

# DINNER MENU

## APPETIZERS

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### FRIED CALAMARI

golden fried ~ side of tomato sauce 19

### GRILLED CLAMS

Garlic Butter Sauce 17

### CAESAR SALAD

crisp romaine, parmigian cheese, croutons  
~ Classic Caesar dressing 8.5

### MIXED GREENS

tomatoes & cucumbers ~ Italian Vinaigrette 8

### BOWL OF MUSSELS

steamed open ~ aromatic vegetables & beer 20

### FLATBREAD PIZZETTE

Tomato Sauce, Fresh Mozzarella & Basil  
Chiffonade 15

### TZATZIKI & HUMMUS DIP

with Cauliflower Chips 17.5

### WHIPPED RICOTTA

truffled honey ~ Crostini 17

## ENTRÉE SALADS

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### GREEK SUMMER SALAD

romaine lettuce, cucumber,  
tomato, kalamata olives,  
pepperoncini, red onion, feta cheese  
~ lemon-parsley vinaigrette 17.5

### RACHEL'S HOUSE SALAD

mixed greens, chickpeas, cucumber,  
artichoke hearts,  
fresh mozzarella & tomato  
~ Italian Vinaigrette 17.5

### OCEAN BEACH SALAD

baby arugula with orange,  
tomato, pepitas,  
radicchio & gruyère  
~ Red Wine Vinegar & Olive Oil 17.5

### SALAD TOPPINGS

grilled chicken breast\* +8

grilled shrimp +3.75 each

8oz. grilled salmon +15

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## RACHEL'S CLASSICS

*served with French fries*

### BEACH BURGER\*

8oz. black Angus beef 20  
+ ADD CHEESE \$2 AMERICAN OR MOZZARELLA  
ADD BACON, MUSHROOMS, ONIONS 2.5 EA.

### GRILLED CHICKEN SANDWICH\*

chicken breast, caramelized onions, peppers &  
melted Gruyère on a ciabatta bread 18.5

### BLACKENED MAHI-MAHI SANDWICH

cajun style, with lettuce, tomato and a house  
made tartar sauce on Ciabatta 21

### BREADED FLOUNDER FILET\*

lettuce, tomato & housemade tartar sauce on  
ciabatta 19.5

*Please let your server know about any allergies or dietary restrictions  
when placing your order. We are happy to consider your needs.*

# PASTA

## RIGATONI BOLOGNESE

slow cooked sauce of beef, veal and pork 28

## FETTUCCINI WITH LOBSTER

Fresh Basil Lemon Garlic Sauce 42

## LINGUINE PESCATORE

shrimp, scallops, clams, mussels & calamari ~ marinara sauce 38

## CHEESE RAVIOLI

pomodoro sauce 21

## RIGATONI ALLA VODKA

pancetta & onions in a pink sauce 26

## LINGUINI WITH SHRIMP & CLAMS

Spinach & Corn in a White Clam Sauce 34

## ORECCHIETTE

Chicken, Hot Sausage, Broccoli Rabe & Red Peppers sautéed in garlic & oil 31

## FETTUCCINI WITH MEATBALLS

house made with beef, veal, pork & turkey 26

## PAELLA

*gluten free pasta is available*

### VEGETABLE PAELLA

mixture of seasonal vegetables cooked with Bomba Spanish Rice & Saffron served in an authentic Paella Skillet 34

### SEAFOOD PAELLA

shrimp, scallops, clams, mussels & calamari with Bomba Spanish Rice & Saffron served in an authentic Paella Skillet 42

# DINNER ENTRÉES

## PAN SEARED SALMON FILET

with preserved lemon, tomato & black cured olives, on a bed of capellini 36

## PAN SEARED HALIBUT

Oven Roasted Campari Tomatoes, Basil Chiffonade ~ Drizzle of Balsamic Glaze ~ Spinach 46

## SHRIMP & SCALLOPS SCAMPI

with Spinach & Quinoa 34

## EGGPLANT PARMIGIAN

with linguine 27

## PORK CHOP MILANESE\*

breaded pork chop ~ arugula, tomato, red onion salad ~ shaved Gruyère 34

## 24OZ. BLACK ANGUS PORTERHOUSE STEAK\*

~ sautéed crimini mushrooms & onions ~ smashed potatoes 68

## GRILLED 8OZ. BLACK ANGUS FILET MIGNON

bed of spinach ~ Gorgonzola Cheese top ~ Smashed Potatoes 60

## CHICKEN MARSALA\*

on a bed of pasta 28

## SAUTÉ OF SPINACH & CANNELLINI BEANS\*

top with Grilled Chicken Breast\* 28

## HOME STYLE CHICKEN SCARPAREILLO\*

breasts of chicken, hot sausage, red peppers, mushrooms, garlic & lemon bed of grilled polenta 32

*Rachel's reserves the right to add a 20% gratuity to the check*

\*COOK TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS