

appetizers

Seafood Trio \$19*

tender fried calamari, lime marinated ceviche, and raw ahi tuna poke with macadamia nuts, green onions & ponzu sauce

GF Steamed Clams \$16

fresh garlic, white wine & butter, fresh tomatoes & green onions

GF Ceviche \$13*

lime & cilantro marinated white fish & bay shrimp, served with tortilla chips

Zelda's Famous Calamari \$15

tender fried calamari, lemon, house tartar & cocktail sauce

Coconut Prawns \$15

tempura battered with shredded coconut served with spicy pineapple sauce

Classic Bruschetta \$9

fresh diced tomatoes, roasted garlic and basil in extra virgin olive oil on toasted baguette, finished with a balsamic reduction & parmesan cheese

GF Sautéed Mushrooms \$9

fresh garlic, sherry & shallot butter

Artichoke Hearts \$11

lightly dusted in seasoned breading, fried, served with chipotle aioli & jalapeño ranch

GF Caprese \$12

sliced tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic reduction

raw bar

GF Fresh Oysters 1/2 dz \$16*

seasonal selection served with house cocktail sauce, lemon, horseradish & champagne vinegar mignonette

Ahi Poke \$15*

fresh raw ahi tuna, macadamia nuts, green onions, ponzu sauce, wonton crisps

chowder

New England Clam Chowder

Cup \$7 | Bowl \$9

Sourdough Bread Bowl \$12

salads

add grilled chicken + \$5 | add bay shrimp +\$6

Small Dinner Salad \$7

mixed greens, tomatoes, red onions, carrots, cucumbers, beets, croutons & choice of dressing

Bacon Blue Cheese Wedge \$12

crisp iceberg wedge with cherry tomatoes, creamy blue cheese dressing, blue cheese crumbles, red onion & crispy bacon

Bay Shrimp Louie \$19

chilled bay shrimp over mixed greens with tomatoes, sliced cucumbers, beets, red onions, carrots, hardboiled egg & crispy croutons, served with thousand island dressing

Aged Blue Cheese & Mixed Greens \$15

mixed greens in a light balsamic vinaigrette with aged blue cheese crumbles, candied walnuts & fresh sliced apple

Classic Caesar \$14 half \$7

chilled crisp romaine hearts tossed in a creamy caesar dressing with shaved parmesan cheese & crispy croutons

Asian Chicken \$18

mixed greens, carrots, edamame, mandarins, wonton crisps, toasted almonds & cabbage tossed in a asian dressing, topped with teriyaki glazed grilled chicken

Seared Blackened Ahi \$19

seared blackened ahi, mixed greens, edamame, jicama, bell pepper & cabbage tossed in an asian dressing, served with pickled ginger & finished with wasabi aioli

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Water and bread served on request only.

GF = gluten free. Please make staff aware of any food allergies. Gratuity not included. All items subject to availability. Split plate charge \$2.50.

Please limit modifications and substitutions. Please remove electronic devices from table during service, as we are not liable for damages.

seafood

Fresh Featured Seafood \$MP*

selected and prepared daily

GF Sautéed Mahi Mahi \$26*

seasoned mahi sautéed with garlic, artichokes, tomatoes, topped with beurre blanc & served over island rice

GF Grilled Salmon \$25*

honey glazed salmon with pickled red onion & cucumber, served with island rice & seasonal vegetables

Grilled Sea Bass \$25*

seasoned sea bass topped with miso ginger butter sauce, jicama & bell pepper salad, served with island rice & seasonal vegetables

Fish & Chips \$19

crispy fried Alaskan cod fillets served with lemon, house tartar sauce & french fries

Zelda's Sampling \$28

crispy fried Alaskan cod, tender fried calamari & coconut prawns served with lemon, house tartar, cocktail, spicy pineapple sauce & french fries

Stuffed Fresh Salmon \$27*

stuffed with crab & shrimp, spinach, jack & parmesan cheese, topped with beurre blanc, served with island rice & seasonal vegetables

GF Cioppino \$25*

prawns, mussels, clams & fish, simmered in a spicy tomato & wine broth, served with crispy garlic bread
add fettuccini + \$4

GF Lobster Tail \$30

cold water lobster tail buttered & broiled, served with drawn butter, lemon, island rice & seasonal vegetables

sides

Island Rice \$6

Mashed Potatoes \$6

French Fries \$6

Seasonal Vegetables \$6

steak

add sautéed scampi prawns to any steak +\$7

add a lobster tail to any steak +\$18

GF Filet Mignon \$34*

8oz choice cut, charbroiled, topped with roasted garlic gorgonzola butter, served with mashed potatoes & seasonal vegetables

Charbroiled Flat Iron Top Sirloin Steak \$26*

8oz choice cut, topped with roasted shallot & herb compound butter, crispy shoestring onion rings, served with mashed potatoes & seasonal vegetables

GF Steak & Scampi \$30*

8oz flat iron top sirloin with prawns sautéed in a garlic caper butter, served with mashed potatoes & seasonal vegetables

Blue Cheese Burger \$17*

charbroiled Harris Ranch Angus patty, topped with aged blue cheese on a sesame seed bun with lettuce, tomato, dill pickle & onion, served with french fries
add bacon + \$2.50

chicken & pasta

Chicken Parmesan \$22

parmesan chicken breast on a bed of fettuccini with house marinara & parmesan cheese

Just Pasta \$19

choice of fettuccini or penne with alfredo, creamy pesto, marinara, or olive oil & garlic
add grilled chicken +\$5 | sautéed prawns +\$7

Seafood Fettucini \$25

clams, mussels & prawns in a garlic white wine sauce tossed with fettuccini finished with parmesan cheese & parsley

ask about our
dessert menu
& espresso bar