

Rock your Dinner

FOR STARTERS

Seafood Martini	10.50	Doctored Ribs 🌊	9.50
a chilled cocktail of jumbo & lump crab meat with shrimp		soda pop marinated pork ribs served with pickled watermelon relish	
Deconstructed Sushi	14.00	Escargot En Crouete	9.00
seared tuna sushi with asian plum sauce		with lemon & garlic butter, spinach & smoked Gouda; topped with puff pastry	
Calamari Fritti 🌊	8.50	Fried Crab Cake 🌊	13.00
Sambuca's signature calamari served with cherry peppers & marinara sauce		luscious lump crab cake with cucumber cream sauce	
Nutty Avocado	10.50		
fried in a mixed nut crust with lump crab cocktail			

SMALL PLATES

... with big flavor. Designed to share, but you may not want to!

Chicken Samosas	7.00	Fish Tacos	9.50
with potatoes, peas & onions in a puff pastry, served with red pepper chutney		served with lobster & mango pico de gallo	
Seabass Skewers 🌊	14.00	Buca Beignets 🌊	7.50
skewered ponzu-glazed seabass & grilled asparagus		stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glaze	
BBQ Pork Tamale	6.75	Lobster Dumplings	11.00
pulled pork, cous cous with wasabi slaw served in a corn husk		with wasabi-coconut cream sauce	
Portobello Frites	7.25	Shrimp & Crab Rangoon	7.00
tempura-battered portobellos & a sweet tomato jam		served with sweet chili sauce	
Lamb Meatballs	9.00	Goat Cheese Stuffed Artichokes	7.25
with jalapeño-mint jelly on feta & filo puffs		served with romesco sauce	
		Chicken Satay	6.50
		skewered chicken with candied soy dipping sauce	

PIZZAS

Margherita	10.00
simple vegetarian & sauceless pie made for a queen, with fresh mozzarella & sliced roma tomatoes; finished with basil & aged parmesan cheese	
The Cosmo	15.00
spicy tomato cream sauce spiked with prosciutto, crushed red pepper & vodka, topped with smoked gouda cheese, canadian bacon, portobello mushrooms, Italian sausage & finished with goat cheese	
American Pie	12.00
heart-stopping meatlovers pizza with tomato sauce, fresh mozzarella cheese, canadian bacon, pepperoni, Italian sausage and ground beef	
Build Your Own	13.00
five toppings included/ additional toppings: \$.50 each	

LEAFY GREENS

Gorgonzola 🌊	6.25
field greens in Gorgonzola dressing with caramelized walnuts	
Baby Spinach	6.25
strawberries, baby portobello, bacon & red onions in poppyseed dressing	
House	6.25
tomato, cucumber, red onion, crumbled feta cheese; dressed with aged balsamic vinaigrette	
Caesar	6.25
romaine hearts with Caesar dressing	




SAVORY BOWLS

Shrimp & Crab Bisque	cup 5.00 bowl 7.00
Tortilla Soup	cup 5.00 bowl 7.00



USING OUR NOODLES

Parmesan Encrusted Chicken linguini with asparagus & cherry tomatoes in basil-pesto cream sauce; laced with chili oil	19.75
Mediterranean Lasagna roma tomatoes, artichoke hearts, spinach, black olives, feta cheese & mozzarella; with marinara & drizzled with balsamic glaze	18.75
Shrimp Capellini sautéed shrimp, sun-dried tomatoes served with marinara & Alfredo sauces	19.75
Chicken Toscana jalapeño-basil glazed breast over pappardelle	19.95

OFF THE HOOK



Miso Sea Bass  marinated & sautéed in traditional miso sauce; atop jasmine rice, sautéed apples & baby bok choy	32.00
Blackened Tuna Étouffée with shrimp & crab étouffée over a bed of spinach & dirty rice	28.00
Seafood Integration  a tower of potato-crust mahi mahi, grilled tuna, a crab & cilantro-pesto stuffed mushroom cap and grilled shrimp, on a foundation of grilled tomatoes and potatoes	28.00
Chili-Rubbed Scallops pan-seared & resting on risotto coins; with smoked tomato cream sauce & asparagus tips	26.50
Gorgonzola Salmon grilled filet with Gorgonzola cream sauce atop jasmine rice, with a julienne of snow peas & carrots	24.00
Lobster Enchiladas  three enchiladas stuffed with lobster, shrimp & jalapeño jack cheese smothered in poblano cream sauce; served with cilantro rice	25.75

FROM THE RANGE

Filet topped with Gorgonzola walnut butter, over roasted fingerling potatoes & frenched green beans with a port wine bordelais	31.00
Petite Filet	26.00
Ribeye Certified Angus Beef® over lyonnaise potatoes with a watercress-stuffed onion ring	28.00
New York Strip Certified Angus Beef® with roasted garlic-thyme butter & dilled Havarti potato tots	36.00
Lean & Mean Flat Iron Certified Angus Beef® blackened & seared with cannellini beans, chopped artichoke & broccoli	23.75
Aussie Lamb Chops  with a dijon-pistachio crust presented with garlic smashed potatoes & asparagus	35.00
Drunken Pot Roast beef slow cooked in buckets of red wine served with seasonal vegetables & herbs	24.00
Hickory Smoked Prime Pork Chop  with lyonnaise potatoes & snow peas with a charred tomato sauce	23.50

* The chef does not guarantee medium-well or well-done preparation on beef entrées as it will compromise the integrity of the dish.

SIDES | 5.25 EACH

Dilled Havarti Potato Tots 	Cheesy Potatoes Au Gratin	Sautéed 'Shrooms
Garlic Smashed Potatoes	Bourbon Sweet Potatoes	Chevre Mac & Cheese 
Plain Ole Asparagus	Twice Baked Potato	with Prosciutto

 **Sambuca Favorites**

There is a \$1 entertainment fee. \$3 entrée split fee. We do not split checks on parties of 8 or more. If you have food allergies or dietary restrictions please consult with our chef.