

Small Plates

SERENATA SURF BOARD

Chef's Selection Weekly Charcuterie Board with Honeys / Jams / Nuts to Accompany Select Meats & Cheeses - Presented Daily **\$MARKET**

SERENATA CHICKEN WINGS

Ten Lightly Dusted and Fried Chicken Wings, Combination of Flats & Drums with Traditional Buffalo or Boca Sauce **\$14.00**

ALL FLATS OR ALL DRUMS - ADD \$1.00

LOADED CHEESE FRIES

Crisp French Fries topped with Velveeta Cheese Sauce, Bacon, Monterey Jack & Cheddar Cheeses, Pickled Jalapeños, Scallions and Ranch Sour Cream **\$11.00**

KUNG PAO SHRIMP

Lightly Breaded Shrimp Fried and Tossed in Kung Pao Sauce over Asian Slaw with Sriracha Aioli & Scallions **\$11.00**

TUNA POKE BOWL (GFO)

Cubed Yellowfin Tuna with Edamame, Scallion and Cilantro in a House-made Poke Marinade, Cucumber, Sliced Jalapeños and Ginger Jam with Wonton Crisps **\$14.00**

TOP WITH AVOCADO - ADD \$1.00

Soup Bowls & Salad Plates

POTATO CORN CHOWDER

Cream Soup with Bacon, Potato, Corn & Vegetables, Garnished with Bacon, Scallion & Paprika Oil

CUP \$5.00 BOWL \$6.00

SOUP DU JOUR

Your Server will Present the Daily Soup Option

CUP \$5.00 BOWL \$6.00

RYEBERRY SALAD (GFO/VEGAN)

Ryeberries, Artisan Mixed Greens, Cucumber, Sugar Snap Peas, Heirloom Cherry Tomatoes, Sunflower Seeds in a Tahini Verde Dressing **\$13.00**

PAIRS WELL WITH GRILLED CHICKEN (OR) SHRIMP

CAESAR SALAD

Crispy Romaine Lettuce, Garlic Croutons and Parmesan with Caesar Salad Dressing **\$11.00**

ADD ANCHOVIES BY REQUEST

BUTTERNUT SQUASH SALAD

Baby Kale, Roasted Butternut Squash, (GF/V) Brown Butter Ricotta, Toasted Pumpkin Seeds, Golden Raisins and Sherry Sage Vinaigrette **\$13.00**

FRIED CHICKEN COBB SALAD

Mixed Lettuces topped with Fried Chicken, Diced Avocado, Chopped Bacon, Hard Boiled Egg, Grape Tomatoes, Blended Cheeses and a Chipotle Ranch Dressing **\$15.00**

Add Ons - **CHICKEN \$6.00** ★ **SHRIMP \$7.00** ★ **10oz. TERES TENDERLOIN \$18.00**

FISH - CATCH \$ MARKET ★ **MAHI \$9.00** ★ **FAROE ISLAND SALMON \$11.00**

Please let us know if you have any specific dietary restrictions or needs, or if we can offer any special preparation.

Consuming raw / undercooked meats, seafood or eggs may increase your risk of foodborne illnesses.

Main Plates

... JUST A BURGER

8 oz. Burger with Lettuce, Tomato, Onion and Choice of Cheese, Served on a Toasted Roll, with Side Choice \$14.00

BACON - ADD \$1.50 ★ **MUSHROOMS - ADD \$1.00**

THE CLUB SANDWICH

Triple Decker with Ham, Turkey, Bacon, Swiss, Cheddar, Lettuce, Tomato & Mayonnaise on Choice of Toast with Side Choice \$14.00

SERENATA REUBEN

A Classic with Choice of Corned Beef or Turkey, Served on Grilled Rye with Melted Swiss, Sauerkraut & Signature Russian Dressing with Side Choice \$13.00


GOUDA & PIQUILLO PEPPER CHICKEN SANDWICH

Grilled Chicken topped with Smoked Gouda, and Sriracha Aioli plus Lettuce & Tomato, on a Brioche Bun with Side Choice \$13.00

FRIED SHRIMP TACOS

Fried Shrimp Tacos with Shredded Napa Cabbage, Pico de Gallo, Chipotle Sweet Thai Aioli, Served with Black Beans & Rice \$14.00 *

BUILD YOUR OWN SANDWICH

 Tuna, Chicken or Shrimp Salad / Boar's Head Turkey, Ham or Corned Beef Add Cheddar, Swiss, Provolone or American Cheese, on White, Wheat, Rye or Brioche Bun with Side Choice \$11.00

FRESH DAILY CATCH

Grilled, Blackened or Pan Seared Mahi / Faroe Island Salmon / Fresh Catch

SANDWICH ... On Toasted Brioche Bun with Side Choice & Remoulade

CATCH \$ MARKET ★ **MAHI \$16.00** ★ **F.I. SALMON \$18.00**

ENTRÉE ... Citrus Rice & Chef's Seasonal Vegetable, with Lemon Vin Micro Salad and Basil Oil (GF)

CATCH \$ MARKET ★ **MAHI \$18.00** ★ **F.I. SALMON \$20.00**

CRABCAKE SANDWICH

Hand-made 6 oz. Panko Breaded Fried Crabcake, with Key Lime Avocado Coulis, Old Bay Pickled Cucumber & Onion, Lettuce and Tomato on a Brioche Bun with Side Choice \$16.00

VEGETARIAN BUDDHA BOWL

Citrus Rice, Roasted Brussels Sprout, (GF/V)

Chickpeas, Avocado, Pomegranate Molasses, Tzatziki Yogurt Sauce and Spicy Peanuts \$14.00

PAIRS WELL WITH CHICKEN, SHRIMP, FISH & BEEF

SEARED FAROE ISLAND SALMON

Pan Seared 6 oz. Faroe Island Salmon, (GFO) Served with Truffled Grit Cakes, Oyster Mushrooms, Sautéed Fresh Sweet Corn, Smoked Honey and Fresh Sweet Corn Purée \$21.00

GRILLED TERES TENDERLOIN

10 oz. Beef Teres Tenderloin with Grilled (GFO) Portobello Mushroom, Herb Roasted Fingerling Potatoes, Creamed Swiss Chard and a Worcestershire Demi-Glace \$25.00

Sides - ROSEMARY GARLIC / PLAIN FRENCH FRIES, HOUSE / CAESAR SALAD, COLE SLAW, BRUSSELS SPROUTS, HOUSE-MADE CHIPS, SEASONAL VEGETABLE (OR) BLACK BEANS & RICE + \$2 FOR TRUFFLE PARMESAN FRIES, ASPARAGUS, FRUIT (OR) SOUP CUP
SPLIT PLATE REQUESTS + \$4.00 (For All Salad & Main Plates - Includes Full Side)

(GF) - GLUTEN FREE (GFO) - GLUTEN FREE OPTION (V) - VEGETARIAN

* Menu Ingredient Contains Raw Egg *

...Proudly Presented by Executive Chef. Evan Brown & Serenata's Culinary Team

