

# Appetizers

## Baby Spinach Salad

Tossed in our sherry honey vinaigrette with fresh pear, roasted red peppers, blue cheese and candied pecans 9.<sup>99</sup>

## The Cyprus Salad

Sunny fresh tomatoes, cucumber, red peppers, red onion, kalamata olives, and feta cheese tossed in our lemon and oregano extra virgin olive oil dressing 9.<sup>99</sup>

## Exotic Mushroom Bread

Sautéed oyster, shiitake, button and portobello mushrooms with red onion in a Roquefort cheese cream served over garlic brushed grilled baguette 12.<sup>99</sup>

## Roasted Portobello Mushroom and Glazed Woolwich Goat Cheese

Served over mixed greens tossed in a balsamic honey Dijon vinaigrette and drizzled with aged balsamic vinegar glaze 10.<sup>99</sup>

## Signature Crab Cakes

Pan fried and crowned with our black bean, fresh corn, cilantro relish and sweet micro greens 12.<sup>99</sup>

## California Garlic Fries

Our rendition of the best highly addictive garlic fries out of California, tossed in butter with fresh garlic and chives 5.<sup>99</sup>

## Flash Fried Tender Calamari

Served over mixed greens with our horseradish roasted garlic aioli 10.<sup>99</sup>

## Crab Stuffed Portobello Mushroom

Served over mixed greens tossed in our balsamic honey Dijon vinaigrette 11.<sup>99</sup>  
add glazed woolwich goat cheese 2.<sup>99</sup>

## Crispy Vegetable Spring Rolls

Crisp golden wrapper stuffed with assorted vegetables, shiitake mushrooms, and cilantro served over chilled chow mein noodle salad and drizzled with our spicy plum sauce 9.<sup>99</sup>

## French Onion Soup

“Served in the traditional style” Rich Broth loaded with caramelized onions, oven baked with garlic crostini, glazed with mozzarella and gruyere cheese 6.<sup>99</sup>

## Classic Romaine Salad

Crisp chopped Romaine lettuce tossed in our scratch made roasted garlic, lemon, anchovy dressing, parmesan cheese and our garlic and herb focaccia croutons 6.<sup>99</sup>  
Add thick sliced double house smoked bacon 1.<sup>99</sup>

## Escargot

Sautéed in butter with double smoked bacon, fresh tomato, roasted garlic, baby spinach, Bermuda onion, sweet peppers, white wine, and lemon juice, served over grilled garlic rubbed baguette 9.<sup>99</sup>

## Catch 22's Seafood Chowder

Rich and creamy with a hint of pernod, loaded with baby shrimp, bay scallops, fresh fish and clams  
Cup 5.<sup>99</sup> Bowl 7.<sup>99</sup>

## Baby Mixed Greens Salad

Julienne of vegetables, fresh tomato and your choice of our balsamic honey Dijon vinaigrette, killer blue cheese or citrus extra virgin olive oil dressing 5.<sup>99</sup>

## Soup of Yesterday

Always imaginative and better made the day before  
Cup 4.<sup>99</sup> Bowl 6.<sup>99</sup>

## “The Wedgie” - Crisp iceberg

lettuce wedge with fresh grape tomatoes, Bermuda onion, cracked black peppercorn, extra virgin olive oil and our killer blue cheese dressing 7.<sup>99</sup>

Add thick sliced double house smoked bacon 1.<sup>99</sup>