

Casa Marina Lunch Menu

Appetizers

Spinach Pie -A savory mixture of spinach, feta, and herbs, baked in phyllo.....	\$4.50
Hummus and Grilled Pita -with tomatoes and olives.....	\$4.95
Tequila Marinated Calamari -served with sweet chili sauce.....	\$5.95
Lump Crab Cakes -served with mustard aioli.....	\$7.50
Oyster Shooters -six plump oysters topped with our special cocktail and absolute vodka Sauce.....	\$8.95

Salads

House Salad -mixed greens with vine ripened tomato, cucumber, Bermuda onion, And sunflower seeds.....	\$4.95
Greek Salad -Tomato, cucumber, green peppers, Kalamata olives, feta cheese, and Onions in our house made Greek dressing.....	\$5.95
Add sautéed shrimp or grilled chicken.....	\$8.95
Goat Cheese Salad -fried goat cheese round over a bed of lettuce, with sun dried tomatoes, Pecans, California raisins, & mandarin oranges, tossed in our balsamic vinaigrette.....	\$7.95
Traditional Caesar -with crispy romaine, fococcia croutons and shredded parmesan.....	\$6.95
Add sautéed shrimp or grilled chicken.....	\$9.95

Sandwiches

All sandwiches served with fries or cup of fruit- sub. Small salad-\$1.00

Grilled Reuben -corned beef, sauerkraut, Swiss cheese, and 1000 island dressing.....	\$6.50
Casa Burger -8oz. grilled to your liking, cheddar or Swiss on a Kaiser with lettuce, Tomato, pickle, and onion.....	\$7.50
Chicken Club -grilled boneless breast on a Kaiser bun with proscuitto ham, lettuce, Tomato, onion, and pesto mayonnaise.....	\$7.95

Entrees

Catch Hemmingway -daily catch, sesame and parmesan crusted, topped with red Pepper cream.....	\$9.95
Quiche Du Jour -prepared daily, served with fresh fruit and salad.....	\$6.95
BBQ Meatloaf -over potato cake with fried onions and BBQ gravy.....	\$9.95
Catch Du Jour - served pan seared, blackened, or fried.....	\$9.95

All entrees served with rice and mixed vegetables, all fried items are fried in a corn and canola blend with 0 grams

Trans fat. Parties of 6 or more 20% service added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase consumers
risk of food borne illness.