

# Aleathea's

## Appetizers

Beef Carpaccio (GF)	Raw Paper Thin Filet Mignon, Diced Red Onions, Capers, Pecorino Romano Cheese, Field Greens and Horseradish Sauce	10
Sweet Potato Chips (GF)	Deep Fried Sliced Sweet Potatoes on top of Warm Blue Cheese Sauce	8
Edamame (GF)	Steamed and Salted	5
Baked Brie	Oven Baked Brie on Puff Pastry with Strawberries and Grapes. Topped with Raspberry Coulis	8
Ahi Tuna (GF)	Sesame Encrusted Ahi Tuna with Wakame, Pickled Ginger, Unagi Sauce and Sriracha Mayonnaise	11
Mussels (GF)	Prince Edward Island Mussels sautéed in Tomato, Garlic, Onion, Basil and Blue Cheese in Red Sauce	11
Jumbo Chicken Wings	Choice of Thai Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery	9
Coconut Shrimp	Coconut Battered Shrimp with Thai Chili Sauce	9
Vegan Risotto (V)	Wild Mushroom Risotto with Port Reduction	12
Oysters (GF)	Half Dozen Oysters on the Half Shell with Mignonette	12
Hummus (V)	Hummus served with a Pita and Carrots and Celery. Topped with Olive, Roasted Red Pepper and Roasted Garlic	10

## Soup and Salads

*All Salad Dressings are House Made*

*Choose Any Large Salad with Protein:*

*Salmon 17      With Grilled Chicken 15      With Steak 17      With Shrimp 16*  
*Tuna 17      Maple Balsamic Tempeh (V) 13*

Cape May Crab Bisque		Bowl 12	Cup 8
Soup of the Day		Bowl 6	Cup 4
Caesar Salad	Romaine Lettuce, Croutons and Pecorino Romano Cheese.	Small 6	Large 10
House Salad (GF)	Field Greens, Tomatoes, Onions, Cucumbers, Dried Cranberries and Walnuts Tossed with Champagne Honey Basil Vinaigrette.	Small 6	Large 10
Spinach Salad (GF)	Baby Spinach, Roasted Beets, Caramelized Onions, Candied Walnuts, Bacon and Goat Cheese tossed with Raspberry Vinaigrette	Small 7	Large 11
Tomato Mozzarella (GF)	Sliced Tomatoes, Fresh Mozzarella and Basil, Drizzled with Honey Balsamic Reduction.		8
Avocado, Tomato and Crab Salad (GF)	Jumbo Lump crab, Cherry Tomatoes and Micro Greens tossed with Lemon Poppy Dressing over half an Avocado.		15
Avocado, Tomato and Tempeh Salad (V)			

## Sandwiches

*Served with Rodney's Potato Salad*

House Burger	Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Kaiser Roll.	13
Blue Burger	Ground Chuck Burger topped with Blue Cheese, Bacon, Lettuce, Tomato and Onion on a Kaiser Roll.	14
Rosemary Chicken	Grilled Rosemary Marinated Chicken with Lettuce, Tomato, Onion, Smoked Mozzarella and Rosemary Aioli. Served on Rustic Country Bread.	12
Cheesesteak	Sautéed Chip Steak with American Cheese, Onions and Mushrooms.	12
Roasted Turkey Club	Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise. Served on your choice of Bread.	12
BLT	Bacon, Lettuce and Tomato with Mayonnaise. Served on your choice of Bread	11

