

Lou & Mickey's

Soups

	Cup	Bowl
New England Clam Chowder	8	11
Crab Bisque	9	11
French Onion (with Comté & Gruyère)		12

Salads

Mixed Field Greens		9
Traditional Caesar		9
Vine-ripened Tomato & Burrata		13
Roasted Beets & Humboldt Fog Goat Cheese		13
Crunchy Iceberg Wedge (with bacon, tomato, & blue goat cheese)		13
Chinese Chicken Salad (with "Mary's" organic chicken)		16
Grilled Chicken Caesar		18
Wild Jumbo Mexican Shrimp Caesar		19
Wild Jumbo Mexican Shrimp "Louie" (with 1000 Island)		20
Jumbo Lump Crab "Louie" (with 1000 Island)	Small 20	Large 28
New York Steak Salad		20
Filet Mignon Cobb		21
Albacore Niçoise		23

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE

1000 Island, Ranch, Blue Cheese, Oil & Vinegar, Basil Vinaigrette

Appetizers

Baked Goat Cheese with Roasted Garlic	12
Grilled Jumbo Artichoke with Roasted Garlic Aioli	12
Baked Mozzarella with Marinara Sauce	13
Crispy Coconut Wild Jumbo Shrimp	15
Teriyaki Filet Mignon Tips	14
Fried Calamari	15
Sautéed New Orleans BBQ Jumbo Shrimp	16
Seared Rare Wild Yellowfin Tuna (Ahi)	17
Jumbo Lump Crab Cake	17

Sandwiches

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

American Style Wagyu Cheeseburger (choice of aged cheddar, Emmentaler Swiss or Danish blue cheese)	17
Char-grilled Chicken Sandwich	17
Smoked Turkey Club	17
Open Faced Jumbo Lump Crab Melt	22
Prime Top Sirloin Steak Sandwich (with thick cut onion rings)	27

Lunch Entrées

Soup & Salad (Choice of Clam Chowder or Crab Bisque, and Traditional Caesar or Mixed Field Greens)	16
Beer Battered Fish & Chips	18
Crispy Coconut Wild Jumbo Shrimp	19
Spaghetti with Tomato & Basil (Five Grilled Wild Jumbo Shrimp add 9)	18
Pasta Carbonara (Grilled Chicken Breast add 6)	20
Pan Seared Farmed Atlantic Salmon (with sautéed seasonal vegetables)	23
Linguine & Manila Clams	22
Char-grilled "Mary's" Organic Chicken	22
Wild Ecuadorian Mahi Mahi (teriyaki glazed and grilled, with sautéed seasonal vegetables)	23
Grilled Wild Pacific Swordfish (with sautéed seasonal vegetables)	25
Seared Sesame Crusted Wild Yellowfin Tuna (with ponzu sauce and steamed jasmine rice)	25

"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 Top Sirloin - 10 oz Aged 28-35 days	22
New York Strip - 10 oz	32
Filet Mignon - 8 oz	36