



Market Fresh Seafood Specials  
*Ask your server for pricing*

Appetizers

---

**Fried Oysters or Shrimp**

Your choice of oysters, shrimp or combination

**Texas Brown Shrimp**

Texas brown shrimp sautéed and flamed with brandy and Tabasco

**Blue Point Oysters**

1/2 dozen or full dozen

**Mussels**

Steamed in white wine butter garlic sauce

Fresh Seafood Entrees

---

**Red Snapper**

Grilled Red Snapper with olive oil and fresh lemon juice

**Ahi Tuna**

Seared Ahi Tuna topped with parsley, onions, olive oil and lemon juice

**Chilean Seabass**

Grilled Seabass topped with sweet roasted red pepper puree

**Alaskan Halibut**

Grilled Halibut topped with sweet roasted red pepper puree

**Salmon**

Grilled Salmon with olive oil and fresh lemon juice

**Fresh Seafood Entrees Served with Two Vegetables and Salad**

Spicy Rice    Lemon Carrot Rice    April's Sautéed Potato Medley    Greek Style Potatoes

Corn Saute    Broccoli    Sugar Snap Peas    Baby Carrots    Rice Pliaf

Customers wanting to share an entree, there is a \$2.95 split plate charge applied unless an appetizer is ordered.

---

## Appetizers

---

### **Fruits & Cheeses** 16

Assorted cheeses & fruits, crackers and garlic Parmesan bread

### **Grilled Stuffed Portobello Mushroom** 12

With garlic, onion, tomato, basil, Parmesan, Romano & Jack—fresh, rich & delicious

### **Saganaki—Flaming Kasserri Cheese** 14

Sauteed in a skillet & flamed at table side

### **Mediterranean Escargot** 13

Shell-less Escargot cooked in tomato, onion, garlic & basil sauce

### **Southwestern Scallops & Shrimp “en Brochette”** 16

Grilled sea scallops, shrimp & mushrooms and served with a creamy Chipotle sauce

### **Calamari** 14

Lightly battered & deep-fried and served with marinara sauce & lemon

### **Tortilla Soup** cup..... 5      bowl..... 7

Chicken, cheese and tortilla strips. The rest is a secret!

### **Grilled Parmesan Bread** 6

---

## Salads

---

### **Greek Salad** 10

Lettuce, Tomatoes, Cucumbers, Onions, Feta, Kalamata Olives in a Balsamic Vinaigrette

### **Caesar Salad** Large 8    Small 6

Lettuce, croutons, Parmesan cheese & in house made Caesar dressing

### **House Salad** Large 8    Small 6

Mixture of greens with tomato and choice of dressing

**Add to any salad: Chicken +7    Shrimp +8    Salmon +10**

House Creamy Greek    Ranch    Honey Mustard    Bleu Cheese

Vinaigrettes:    Balsamic    Red Wine    Raspberry

---

## Seafood & Chicken Entrees

---

### **Seafood Curry** 26

Choice of sea scallops, shrimp or tilapia in a curried cream sauce with spinach chiffonade on a bed of basmati rice

### **Orange Vermouth Seared Scallops** 26

Sea scallops served over a rice pilaf & splashed with orange Vermouth butter sauce with choice of one side

### **Seafood Picatta** 26

Tilapia, scallop & shrimp—pan seared & drizzled with a light lemon butter white wine sauce with capers

& served with lemon carrot rice and your choice of one vegetable

**Customers wanting to share an entree, there is a \$2.95 split plate charge applied unless an appetizer is ordered.**

**Orange Roughy** 32

Filet of Orange Roughy—pan seared & topped with ‘Blue Crab Meat’ & smothered in a creamy lemon dill sauce & served on a bed of Basmati rice with asparagus spears

**Southwestern Saute Chicken or Fish** 17

Choice of chicken breast or tilapia—grilled & served with one vegetable and Chipotle sauce

**Scampi** 21

Large shrimp, garlic, butter, Parmesan & Romano with angel hair pasta

**Fettuccini Alfredo** 14

+ Add Chicken..... 7 + Add Shrimp..... 8

Fettuccini pasta with creamy Alfredo sauce with garlic & topped with Parmesan and crumbled bacon

**Etoufee** 26

Choice of crawfish, shrimp or scallops served with Basmati rice & topped with our Louisiana Cajun Sauce

**Tilapia Monica** 32

Two fillets of tilapia topped with grilled shrimp & topped with Louisiana Cajun sauce and served with your choice of one vegetable

**Chicken Piccata** 18

Scalopini-style chicken breast with sauce of lemon, white wine, butter & topped with capers.

Served with one vegetable & so light you’ll have to have dessert!

**Pork, Beef & Lamb Entrees**

**Grilled Pork Tenderloin** 22

Pork tenderloin medallions with a balsamic reduction sauce and served with two vegetables

**1424 Wellington** 26

Our version of this classic dish—beef tenderloin medallions served on puff pastry with our white wine mushroom cream sauce & served with Basmati rice pilaf, seared onions & peppers

**Beef Tenderloin** 6oz..... 35 10oz..... 45

Served with two vegetables

**Ribeye** 12oz..... 25 16oz..... 32

Served with two vegetables

**Lamb Chops** Ask your server—market price

Grilled lamb chops topped with our white wine mushroom sauce and served with two vegetables

**Roasted Lamb Shank** 20

Slowly roasted lamb shank with white wine mushroom sauce & served with two vegetables

**Vegetables 4.50**

Spicy Rice    Lemon Carrot Rice    April’s Sauteed Potato Medley    Greek Style Potatoes  
Corn Saute    Broccoli    Sugar Snap Peas    Baby Carrots    Rice Pliaf

All entrees come with a salad and fresh bread

## Beverages

Iced Tea 3      Coffee 3  
Bottled Perrier 3  
Iced Cold Can Soft Drinks Served with Glass of Ice 2  
Coke, Diet Coke, Sprite, Dr Pepper, Diet Dr Pepper, Ginger Ale

## Long Neck Beer

Bud Light 4.50   Coors Light 4.50   Miller Light 4.50   Michelob Ultra 4.50  
Shiner Bock 5   Alamo Golden 5   Dos Equis 5   Newcastle 5   Heineken 5   Stella Artois 5

**Can:** IPA Stash 5.50

---

## From Our Espresso Bar

Cappuccino 4   Espresso 3   Double Espresso 3.50

## Coffee Infused Alcoholic Delights 7

Brewed-topped with whipped cream

### Irish

Jameson Irish Whiskey

### Kahlua & Irish

Kahlua & Jameson

### Frangelico

Frangelico Hazelnut & Butterscotch Schnapps

### Almond Mocha

Disaronno Amaretto & Creme de Cacao Liqueur

### After 5 Mint

Kahlua, Bailey's & Peppermint Schnapps

Cappuccino's with Espresso & steamed milk

### Bailey's

Bailey's Irish Cream

### Kahlua

Kahlua Coffee Liqueur

### Kahlua & Bailey's

Kahlua & Bailey's Irish Cream

### Frangelico

Frangelico Hazelnut Liqueur

---

## Desserts

### Vanilla or Chocolate Crème Brulee 7

Fired with sugar

### French Silk Truffle Mousse Cake 8

Vanilla sponge cake layers with chocolate & vanilla mousse and topped with chocolate ganache

### White Chocolate Bread Pudding 7

Warm white chocolate bread pudding drizzled with white chocolate sauce

### Hot Apple Pie a la Mode 6.50

Hot apple pie served with a scoop of vanilla ice cream

\$2.00 plate charge per person for outside desserts

---

Glass of Fonseca Port Reserve 6

Martinis like a Dessert--Almond Joy 8   Vanilla Wonder 9   Deluxe Chocolate 9

How about a Snifter of Brandy, Grand Marnier, Cointreau or Disaronno!

