

# DINNER MENU

## APPETIZERS

### FRIED CALAMARI

golden fried ~ side of tomato sauce 21

### GRILLED CLAMS

Garlic Butter Sauce 18

### CAESAR SALAD

crisp romaine, parmigian cheese, croutons  
~ Classic Caesar dressing 8.5

### MIXED GREENS

tomatoes & cucumbers ~ Italian Vinaigrette 8

### BOWL OF MUSSELS

steamed open ~ aromatic vegetables & beer 21

### FLATBREAD PIZZETTE

Tomato Sauce, Fresh Mozzarella & Basil  
Chiffonade 16

### TZATZIKI & HUMMUS DIP

with Cauliflower Chips 18.5

### WHIPPED RICOTTA

truffled honey ~ Crostini 18

### JUMBO SHRIMP COCKTAIL

served with house made cocktail sauce 26

## ENTRÉE SALADS

### RACHEL'S HOUSE SALAD

mixed greens, chickpeas, cucumber,  
artichoke hearts,  
fresh mozzarella & tomato  
~ Italian Vinaigrette 18

### GREEK SUMMER SALAD

romaine lettuce, cucumber,  
tomato, kalamata olives,  
pepperoncini, red onion, feta  
cheese ~ lemon-parsley  
vinaigrette 18

### OCEAN BEACH SALAD

baby arugula with orange,  
tomato, sunflower seeds,  
radicchio & gruyère  
~ Red Wine Vinegar & Olive Oil 18

### SALAD TOPPINGS

grilled chicken breast\* +8

grilled shrimp +6 each

7oz. grilled salmon +17

## RACHEL'S CLASSICS

*served with French fries*

### BEACH BURGER\*

8oz. black Angus beef 21  
+ ADD CHEESE \$2 AMERICAN OR MOZZARELLA  
ADD BACON, MUSHROOMS, ONIONS 2.5 EA.

### GRILLED CHICKEN SANDWICH\*

lettuce, tomato, fried onions & Swiss cheese 20

### BLACKENED MAHI-MAHI SANDWICH\*

cajun style, with lettuce, tomato and a house  
made tartar sauce on Ciabatta 22

### CONFIT ARTICHOKE HEART FLOWERS - GRILLED

Baby Arugula, Tomato & Gruyère ~ Balsamic  
Glaze ~ Brioche Bun 23

*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

slow cooked sauce of beef, veal and pork 30

### FETTUCCINI WITH LOBSTER

Fresh Basil Lemon Garlic Sauce 49

### CHEESE RAVIOLI

pomodoro sauce 22

*gluten free pasta is available*

### RIGATONI ALLA VODKA

pancetta & onions in a pink sauce 28

### FETTUCCINI WITH MEATBALLS

house made with beef & turkey meat 28

### ORECCHIETTE

Chicken, Hot Sausage, Broccoli Rabe & Red Peppers sautéed in garlic & oil 32

### LINGUINI WITH JUMBO SHRIMP & LITTLE NECK CLAMS

Spinach & Corn in a White Clam Sauce 36

## PAELLA

### VEGETABLE PAELLA

mixture of seasonal vegetables cooked with Bomba Spanish Rice & Saffron served in an authentic Paella Skillet 36

### SEAFOOD PAELLA

shrimp, scallops, clams, mussels & calamari with Bomba Spanish Rice & Saffron served in an authentic Paella Skillet 46

## DINNER ENTRÉES

### PAN SEARED SALMON FILET

with preserved lemon, tomato & black cured olives, on a bed of capellini 36

### EGGPLANT PARMIGIAN

with linguine 28

### CHICKEN MARSALA\*

on a bed of pasta 29

### JUMBO SHRIMP & DIVER SEA SCALLOPS SCAMPI

with Spinach & Quinoa 39

### PORK CHOP MILANESE\*

breaded pork chop ~ arugula, tomato, red onion salad ~ shaved Gruyère 38

### SEARED DIVER SEA SCALLOPS

Summer Succotash 42

### 24OZ. BLACK ANGUS KANSAS CITY STRIP\*

~ sautéed crimini mushrooms & onions ~ smashed potatoes 76

### GRILLED 8OZ. BLACK ANGUS FILET MIGNON

bed of spinach ~ Gorgonzola Cheese top ~ Smashed Potatoes 65

### HOME STYLE CHICKEN SCARPAREILLO\*

breasts of chicken, hot sausage, red peppers, mushrooms, garlic & lemon bed of grilled polenta 34

### SAUTÉ OF SPINACH & CANNELLINI BEANS\*

top with Grilled Chicken Breast\* 29

### PAN SEARED HALIBUT

Oven Roasted Campari Tomatoes, Basil Chiffonade ~ Drizzle of Balsamic Glaze ~ Spinach 48

*prices reflect cash discount - 3.5% surcharge will be added with a credit card payment*

*Rachel's reserves the right to add a 20% gratuity to the check*

\*COOK TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS