



# Spring Dinner Menu

## Appetizers

### **Grilled Clams**

Garlic Butter Sauce 17

### **Fried Calamari**

golden fried ~ side of tomato sauce 20

### **Caesar Salad**

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

### **Bowl of Mussels**

steamed open ~ aromatic vegetables &  
beer 21

### **Mixed Greens**

tomatoes & cucumbers ~ Italian  
Vinaigrette 8

### **Soup of the Day**

10

## Entrée Salad

### **Greek Summer Salad**

romaine lettuce, cucumber,  
tomato, kalamata olives,  
pepperoncini, red onion, feta cheese  
~ lemon-parsley vinaigrette  
18

~ add grilled chicken \$8 ~ add grilled salmon \$15 ~

## Rachel's Classics

*served with French fries*

### **Beach Burger\***


8oz. black Angus beef 21  
~ add cheese \$2  
American or Mozzarella  
add bacon, mushrooms,  
onions 2.5 ea.

### **Grilled Chicken Sandwich**

lettuce, tomato, fried  
onions & Swiss cheese 19

### **Blackened Mahi-Mahi Sandwich**

cajun style, with lettuce,  
tomato and a house made  
tartar sauce on Ciabatta  
22



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



## Pasta

*gluten free pasta is available*

### **Rigatoni Alla Vodka**

*pancetta & onions in a pink sauce 26*

### **Linguini with Clam Sauce**

*littleneck clams steamed open in a white or red clam sauce 27*

### **Rigatoni with Chicken, Medley of Mushrooms & Butternut Squash with fresh sage in a garlic & oil sauce**

*32*

### **Fettuccini Alfredo**

*topped with a Grilled Chicken Breast 28*

### **Rigatoni Woodsmen**

*crumbled sweet sausage, mushrooms, onions, peas, ricotta cheese,  
rosemary in pomodoro 28*

## Dinner Entrées

### **Eggplant Parmigian**

*with linguine 27*

### **Home style Chicken Scarpariello\***

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

### **Chicken Marsala\***

*on a bed of pasta 28*

### **Pork Chop Parmigian\***

*with linguine 34*

### **Pan Seared Salmon Filet**

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



*a 3.5% surcharge will be added to the check when paid with a credit card*

*\*Cook to order, Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness*

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

