

# Dinner Menu

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## APPETIZERS

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**Fried Calamari** — 19  
golden fried ~ side of tomato sauce

**Flatbread Pizzette** — 15  
Tomato Sauce, Fresh Mozzarella & Basil Chiffonade

**Tzatziki & Hummus Dip** — 16  
with Cauliflower Chips

**Grilled Clams** — 15  
Garlic Butter Sauce

**Polenta Sticks ~ Pomodoro Sauce** — 13  
Cheesy fried polenta

**Bowl of Mussels** — 19  
steamed open with aromatic vegetables & beer

**Mixed Greens** — 7.5  
tomatoes & cucumbers ~ Italian Vinaigrette

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

## ENTRÉE SALADS

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

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

**Ocean Beach Salad** — 17  
baby arugula with oranges, tomato,  
pepitas, radicchio & gruyère ~  
Balsamic vinaigrette

### SALAD TOPPINGS

grilled chicken breast\* +7    grilled salmon +14    grilled shrimp +3.75 each

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## RACHEL'S CLASSICS

*served with French fries*

**Beach Burger\*** — 18.5  
½lb. black Angus beef  
– add cheese \$2 America, Mozzarella, Swiss,  
Cheddar add bacon, mushrooms, onions 2.5 ea.

**Breaded Flounder Filet\*** — 18  
lettuce, tomato & housemade tartar sauce  
on ciabatta

**Lentil Wrap** — 17.5  
marinated lentils with lettuce, tomato, onion, cucumber & feta cheese on a whole wheat wrap

**Blackened Mahi-Mahi Sandwich** — 20  
cajun style, with lettuce, tomato and a house  
made tartar sauce on Ciabatta

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

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

# PASTA

**Rigatoni Bolognese** — 27

slow cooked sauce of beef, veal and pork

**Fettuccini with Pesto & Lobster** — 38

basil pesto cream

**Cheese Ravioli** — 21

pomodoro sauce

**Linguine Pescatore** — 36

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

**Rigatoni Alla Vodka** — 25

pancetta & onions in a pink sauce

**Orecchiette** — 29

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

**Linguini with Shrimp & Clams** — 32

Spinach & Corn in a White Clam Sauce

**Fettuccini with Meatballs** — 25

## PAELLA

**Vegetable Paella** — 30

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

**Seafood Paella** — 38

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

# DINNER ENTRÉES

**Home style Chicken Scarpariello\*** — 30

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

**Chicken Marsala\*** — 28

on a bed of pasta

**Pork Chop Milanese\*** — 31

breaded pork chop topped with an arugula, tomato, red  
onion salad ~ shaved Gruyère

**Red Snapper with a Lemon Caper Wine Sauce** — 36

side of rice pilaf

**Pan Seared Salmon Filet** — 32

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

**Eggplant Parmigian** — 26

with linguine

**Sauté of Spinach & Cannellini Beans\*** — 27

top with a Grilled Chicken Breast\*

**24oz. Black Angus Porterhouse Steak\*** — 65

~ sautéed crimini mushrooms & onions  
~ side of roasted potatoes

*\*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 18% gratuity to the check*