

STARTERS

OYSTERS **GF**

Cornmeal fried oysters served on a crispy wonton with habanero aioli, cilantro, and a balsamic reduction. **19**
Half portion **11**

COCONUT SHRIMP

Jumbo Key West shrimp coated in a coconut batter then golden-fried. Served with orange marmalade and mango salsa. **14**

SMOKED SALMON DIP

A combination of smoked salmon, Pico de Gallo, cream cheese, sriracha, sour cream, and lemon juice. Served with carrots, celery, and assorted crackers. **14**

LAO LETTUCE WRAPS **GF** 🌿

5 butter leaf wraps topped with pulled chicken tossed with a lime, spicy pepper and mint vinaigrette, and fresh carrot slaw. Served a side of hoisin peanut sauce. **15**

DUCK WONTONS

6 rice paper wontons topped with slow roasted duck, cashews, carrot slaw, and served with a side of orange marmalade. **15**

ARANCINI

Four asparagus risotto balls fried and served with roasted red pepper romesco sauce and Parmesan cheese. **13**

GRILLED AVOCADO **GF**

Two grilled avocado halves stuffed with cream cheese, Pico de Gallo, and smoked salmon. **13**

CHEESE AND FRUIT PLATTER

Assorted cheeses and crackers with fresh berries and grapes. **14**

BLACKENED AHI TUNA* **GF**

Blackened seared sashimi style Ahi Tuna served with avocado, radish, local micro greens, and eel sauce. **14**

BRUSCHETTA

Basil pesto with cherry tomatoes, Parmesan cheese, and a balsamic reduction on sliced baguette. **9**

*Contains nuts

BEEF BRUSCHETTA*

Chopped beef tenderloin, Pico de Gallo, cream cheese, and melted blue cheese on sliced baguette. **15**

SHRIMP CEVICHE **GF**

Wild shrimp, fresh squeezed lime juice, cilantro, red onion, tomato, and cucumber. Served with house made tortilla chips. **12**

SALMON CAKES

Crispy panko-crusted salmon cakes, drizzled with a honey habanero sauce, and topped with fresh Pico de Gallo. **16**

ANDREA'S HUMMUS PLATTER

Roasted red pepper hummus and traditional hummus served with fresh pita and vegetables. **11**

Add: Grilled chicken **6** Beef medallions **8**

DEVEILED EGGS **GF**

An American classic of hard-boiled eggs with a twist combining Dijon mustard, pickle relish, balsamic reduction, and a chimichurri drizzle. **8**

BAO BUNS 🌿

Tender braised pork, zesty pickled carrot and onion slaw, sriracha aioli, and a sprinkle of fresh cilantro. **14**

FRITES **GF**

A tower of French fries with our homemade dipping sauces. **6**

Substitute sweet potato fries **8**

Scan to see our wine and cocktail menu



SIDES

French Fries • Mac Salad • Cup of Soup | **4**
Sweet Potato Truffle Fries • Asparagus | **5**
Kid's Mac & Cheese • Bowl of Soup | **6**
Skewer of 4 Shrimp | **7**

SALADS

CAESAR

Crisp romaine, Parmesan, and croutons served with our homemade Caesar dressing. **8/12**
+ anchovies **2**

HOUSE

Artichoke hearts, bleu cheese crumbles, cherry tomatoes, and croutons, with balsamic vinaigrette on a bed of greens. **8/12**

CAPRESE SALAD **GF**

Layers of basil, mozzarella, and tomato drizzled with a balsamic reduction. **10**

VEGETARIAN COBB

Romaine lettuce, sweet corn, avocado, diced bell peppers, red onion, chives, 2 deviled eggs, and feta cheese served with blue cheese dressing on the side. **9/14**

APPLE HARVEST

Gala apples, candied pecans, dried cranberries, and bleu cheese crumbles with lemon poppy seed dressing on a bed of mixed greens. **9/13**

THE DIVE'S SPINACH SALAD

Spinach, sliced radishes, gold bell peppers, shallots, and chopped walnuts topped with crumbled goat cheese and bacon, served with a Dijon mustard vinaigrette. **9/14**

FATTOUSH

Mixed greens with fresh mint, parsley, cilantro, baked naan bread, tomatoes, red onions, cucumbers, feta cheese, and Kalamata olives served with a lemon garlic vinaigrette. **9/13**

ADD PROTEIN TO ANY SALAD

Chicken Breast - Grilled or Parmesan-Crusted & Fried | **6**
Beef Medallions* | **8**
Two Sea Scallops | **15**
Grilled Salmon* | **9**
Shrimp Skewer (4) | **7**
Ahi Tuna* | **15**

HAND HELDS

SANDWICHES SERVED WITH FRIES OR A MAC SALAD

LAMB BURGER*

Ground lamb burger with arugula, caramelized onions, feta cheese, tzatziki sauce, and red pepper aioli on a brioche bun. **16**

FISH TACOS

Three fresh-battered cod fried or grilled, with shredded lettuce, spicy tartar sauce, Pico de Gallo, and Fontina cheese in flour tortillas. **16**

THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and Dijon aioli on a pressed hoagie roll. **14**

DIVE BURGER*

1/2 pound of grilled ground beef, served with roasted garlic jam, gruyere cheese and dijon aioli on a brioche bun. **15**

+ Bacon • Grilled Mushrooms | **1**
+ Fried Egg | **2**

SIDE SUBSTITUTES:

CUP OF SOUP OR ANY SIGNATURE SALAD | **4**

SWEET POTATO TRUFFLE FRIES OR SIDE OF DEVEILED EGGS | **5**

N E H C T I K

ENTREES

Add-ons: Skewer of 4 Shrimp | 7 Two Sea Scallops | 15 Cup of Soup | 4

EXECUTIVE CHEF: SALVADOR ALAVEZ

KC STRIP* **GF**

12oz Certified Angus Beef strip with a green peppercorn demi glaze served with garlic mashed potatoes and glazed carrots. **45**

BEEF TENDERLOIN* **GF**

6oz. Grilled Black Angus Filet topped with a garlic herb compound butter and a green peppercorn demi glaze served with garlic mashed potatoes, grilled asparagus. **38**

PORK CHOPS* **GF**

Two French cut achiote-marinated bone-in Prime Pork chops topped with onion marmalade and mango salsa. Served with mashed potatoes and glazed carrots. **32**

CHICKEN PICCATA

A pan-fried chicken breast topped with capers and Parmesan cheese and beurre blanc sauce. Served with garlic mashed potatoes and seasonal vegetables. **26**

CAJUN PASTA

Blackened chicken and shrimp alfredo with andouille sausage, in a Cajun alfredo sauce served with garlic bread. **33**

WILD BOAR BOLOGNESE

Braised Texas wild boar with tomato ragu and port wine over cavatappi pasta. Served with sliced baguette. **28**

MEATLOAF

Classic meatloaf with garlic mashed potatoes and glazed carrots **28**

FROM THE SEA

LOBSTER, SHRIMP & CRAB MAC & CHEESE

Lobster, Shrimp, and Crab tossed in fontina, cheddar, and American cheeses, mixed with creamy white wine sauce and cavatappi pasta, served with sliced baguette. **28**

SEA BASS **GF**

Pan seared Asian sea bass served with cherry tomato, mushroom, and pesto risotto, topped with a spicy citrus tomato sauce, and garnished with green olives. **28**

GRILLED SALMON*

Grilled salmon topped with lemon beurre blanc, served with Parmesan shrimp orzo and grilled asparagus. **27**

AHI TUNA*

Sashimi #1 grade ahi tuna pan seared & served with Asian risotto and cashews, topped off with a carrot slaw. **30**

SCALLOPS **GF**

Pan-seared Hokkaido Island scallops rest atop a bed of creamy bacon and corn risotto with fresh spinach, finished with a drizzle of bright lemon beurre blanc sauce. **39**

MAHI MAHI **GF**

Grilled Mahi Mahi served with an asparagus and Parmesan risotto, topped with fresh red and green bell peppers and a creamy mushroom, bacon, and corn white wine sauce. **29**

SHRIMP AND BACON PASTA

Bacon, langoustine, and shrimp with garlic shallots, spinach in a red pepper romesco sauce over angel hair pasta. **24**

STEAK FRITES AU POIVRE* **GF**

Peppercorn crusted flank steak, pan seared and sliced. Topped with a wild mushroom marsala sauce and pomme frites. **29**

DUCK CONFIT **GF**

A 10-hour braised duck leg over garlic mashed potatoes and topped with a port demi sauce. Served with duck fat sauteed spinach, bell peppers, and onions. **22**

BUTTER CHICKEN

Marinated chicken in a creamy Indian-spiced butter sauce with tomato, served with rice, naan bread, and a cilantro garnish. **27** + cauliflower rice **2**

FAJITAS*

Marinated Chicken and Beef grilled and served with grilled bell peppers, onions, fresh Pico de Gallo, flour tortillas, and all the fixings. **25** + spanish rice **2**

FAJITA BOWL* **GF**

Fajita steak and grilled chicken with sauteed onions and peppers over lettuce, served with sour cream, salsa, cheddar cheese, Pico de Gallo and avocado. **23** + spanish rice **2**

SESAME CHICKEN WITH BROCCOLI

Sauteed chicken with garlic, shallots, and sesame oil, mixed with bell peppers, red onion, broccoli, and teriyaki sauce, served over white rice. **24** + cauliflower rice **2**

VEGETARIAN

VEGETARIAN ENCHILADAS **GF**

Sauteed fresh vegetables with exotic cheeses stuffed in corn tortillas, topped with a roasted tomatillo salsa, and served with Spanish rice. **19**

TWISTED LINGUINI

Fresh squash and zucchini with port mushrooms, cherry tomatoes, parmesan cheese and fresh spinach in a spicy pesto Sriracha sauce with linguini & sliced baguette. **19** *Contains nuts

Add protein:
Grilled chicken | **6** Skewer of shrimp | **7**
Grilled salmon* | **9** Two seared scallops | **15**

VEGETARIAN FAJITAS

Seasonal vegetables served with fajita vegetables, sour cream, cheddar cheese, salsa, lettuce, avocado, Pico de Gallo, and flour tortillas. **19**

Add spanish rice **2**

NON-ALCOHOLIC BEVERAGES

HOT DRINKS

Hot Tea - 3	Cappuccino • Latte - 6
Coffee Regular/Decaf - 3	Syrup Shot - .50
Espresso Shot - 3.50	<i>Vanilla, Caramel, Hazelnut</i>

COLD DRINKS

Sierra Mist	Pepsi	Perrier - 3
Dr. Pepper	Diet Pepsi	Nitro Joe's Cold
Iced Tea	Lemonade	Brew Coffee - 3.75

Scan to see our wine and cocktail menu



Split plate charge \$3 | 20% Gratuity added to tables of 8 or more

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