

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

Thai Style Pork Drummy

Served Hot & Crispy tossed in Thai Red Chili Glaze with Toasted Sesame Seeds, Scallion, Mango, and Cilantro

14

SALADS AND SANDWICHES

Mediterranean Salad

Mixed Greens, Tomato, Cucumber, Roasted Peppers, Olives, Chick Peas, Feta Cheese, Artichokes, topped with Grilled Chicken

19

Add Grilled Shrimp or Salmon \$10

Caesar Salad

Romaine Hearts tossed with House Recipe Eggless Dressing, Garlic Croutons and Parmesan Cheese topped with Grilled Chicken

18

Add 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

29

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 JUNE 10TH - JUNE 13TH

Alaskan Sable Fish

Cold Water Black Cod served over Lobster Risotto with
Brandied Lobster Sauce and Vegetable

29

Delmonico Steak

12 oz. Char-Grilled Beef Ribeye with Creamy Horseradish Sauce Topped with
Crispy Fried Onion Hay with Whipped Yukon Gold Potato and Vegetable

32

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

Grouper a la Siciliana

Deep Water Black Grouper Grilled served over Roasted Roma Tomato,
Olives, Capers, and Raisins with Ancient Grain Blend and Vegetable

34

Picchio Pacchiu

San Marzano Tomatoes with Garlic, Onions, Olive Oil. and
Basil topped with Locatelli Pecorino Cheese

24

Add Grilled Chicken \$4 or Shrimp \$10

Simply Salmon

Scottish Salmon Grilled or Blackened with Remoulade Sauce,
Ancient Grain Blend and Vegetables

29

Veal Française

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

29

Charleston Style Shrimp & Grits

Wild Caught Shrimp prepared with Bacon, Garlic, Onions, Bell Pepper
Sauce, over Savory Cheddar Cheese Grits and Vegetable

28

Rookery Cioppino

Combination of Sea Scallops, Shrimp, Mussels, Clams, and Fish in a Hearty
Tomato Broth with Saffron, Fennel, and Leeks with Grilled Ciabatta Bread

26

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*