WINES by the GLASS	
Champagne, Veuve Clicquot, France	27
Rosé, Whispering Angel, France	14
Pinot Grigio, Santa Margherita, Italy	18
Chardonnay, Estancia, Monterey	11
Chardonnay, Chalk Hill, Sonoma Coast	21
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	12
Pinot Noir, Mirrasou, California	11
Cabernet Sauvignon, J Lohr, Paso Robles	12

STARTERS

Black Bean Chili	10
Soup of the Day	9
Smoked Salmon with capers, red onions, dill sauce and toast points	20
Traditional Shrimp Cocktail	22
Jumbo Lump Crab Cocktail	30

PIZZA thin and crispy

Classic: classic tomato sauce, fresh basil and mozzarella	13
Smoked Salmon: extra virgin olive oil, red onion, capers, sour cream	
fresh dill and smoked salmon	17
Pepperoni and Mozzarella: tomato sauce, mozzarella and pepperoni	15
Brie and Pear: Brie, pears, grapes, candied pecans, red onion and	
a drizzle of balsamic reduction	16

MAIN COURSE SALADS

CHEF'S SELECTIONS

Ta-boo's Bacon Cheese Burger white cheddar, apple smoked bacon	
crispy onions, lettuce and tomato	17
Penne with Grilled Shrimp, tomatoes, capers, garlic and olive oil	20
Smoked Salmon and Egg Salad Sandwich with fresh dill and	
capers on eight grain toast	17
Crab Stack jumbo lump crab in spicy sambal aïoli,	
mango salsa and guacamole	28
BBQ Baby Back Riblets over French fries	18
Salmon Wrap chopped poached salmon, bacon, lettuce, tomato,	
red onion and dill mayonnaise in a flour tortilla	17
Chicken and Brie Sandwich grilled chicken breast, bacon,	
Brie and chutney mayonnaise	18
Grilled Salmon and Warm Lentil Salad: ginger-soy-cilantro glaze	25