

*Dine-In Only
*No Substitutions Please

STARTER

FIRECRACKER SHRIMP

Crunchy fried shrimp tossed in boom boom & sriracha sauce.

COCONUT CURRY MUSSELS

Steamed mussels simmered in a rich coconut curry with tomato, butter, and fresh cilantro.

BERRY BURRATA SALAD

Fresh spring mix topped with creamy burrata, a medley of ripe blackberries, raspberries, and blueberries, finished with a vibrant raspberry vinaigrette.



Lunch Menur 11 AM TO 3:45 PM

MAIN COURSE

PAPPAS' FAMOUS 5 OZ. CRAB CAKE

A 5 ounce version of our signature jumbo lump crab cake. Served with your choice of two sides.

STUFFED BELL PEPPERS

Two bell peppers filled with a savory mix of ground beef, onions, garlic, tomatoes, and rice, topped with melted mozzarella. Served with your choice of one side.

STUFFED CHICKEN BREAST

Chicken breast filled with spinach, sun-dried tomatoes, goat cheese, and prosciutto, finished with a rich sherry sauce. Served with your choice of one side.

RAINBOW TROUT & SHRIMP

Fresh rainbow trout and shrimp pan-seared to perfection, served with asparagus and topped with a savory sun-dried tomato sauce.

DESSERT

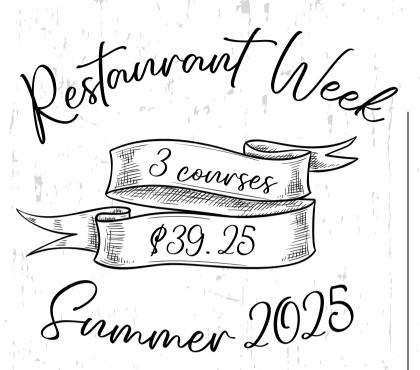
PAPPAS HOMEMADE RICE PUDDING

Topped with whipped cream and cinnamon. Made fresh daily!

FENWICK SAMPLER

A delightful assortment of fresh petite finger pastries from Fenwick Bakery, crafted locally for a perfect sweet treat!





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STARTER

SALMON CAKES

House-made salmon cakes served over a fresh spring mix with peppers, cucumbers, olives, red onions, and walnuts, drizzled with a zesty cilantro dressing.

COCONUT CURRY MUSSELS

Steamed mussels simmered in a rich coconut curry with tomato, butter, and fresh cilantro.

SPRING BURRATA GREMOLATA

Creamy burrata paired with tender asparagus, topped with a bright gremolata of lemon zest, parsley, garlic, and olive oil.



Dinner Menn 4 PM TO CLOSE

MAIN COURSE

PAPPAS' FAMOUS 8 OZ. CRAB CAKE

8 ounces of our signature jumbo lump crab cake. Served with your choice of two sides.

HERB-CRUSTED HALIBUT

Panko and herb-crusted halibut, oven-roasted and served over tender broccolini with a savory sun-dried tomato sauce.

STUFFED LAMB CHOPS

Three tender lamb chops grilled to your liking and overstuffed with creamy crab imperial. Finished with a garlic lemon butter sauce. Served with your choice of one side.

LOBSTER RAVIOLI

Lobster-filled ravioli tossed in a delicate lemon cream sauce. Served with garlic bread and a fresh garden salad.

DESSERT

PAPPAS HOMEMADE RICE PUDDING

Topped with whipped cream and cinnamon. Made fresh daily!

FENWICK SAMPLER

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