

Entrees

Served from 5 to closing

Shrimp and Crab Cake	Shrimp and Crab Pan Seared with Roasted Red Pepper Coulis served with Green Beans and Sweet Mashed Potatoes	28
Grouper Aleathea	Pan Fried Encrusted Grouper over Risotto and Sautéed Spinach. Topped with Crab Tomato Basil Vin Blanc then finished with Micro Greens.	29
Filet Mignon	Grilled 8 Ounce Filet Mignon, Caramelized Onions, Blue Cheese, and House Made Merlot Demi. Served over Sweet Mashed Potatoes with Green Beans	38
North Atlantic Salmon	Pan Seared North Atlantic Salmon Baked with Blue Cheese, Mashed Sweet Potato, Green Beans and finished with Maple Vin Blanc	25
Shrimp Gnocchi	Brown Butter, Sautéed Shrimp, Garlic with Parmesan Gnocchi and Spinach	27
	With Scallops	35
	Marinara with Spinach (V)	21
Chicken Cape May	Marinated Boneless Chicken topped with Lump Crabmeat and broiled with Panko Crust with Beurre Blanc. Served with Risotto and Green Beans..	25
Flat Iron	Flat Iron with Onion Relish, Sage Garlic Compound Butter, Sweet Mashed Potato, and Green Beans.	27
Seafood Risotto	Shrimp, Scallops and Mussels sautéed in White Wine, Butter, Garlic and Sage over Pumpkin Risotto and Spinach.	35
Ahi Tuna	Pan Seared finished with Bacon, Goat Cheese, Potato Salad, Puttinessca and Green Beans	27
Duck	Pan Seared Duck Breast with Raspberry BBQ, Risotto and Green Beans	27
Puff Pastry Box(V)	Sautéed Spinach and Mushrooms, Garlic, Grilled Tofu and Seasonal Vegetables and Pumpkin Risotto. Finished with Balsamic Glaze.	21

Sandwiches

Served with French Fries

House Burger	Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion Add .50 for Bacon or Blue Cheese	13
Chicken	Crispy Fried Chicken with Swiss Cheese. Lettuce, Tomato, Onion, Bacon, and Mayo	12
Flat Iron Cheesesteak	Tenderized Flat Iron Steak with Caramelized Onions, Provolone Cheese, Lettuce, Tomato, Onion on a Brioche Bun.	17
Beyond Burger	With Onions, Bell Peppers, Carrots, Walnuts, Black Beans and Rice, Lettuce and Tomato	17
Ahi Tuna BLT	Fresh Grilled Ahi Tuna on Bun with Lettuce, Tomato, Onion, Bacon and Habaci Style Yum Yum Sauce	15

Tacos

Two Soft Flour Tortilla Tacos with Sour Cream, Pico de Gallo, Guacamole, Oaxaca Red Sauce.

Tuna	17	Shrimp	15	Flat Iron	17
Grouper	14	Chicken	15	Tofu	15



Appetizers

Beef Carpaccio	Raw Paper Thin Filet Mignon, Diced Red Onions, Capers, Pecorino Romano Cheese, Field Greens and Horseradish Sauce	10
Sweet Potato Chips (V)	Deep Fried Sliced Sweet Potatoes on top of Warm Blue Cheese Sauce	8
Baked Brie (V)	Oven Baked Brie on Puff Pastry with Strawberries and Grapes. Topped with Raspberry Coulis	9
Mussels	Prince Edward Island Mussels sautéed in Tomato, Garlic, Onion, Basil and Blue Cheese in Red Sauce	12
Chicken Wings	Choice of Thai Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery	12
Ahi Tuna	Sweet Soy Glazed Tuna Ceviche with Wonton Chips and Wasabi Mayo	12
Shrimp	Buffalo Blue Cheese Shrimp Sautéed with Blue Cheese Crumbles	13

Soup and Salads

All Salad Dressings are House Made

Choose Any Large Salad with Protein:

Salmon 17 With Grilled Chicken 17 With Steak 19
Shrimp 16 Tuna 17 Grilled Tofu 13

Soup du Jour		Bowl 6 Cup 4
Caesar Salad	Romaine Lettuce, Croutons and Pecorino Romano Cheese.	<i>Small 6 Large 10</i>
House Salad (V)	Field Greens, Tomatoes, Onions, Cucumbers, Dried Cranberries and Walnuts Tossed with Champagne Honey Basil Vinaigrette.	<i>Small 6 Large 10</i>
Wedge Salad	Iceberg Lettuce with Blue Cheese, Bacon, Caramelized Onion and Tomato. Finished with Blue Cheese Dressing	10

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

*While Aleathea's 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.