

PARKSIDE CAFÉ LUNCH

APPETIZERS

Chef's Ever Changing Soup	P/A
Grilled Octopus meyer lemon vinaigrette	\$16
Ahi Tuna Nachos pineapple red onion salsa, sliced jalapeño, cilantro guacamole, wasabi creme	\$16
Ahi Tuna Sliders (3) served rare, sesame crusted, cucumbers, pickled ginger, avocado, wasabi sauce.	\$16
Kung Pao Calamari sesame garlic sauce, crushed peanuts	\$14
Spinach Crab Queso Fresco olive oil cured tomatoes, melted Fontina cheese, white corn tortilla chips	\$14
Clams Oreganata garlic herb breadcrumbs	\$14

FLATBREAD

White Clam Flatbread melted Fontina cheese, marinated chopped clams, roasted garlic herb spread, crushed red pepper	\$14
Mediterranean garlic-spinach, tomatoes, artichoke hearts, melted fontina & feta cheeses	\$14
Smokehouse smoked chicken, crispy bacon, cheddar & smoked Gouda, BBQ sauce	\$12
Sausage & Broccoli Rabe Flatbread melted Fontina, olive oil cured tomatoes	\$12

BASKETS

Served with Parkside Coleslaw & choice of fries, sweet potato fries, or Parkside salad

Crispy Wholebelly Clams Roast Garlic Aioli	\$20
Fish N' Chips New England Style Tartar sauce	\$16
Tempura Fried Shrimp Thai Chili Aioli	\$16

RAW BAR

Local Little Neck Clams	m/p
Local Oysters	m/p
Chilled Seafood Platter 4 clams - 4 oysters - 4 jumbo shrimp - tuna tartar	\$55
Jumbo Shrimp Cocktail house made sriracha cocktail sauce	\$13

HANDHELD

Your choice of fries, sweet potato fries, or market salad

Cajun Swordfish ABLT blackened swordfish, sliced avocado, apple-wood smoked bacon, lettuce, tomato, jalapeno ranch dressing, herb focaccia roll	\$18
Steakhouse Panini sliced flat iron steak, fresh mozzarella, caramelized onions, house-made BBQ sauce	\$18
Blackened Shrimp Wrap black bean tomato corn salsa, guacamole, chipotle hummus, mixed greens, diced tomatoes, spinach wrap.	\$16
"Island" Crab Burger coconut crusted crab cake, mango coleslaw, chipotle tartar sauce, cornmeal dusted kaiser roll	\$16
Turkey & Brie Panini sliced turkey, brie, arugula, cranberry mayo	\$16
Parkside Lunch Burger custom blend of short rib and brisket, Vermont cheddar, apple wood smoked bacon, cornmeal dusted kaiser roll	\$14
BBQ Glazed Mahi Wrap chipotle orange BBQ sauce, sliced avocado, pineapple red onion salsa, mixed greens, edamame humus, roast garlic wrap.	\$14

SALADS

add chicken \$5 | shrimp \$7 | salmon \$9

Parkside mesclun greens, heirloom grape tomatoes, shaved red onions, charred corn, cucumbers, toasted pumpkin seeds, champagne vinaigrette.	\$10
Lobster Tostada crispy white tortilla, black bean corn salsa, baby mesclun greens, avocado, pineapple-red onion relish, mango vinaigrette.	\$22
Blackened Tuna & Kale quinoa, avocado, toasted almonds, corn salsa, crispy wonton chips, ginger soy vinaigrette	\$18
Crispy Calamari frisse, bananas, citrus segments, shaved coconut, cashews, hearts of palm, sesame mango vinaigrette	\$16
Roast Beet Salad baby arugula, macadamia nuts, strawberries, applewood smoked blue cheese, heirloom grape tomatoes, roasted red & yellow beets, raspberry vinaigrette.	\$14
Chopped Mediterranean Salad romaine & iceberg mix, cucumbers, tomatoes, Kalamata olives, capers, roasted red peppers, garbanzo beans, feta cheese, diced pepperoncini, red wine vinaigrette.	\$14