

DINNER

STARTERS

SHELLFISH & RAW BAR

Oysters on the Half Shell, served with hogwash (half dozen)
Colossal Prawn Cocktail, spicy cocktail sauce
Fresh Steamed Mussels or Clams, chefs seasonal preparation, garlic bread
Dungeness Crab Cocktail, hearts of palm, tomato, avocado, orange-shallot vinaigrette
Fruits de Mer Platter, oysters, prawns, baby lobster, mussels (serves 2)

Soup of the Day cup bowl
Creamy Clam Chowder, garnished with candied bacon cup bowl
Dungeness Crab Cakes, citrus butter, roasted corn-jicama slaw, chipotle aioli
Crispy Fried Calamari, chipotle aioli, lemon remoulade, cocktail sauce
Crab, Artichoke, Spinach & Jack Cheese Dip, grilled sourdough
Coconut Red Curry Chicken Spring Rolls, mango-pineapple salsa, sweet chili-soy dip

SALADS

Organic Mixed Greens, cherry tomatoes, cucumber, balsamic vinaigrette
Caesar, romaine hearts, garlic croutons, shaved parmesan
add chicken or add bay shrimp
Dungeness Crab or Bay Shrimp Louis, avocado, egg, tomato, red onion or combo Louis

ENTREES

Today's Fresh Catch AQ
Fish & Chips, batter-fried tilapia, french fries
Seafood Brochette salmon, scallops, prawns, jasmine medley rice
Grilled Salmon Napoleon goat cheese mashed potatoes, spinach, grapefruit sauce
Horizons Bouillabaisse scallops, prawns, fish, clams, mussels, saffron broth
Sesame Seared Rare Ahi Tuna stir fry vegetables, wasabi, sesame soy vinaigrette
Seared Sea Scallops wild mushroom ravioli, grilled vegetables, red pepper cream sauce
Seafood Paella clams, mussels, calamari, prawns, chicken, sausage, saffron risotto, red pepper coulis
Portobello Mushroom Tower sun-dried tomato, garlic-basil risotto, red & yellow pepper coulis
Jambalaya Fettuccine prawns, andouille sausage, chicken, creole sauce
Chicken Piccata, polenta cake, farm fresh green beans, watercress
New York Steak certified angus beef, twice baked potato, green peppercorn sauce
Lobster Platter roasted garlic and sun-dried tomato risotto, vegetables, drawn butter (Market Price)
Surf & Turf roasted garlic mashed potatoes, vegetables, drawn butter (Market Price)

Executive Chef - Leo Correa Sous Chefs - Anthony Taibi III
- Mario Garcia

COCKTAILS

Horizons "Three Fruit" Sangria

Peach Bellini

Champagne, Cipriani's Peach Nectar

Alcatraz Bloody Mary

Sky Vodka, Horizons "Exceptional"
Bloody Mary Mix

Pineapple Margarita

Milagro Silver Tequila, Pineapple Juice, lime,
Honey Syrup

Sailors Morning

Sailor Jerry Spiced Rum, Ginger Ale,
Apple Juice, White Cranberry Juice

Sunset Mojito

Bacardi Rum, Mint Leaves, Orange,
Splash of Grenadine

Sapphire Sling

Bombay Sapphire Gin, Cherry Brandy,
Blue Curacao, Sour Mix

Mango Lemon Drop

Absolut Citron, Lemon Juice,
Mango Puree

Paradise Martini

Grey Goose au Poire Vodka, Raspberry Vodka,
Triple Sec, Sour Mix

Leeche Cooler

Kettle One Vodka, Soho Lychee Liqueur, Orange,
Mint

Pomegranate Horizon

Don Julio Silver Tequila, Pama Liqueur,
Lime Juice, Simple Syrup

DRAFT BEER

Anchor Steam, Ale
Sierra Nevada, Pale Ale
Fat Tire, Amber Ale
Lagunitas, IPA
Great White, Citrus/ Wheat Ale
Blue Star, Wheat Beer
Anderson Valley, Boont Amber
Stella Artois, Belgium Lager
Stone, Smoked Porter

BOTTLED BEER

Miller Lite
Miller Genuine Draft
Amstel Light
Corona
Heineken
Sam Adams Boston Lager
Guinness
Coors Light
Clausthaler (non-alcoholic)

BEVERAGES

Fresh Brewed Iced Tea
Voss Artisan Water (Sparkling & Still)
Large Small
Fresh Squeezed Orange Juice
Housemade Lemonade
Flavored Lemonades
Republic of Tea (Bottled)
Mango Ceylon
Blackberry Sage
Pomegranate Green Tea
Ginger Peach Decaf