

THE ROOKERY

Summer Menu

BAR BITES, SHAREABLES, AND STARTERS

Watermelon Gazpacho

Cup - 5 Bowl - 8

Chicken Quesadilla

Grilled Chicken, Cheddar and Jack Cheese, Sautéed Bell Peppers, and Scallions. Served with Guacamole, Salsa, and Sour Cream

15

Crab Bruschetta

Ciabatta Bread Crostini topped with Lump Crabmeat, Tomato, Onions, Capers, Cilantro, and Lemon Butter Sauce

16

Tuna Poke

Raw Yellowfin Tuna prepared with Sesame Oil, Soy Sauce, Ginger, Scallions, Pepper Paste, Cilantro, and Lime Juice with Mango, Cucumber, and Wonton Crisps

15

Chicken and Waffles

Belgian Waffle topped with Crispy Chicken and Spicy Honey Butter Drizzle

12

SALADS AND SANDWICHES

Mediterranean Salad

Mixed Greens, Tomato, Cucumber, Roasted Peppers, Olives, Chickpeas, Feta Cheese, and Artichokes topped with Grilled Chicken

19

Substitute Grilled Shrimp or Salmon \$10

Cauliflower Salad

Romaine Lettuce, Shaved Cauliflower, Sun Dried Cherries, Smokehouse Bacon, Toasted Almonds, Carrot, Blue Cheese Crumbles, and Pumpernickel Croutons Tossed with White French Dressing and topped with Grilled Chicken

18

Substitute Grilled Shrimp or Salmon \$10

New England Lobster Roll

Lobster Meat Salad prepared with Old Bay, Mayo, Celery, and Lemon. Served on a Toasted Brioche Roll with Shredded Lettuce and Cole Slaw

27

Grouper Tacos

Three Flour Tortillas filled with Seasoned Grouper topped with Cheese, Lettuce, and Tomato served with Salsa, Sour Cream, & Guacamole

18

Grouper Sandwich

Prepared Grilled, Blackened, or Fried on a Toasted Bun with Tartar Sauce and French Fries

26

The Rookery Cheeseburger

8 oz. Blend of Brisket Sirloin and Chuck Char-Grilled with Choice of Cheese served on a Griddled Kaiser Roll.

16

Add Mushrooms, Grilled Onions \$1 each or Bacon \$2.50

All sandwiches served with choice of French Fries, Cole Slaw, Onion Rings, Fresh Fruit, or Sweet Potato Fries (add \$3)

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FEATURES FOR JULY 8TH - 11TH

Scallop and Shrimp Provençale

Pan-Seared Sea Scallops and Wild Caught Shrimp prepared with Garlic, Capers, Olives, Tomato, and Basil over Ancient Grain Mix and Vegetable

28

Wagyu Sirloin

Two 4oz. Pieces of Top Sirloin Steak Char-Grilled with Brandied Peppercorn Sauce, Lyonnaise Potato, and Vegetable

29

ENTRÉES

Petite Filet Mignon

5 oz. Tenderloin of Beef with Brandied Green Peppercorn Sauce and Yukon Gold Whipped Potato and Vegetable

32

Buttermilk Fried Chicken

Chicken Breast prepared Crispy with Gravy, Yukon Gold Whipped Potato and Vegetable

26

Caribbean Grouper

Local Deep Water Black Grouper Grilled with Island Spices served with Coconut Rum Sauce and Mango Salsa over Jasmine Rice and Vegetable

34

Yellowfin Tuna

Pan-Seared with Light Peppercorn Crust. Served Rare over Honey Soy Glaze with Stir Fry Vegetables and Jasmine Rice

29

Bay Side Salmon

Scottish Salmon Filet Herb Grilled served over Sautéed Spinach and Mushrooms topped with Crabmeat and Citrus Aioli served with Roasted Garlic Potato

29

Veal Française

Veal Scallopini prepared with Parmesan Egg Batter served over Lemon Caper Sauce, Angel Hair Pasta, and Vegetable

29

Chicken Stir Fry

A blend of Garden Vegetables and Chicken prepared with Fresh Ginger, Garlic, and Stir Fry Glaze served over Steamed Jasmine Rice

26

with Shrimp \$28 | Beef \$28

Seafood Pasta

Combination of Shrimp, Scallops, Lobster, Mussels, and Clams prepared with Garlic, Sundried Tomato, Spinach, and White Wine tossed with Penne Pasta and Basil

30

Chef Joe welcomes any request for vegan and gluten free options

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*