

Lou & Mickey's

Soups

	Cup	Bowl
New England Clam Chowder	9	11
Crab Bisque	9	11
French Onion (with Comté & Gruyère)		12

Salads

Mixed Field Greens		10
Traditional Caesar		10
Vine-ripened Tomato & Burrata		14
Roasted Beets & Humboldt Fog Goat Cheese		14
Crunchy Iceberg Wedge (with bacon, tomato, & blue goat cheese)		14
Chinese Chicken Salad (with "Mary's" organic chicken)		17
Grilled Chicken Caesar		19
Wild Jumbo Mexican Shrimp Caesar		20
Wild Jumbo Mexican Shrimp "Louie" (with 1000 Island)		21
Jumbo Lump Crab "Louie" (with 1000 Island)	Small 21	Large 29
New York Steak Salad		21
Filet Mignon Cobb		22
Albacore Niçoise		24

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE
1000 Island, Ranch, Blue Cheese, Oil & Vinegar, Basil Vinaigrette

Appetizers

Baked Goat Cheese with Roasted Garlic	13
Grilled Jumbo Artichoke with Roasted Garlic Aioli	13
Baked Mozzarella with Marinara Sauce	14
Crispy Coconut Wild Jumbo Shrimp	16
Teriyaki Filet Mignon Tips	16
Fried Calamari	15
Sautéed New Orleans BBQ Jumbo Shrimp	17
Seared Rare Wild Yellowfin Tuna (Ahi)	18
Jumbo Lump Crab Cake	18

Sandwiches

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed jasmine rice or homemade chips

Classic American Cheeseburger (choice of aged cheddar, Emmentaler Swiss or Danish blue cheese)	18
Char-grilled Chicken Sandwich	16
Smoked Turkey Club	17
Open Faced Jumbo Lump Crab Melt	23
Prime Top Sirloin Open Faced Steak Sandwich (with thick cut onion rings)	28

Lunch Entrées

Soup & Salad (Choice of Clam Chowder or Crab Bisque, and Traditional Caesar or Mixed Field Greens)	17
Beer Battered Fish & Chips	19
Crispy Coconut Wild Jumbo Shrimp	20
Spaghetti with Tomato & Basil (Five Grilled Wild Jumbo Shrimp add 9)	19
Pasta Carbonara (Grilled Chicken Breast add 6)	21
Pan Seared Farmed Atlantic Salmon (with sautéed seasonal vegetables)	24
Linguine & Manila Clams	23
Char-grilled "Mary's" Organic Chicken	24
Wild Ecuadorian Mahi Mahi (teriyaki glazed and grilled, with sautéed seasonal vegetables)	24
Grilled Wild Pacific Swordfish (with sautéed seasonal vegetables)	27
Seared Sesame Crusted Wild Yellowfin Tuna (with ponzu sauce and steamed jasmine rice)	26

"Famous" Prime Steaks

All steaks served with seasoned butter

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed jasmine rice or homemade chips

Prime "Baseball" Cut Top Sirloin - 12 oz Aged 28-35 days	24
New York Strip - 10 oz	32
Filet Mignon - 6 oz	32