with Lettuce, Tomato, Onion, Smoked Mozzarella and Rosemary Aioli. Served on Brioche.	<b>13</b>
<b>Cheesesteak</b>	Sautéed Filet with American Cheese, Onions and Mushrooms.	<b>15</b>
<b>Fried Grouper BLT</b>	Fried Grouper, topped with Lettuce, Tomato, Bacon and Mayonnaise on a Brioche Bun.	<b>12</b>
<b>Scallop Cheesesteak</b>	Sautéed Sea Scallops with Onion, Bell Peppers, Old Bay and Cheddar Cheese	<b>17</b>
<b>Steak Sandwich</b>	Pinned out Flat Iron grilled with Cheddar Cheese, Bacon and BBQ Sauce on a Brioche Bun and served with Lettuce, Tomato and Onion	<b>17</b>

## Flatbreads

<b>BBQ Chicken</b>	BBQ Chicken, Bacon, Caramelized Onion and Cheddar Cheese	<b>12</b>
<b>Wild Mushroom</b>	Wild Mushroom, Marinara, Caramelized Onion and Goat Cheese	<b>11</b>
<b>Traditional</b>		<b>7</b>
<b>Margherita Flatbread</b>	Fresh Mozzarella, Tomato, Basil, Roasted Garlic and Olive Oil with Balsamic Glaze	<b>11</b>

## **Kid's Dinner Menu**

Chicken Fingers Served with Fries \$10

Mac & Cheese \$7

Mozzarella Sticks \$6

Personal Pizza \$7

Pasta with Marinara \$7

Cheeseburger

8 oz served with Fries \$13