

soups

Soup of the Day
Ask your server for the delicious details.
6.95

Seafood Chowder
Tender morsels from the sea, combined with garden fresh vegetables in a creamy broth.
8.25

starters

Poseidon Calamari
Crispy fried calamari served with a basil lemon mayonnaise.
14.95

Seafood Antipasto
A combination of mixed seafood, marinated in an olive oil lemon garlic sauce.
14.95

Homemade Hummus
Made fresh with tahini sauce, extra virgin olive oil, garlic and lemon. Served with pita crisps.
With beef or chicken add 5.95
10.25

Mussels
With your choice of white wine, tomato *or* saffron cream sauce.
14.95

Grilled Calamari
With tomato Pernod sauce, sweet peppers and topped with feta cheese.
14.95

Knife Cut Tuna Tartare
Sesame soy seasoned Ahi Tuna and fresh avocado.
18.95

salads

Grilled Vegetables & Goat Cheese Salad
Grilled seasonal vegetables, topped with goat cheese and extra virgin olive oil.
14.95

Italian Salad
Mixture of baby greens, with your choice of raspberry vinaigrette, balsamic or Italian dressing.
8.25

Greek Village Salad
Tomato, cucumber, red onion, peppers, feta cheese and kalamata olives wtih a drizzle of lemon juice and extra virgin olive oil.
11.95

Caesar Salad
Whole heart of romaine with Monte Carlo croutons and homemade Caesar dressing.
9.95

Insalata Caprese
Tomatoes, fior di latte and red onion drizzled with extra virgin olive oil.
14.95

Open Cork Beef Carpaccio
Thinly sliced, marinated beef tenderloin on baby arugula topped with grana padano cheese shavings, balsamic vinegar and lemon juice.
15.25

Roasted Fig Spinach Salad
Baby spinach, roasted beets, cranberries and goat cheese in a raspberry vinaigrette.
14.95

Cajun Chicken Salad
Baby greens with mango chilli dressing, topped with crispy Cajun chicken strips.
14.95

Open Cork Salad
Assorted greens, topped with your choice of N.Y. Striploin slivers *or* assorted seafood in a warm balsamic vinaigrette.
15.95

Blackened Chicken Caesar
Traditional Caesar salad with a cajun bite.
14.95

Shrimp Avocado Salad
Roasted shrimp, fresh avocado, baby arugula, herbs in a extra virgin olive oil lemon vinaigrette.
19.95

pizza

Barbecued Chicken Pizza
Thin pizza crust topped with chicken strips, pineapple, roasted red peppers, drizzled with barbeque sauce, sprinkled with mozzarella cheese and parsley.
15.95

Seafood Pizza
Fresh tomato basil sauce, roasted red peppers, grilled shrimp, calamari, mozzarella and scallops.
17.95

Gourmet
Roasted red peppers, grilled zucchini, sundried tomatoes, mozzarella and goat cheese.
15.25

Pizza Rustica
Light tomato sauce, fior di latte cheese, prosciutto, baby arugula and olive oil.
14.95

Mediterranean
Sundried tomato pesto, roasted red peppers, kalamata olives, spinach, garlic and feta cheese.
14.95

Pizza Salsiccia Italiana
Tomato sauce, fior di latte cheese, spicy Italian sausage, red onion and roasted red peppers.
15.95



from the grill

Veal or Chicken Parmigiana
Breaded veal or chicken topped with tomato sauce and cheese.
18.95

Veal Ossobuco
Slow roasted in chardonnay tomato broth served with saffron risotto
31.95

Lamb Provenciale
Marinated grilled lamb chops.
29.95

The Open Cork Pollo
Grilled chicken breast with artichoke in a light brandy mushroom sauce.
19.95

10 oz N.Y. Striploin Steak
Specially aged for 21 days.
Peppercorn cognac sauce add 1.95
34.95



pasta

Rigatoni Aromantica
Rigatoni with fresh rapini, grilled chicken, sundried tomato and black olives, sautéed with roasted garlic and extra virgin olive oil.
18.95

Linguine of the Sea
Shrimp, mussels, scallops and calamari in a garlic basil tomato or cream sauce or rose sauce.
25.95

Tortellini Fantasia 
Cheese filled tortellini in a rosé sauce with sweet leeks.
19.95

Mushroom & Asparagus Risotto 
Portobello, oyster, and button mushrooms with red onion, green asparagus in a pesto sundried tomato sauce.
19.95

Pappardelle Jambalaya
Grilled chicken breast, black tiger shrimp, hot Italian sausage, sliced black olives, baby spinach, scallions and pappardelle noodles in a spicy tomato basil sauce.
23.95

Shrimp and Broccoli Penne
Penne with shrimp and broccoli in either a white wine garlic butter or alfredo sauce.
21.95

Fettuccine Sea & Land
Grilled cajun chicken, scallops and portabello mushrooms in a rosé sauce.
22.95

Eggplant Parmigiana 
Layered with zucchini, tomato and mozzarella cheese.
14.95

Spaghetti Meditteranean 
Spaghetti tossed with sundried tomatoes, spinach, sliced black olives, garlic and olive oil topped with goat cheese.
18.95


Penne Arrabbiata
Penne in a spicy tomato sauce.
With sausage add 2.95
16.95

Penne Gorgonzola
Penne with chicken, spinach, sundried tomato, red onion and mushrooms in a gorgonzola cream sauce.
21.95

Octopus Capellini
Capellini with cherry tomato, baby arugula, chilli, extra virgin olive oil, feta crumble
23.95

Spicy Zucchini Capellini 
Capellini with cherry tomato, baby arugula, chilli, extra virgin olive oil, feta crumble
18.95

Gluten-Free pasta available, add 3.00

 *vegetarian*

from the sea

Orange Roughy
Chef's specialty, topped with crab meat, shrimp and mushroom in a rose sauce
27.95

Salmon Tarragon
Lightly herb crusted fresh Atlantic salmon, grilled and topped with a lemond tarragon sauce.
27.95

Pan-Roasted Scallops and Tiger Prawns
In a lemon garlic chardonnay sauce.
31.95

