

DINNER MENU

APPETIZERS

Fried Calamari
• golden fried
~ side of tomato sauce 19 •

Bowl of Mussels
• steamed open with aromatic
vegetables & beer 19 •

Flatbread Pizzette
• Tomato Sauce, Fresh Mozzarella &
Basil Chiffonade 15 •

Polenta Sticks ~ Pomodoro Sauce
• Cheesy fried polenta 13 •

Mixed Greens
• tomatoes & cucumbers ~ Italian
Vinaigrette 7.5 •

Caesar Salad
• crisp romaine, parmigian cheese, croutons
~ Classic Caesar dressing 7.5 •

Grilled Clams
• Garlic Butter Sauce 15 •

ENTRÉE SALADS

Greek Summer Salad
• romaine lettuce, cucumbers,
tomatoes, kalamata olives,
pepperoncini, red onion, feta cheese
~ lemon-parsley vinaigrette 17 •

Rachel's House Salad
• lettuce, chickpeas, cucumber,
artichoke hearts, fresh mozzarella &
tomato ~ Italian Vinaigrette 17 •

SALAD TOPPINGS

GRILLED CHICKEN BREAST* +7

GRILLED SALMON +14

GRILLED SHRIMP +3.75 EACH

RACHEL'S CLASSICS

served with French fries

Beach Burger* • ½lb.
black Angus beef
18.5
» add cheese \$2
American or
Mozzarella
add bacon,
mushrooms,
onions 2.5 ea.

**Grilled Chicken
Sandwich*** • chicken
breast,
caramelized
onions & melted
Gruyère on a
ciabatta bread
17.5

**Buttermilk Fried
Chicken Sandwich*** •
coleslaw & dill
pickle 18

PASTA

Cheese Ravioli •
pomodoro sauce

21

Orecchiette •
Chicken, Hot
Sausage, Broccoli
Rabe & Red
Peppers sautéed
in garlic & oil 29

Rigatoni Alla Vodka

• pancetta &
onions in a pink
sauce 25

**Linguini with
Shrimp & Clams •**

Spinach & Corn
in a White Clam
Sauce 32

Linguine Pescatore •

shrimp, scallops,
clams, mussels &
calamari in a
marinara sauce

36

~ sub gluten free pasta +3.50

PAELLA

Vegetable Paella

- mixture of seasonal vegetables cooked with Bomba Spanish Rice & Saffron served in an authentic Paella Skillet 30 •

Seafood Paella

- shrimp, scallops, clams, mussels & calamari with Bomba Spanish Rice & Saffron served in an authentic Paella Skillet 38 •

DINNER ENTRÉES

Home style Chicken Scarpariello*

- breasts of chicken, hot sausage, red peppers, mushrooms, garlic & lemon bed of grilled polenta 30 •

Chicken Marsala*

- on a bed of pasta 28 •

Eggplant Parmigian

- with linguine 27 •

Red Snapper with a Lemon Caper

Wine Sauce

- side of rice pilaf 36 •

Pan Seared Salmon Filet

- with preserved lemon, tomato & black cured olives, on a bed of capellini 32 •

Sauté of Spinach & Cannellini

Beans*

- top with a Grilled Chicken Breast* 27 •

24oz. Black Angus Porterhouse

Steak*

- sautéed mushrooms with a brandy cream sauce ~ side of baked potato 65 •

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

*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 10% gratuity to the check