

Dinner Menu

APPETIZERS

Flatbread Pizzette — 14.5

Tomato Sauce, Fresh Mozzarella & Basil Chiffonade

Fried Calamari — 18

golden fried ~ side of tomato sauce

Bowl of Mussels — 18

steamed open with aromatic vegetables & beer

Grilled Clams — 14

Garlic Butter Sauce

Tzatziki & Hummus Dip — 14.5

with Cauliflower Chips

Caesar Salad — 7.5

crisp romaine, parmigian cheese, croutons
~ Classic Caesar dressing

Mixed Greens — 7.5

tomatoes & cucumbers ~ Italian Vinaigrette

ENTRÉE SALADS

Greek Summer Salad — 16

romaine lettuce, cucumbers,
tomatoes, kalamata olives,
pepperoncini, red onion, feta cheese
~ lemon-parsley vinaigrette

Rachel's House Salad — 16

lettuce, chickpeas, cucumber,
artichoke hearts, fresh mozzarella &
tomato ~ Italian Vinaigrette

Ocean Beach Salad — 16

baby arugula with oranges, tomato,
pepitas, radicchio & manchego ~
Italian vinaigrette

SALAD TOPPINGS

grilled chicken breast* +7

grilled salmon +13

grilled shrimp +3.5 each

RACHEL'S CLASSICS

served with French fries

Beach Burger* — 17.5

½lb. black Angus beef

– add cheese 1.5 America, Mozzarella, Swiss,

Cheddar add bacon, mushrooms, onions 2. ea.

Chicken Sandwich* — 17

Grilled chicken breast with avocado, lettuce,
tomato, lemon & olive oil vinaigrette ~
ciabetta bread

Chicken Meatballs Parmigian — 18

served on a Ciabetta

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

PASTA

Autumn Fettuccini — 26

Chicken, Roasted Butternut Squash, Brussels Sprouts & Tofu in a garlic & oil sauce with fresh Sage

Rigatoni Bolognese — 25

slow cooked sauce of beef, veal and pork

Linguini with Shrimp & Clams — 30

Spinach & Corn in a White Clam Sauce

Orecchiette — 27

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

Stuffed Rigatoni — 25

mushroom & cheese filled ~ served with an Herb Cream Sauce and mushrooms

Rigatoni Alla Vodka — 23

pancetta & onions in a pink sauce

Rigatoni Woodsmen — 27

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

Tortellini Carbonara — 26

prosciutto ~ peas ~ cream sauce

PAELLA

Vegetable Paella — 29

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

Seafood Paella — 35

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

DINNER ENTRÉES

Baked Acorn Squash — 35

filled with tubettini pasta, sweet sausage, parsnips, turnips & roasted cauliflower garlic & oil with pesto

Sauté of Spinach & Cannellini Beans* — 25

top with a Grilled Chicken Breast*

Pan Seared Salmon Filet — 30

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

Chicken Sauté — 28

Crispy Prosciutto, Apricots and Brie with a Bourbon Sauce a bed of linguine

Eggplant Parmigian — 25

with linguine

Flounder Francese — 30

with grilled lemon & steamed broccoli

Home style Chicken Scarpariello* — 29

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

**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 18% gratuity to the check