



\*Dine-In Only

\*No Substitutions Please

## STARTER

### ARUGULA SALAD

Fresh arugula with sliced apple, candied pecans, dried cranberries, finished with a honey mustard vinaigrette.

### LEMON BUTTER CLAMS

Littleneck baby clams with garlic, shallots, and a bright white wine lemon butter sauce.

### ROASTED TOMATO MARE

Roasted tomatoes topped with jumbo shrimp, fresh mozzarella, and a light honey glaze.

**PAPPAS**  
RESTAURANT & SPORTS BAR

## Lunch Menu

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 fries and coleslaw.

### AHI TUNA & CHILLED ASPARAGUS

Pan-seared ahi tuna atop a bed of chilled marinated asparagus. Served with your choice of one side.

### VEAL MILANESA

Pan-fried breaded veal cutlet topped with fresh mozzarella, tomatoes, and a touch of marinara. Served with your choice of two sides.

### CREAMY SPINACH PENNE

Penne pasta in a creamy spinach sauce, topped with blackened chicken and gulf shrimp. Served with garlic bread and a garden salad.

## DESSERT

### PAPPAS HOMEMADE RICE PUDDING

Topped with whipped cream and cinnamon. Made fresh daily!

### FENWICK SAMPLER

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



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## STARTER

### SALMON BITES

Salmon bites marinated in honey sesame soy and pan-seared until crispy.

### LEMON BUTTER CLAMS

Littleneck baby clams with garlic, shallots, and a bright white wine lemon butter sauce.

### ASPARAGUS PROSCIUTTO

Chilled marinated asparagus with prosciutto and a touch of lemon.

**PAPPAS**  
RESTAURANT & SPORTS BAR

## Dinner Menu

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.

### PORK RIBEYE CHOP

A 12 oz. premium cut of bone-in pork chop grilled to perfection. Served with cheesy garlic mashed potatoes and your choice of one side.

### PANKO-CRUSTED HALIBUT

Panko and herb-crusted halibut, pan fried and served over tender broccolini sauteed with garlic and olive oil. Served with your choice of one side.

### VEAL MILANESA

Pan-fried breaded veal cutlet topped with fresh mozzarella, tomatoes, and a touch of marinara. Served with your choice of two sides.

## DESSERT

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Topped with whipped cream and cinnamon. Made fresh daily!

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