## Entrees

### Served from 5 to closing

<b>Crab Cake</b>	Pan Seared Jumbo Lump Crab Cake with Roasted Red Pepper Coulis served with Asparagus and Whipped Potatoes	26
<b>Grouper Aleathea</b>	Pan Fried Encrusted Grouper over Risotto and Sautéed Spinach. Topped with Crab Tomato Basil Vin Blanc then finished with Micro Greens.	29
<b>Filet Mignon (GF)</b>	Grilled Eight Ounce Filet Mignon, Caramelized Onions, Blue Cheese, and House Made Merlot Demi. Served over Whipped Potatoes with Sautéed Asparagus.	34
<b>Salmon (GF no sauce)</b>	Broiled Salmon Filet with Red Cabbage, Carrot, Ginger, Pineapple Slaw, Caper Herb Butter over Risotto Sautéed Spinach And Wild Mushrooms	23
<b>Chicken Francaise</b>	Lemon Thyme infused Egg battered Chicken with Crab vin Blanc. Served with Mashed Potatoes and Broccoli.	25
<b>Pasta</b>	Linguini with your Choice of Sauce: <i>Chunky Home Style Marinara Sauce , Oil and Garlic, Vodka Blush, or Alfredo</i>	19
	With Crab 27 With Grilled Chicken 25	
<b>Ahi Tuna (GF no sauce)</b>	Sesame Crusted Pan Seared Ahi Tuna Unagi Sauce and Siracha Chili Sauce. Served Wakame Seaweed Salad and Pickled Ginger, Rice, Quinoa and Broccoli.	26
<b>Shrimp Scampi (GF)</b>	Shrimp, Garlic and Lemon Butter in White Wine, served over Linguine or Risotto and topped with Parmesan Cheese.	25
<b>Jumbo Lump Crab</b>	Jumbo Lump Crab in a White Wine Butter, Garlic, Lemon, Caper Sauce served over Linguini.	29
<b>Fruit del Mar (GF)</b>	Shrimp, Scallops, Crab and Mussels. Served over Linguini or Risotto and Broccoli with your choice of Red or White Sauce	31
<b>Thai Bowl (GF)</b>	Crab, Shrimp, Scallops, Mussels, Spinach and Bell Pepper served over Rice and Quinoa in a Sesame Ginger, Coconut Curry Broth.	31
<b>Scallops (GF)</b>	Pan Seared Sea Scallops Sautéed with Lemon Herb Butter and served with Fingerling Potatoes and Asparagus	29
<b>Surf &amp; Turf</b>	Grilled 6 ounce Filet with sautéed Crab Meat, Mashed Potatoes and Asparagus. Finished with a Cabernet Demi.	34

## Flatbreads

<b>Margherita</b>	Fresh Mozzarella, Tomato, Basil, Roasted Garlic and Olive Oil with Balsamic Glaze	11
<b>Crab Rangoon</b>	Lump Crab, Sweet Cream Cheese and Thai Chili Sauce	14

## Tacos

Two Soft Flour Tortilla Tacos topped with Pico de Gallo, Sour Cream, Guacamole and Shredded Cabbage.

<b>Beer Battered Cod</b> 11	<b>Grilled or Blackened Shrimp</b> 12
<b>Grilled or Blackened Chicken</b> 10	<b>Steak</b> 12

## Vegan Offerings

<b>Pasta Primavera (V)</b>	Sautéed Mushrooms, Spinach, Garlic, Broccoli and Asparagus. <i>Marinara or Oil and Garlic served over Linguini or Risotto</i>	19
<b>Cape May Buddha Bowl (V)</b>	Sauteed Spinach, Mushrooms over Rice & Quinoa with Red Cabbage, Pineapple Ginger Slaw. Hemp, Sun flower, Pepita Sprinkle and an Avocado. Your choice of Tofu or Seitan may be added	21
<b>Vegan Burger (V)</b>	House made Black Bean, Carrot, Onion, Garlic and Bell Pepper based Burger on a Kaiser Roll with Lettuce, Tomato and Onion. Served with French Fries.	12
<b>Vegan Tacos (V)</b>	Two Grilled Flour Tortillas with either Veggie Burger or Seitan, Cabbage, Guacamole, Pico de Gallo and French Fries.	12
<b>Tofu Tikka Masala (V)</b>	Fried Tofu over Garbanzo Tikka Masala with Rice and Quinoa on a Grilled Pita.	21