

LUNCH

THE TIN ANGEL

APPETIZERS

Sausage Pizza; caramelized onions, mushrooms & Parmigiano-Reggiano cheese	7.00
Vegetarian Pizza; four cheeses with herbs, red onions, rapini and whole roasted garlic	6.00
Caesar Salad; the traditional way plus rosemary croutons & shaved Parmigiano-Reggiano	6.25
Our House Salad; fresh crisp greens & veggies; your choice of dressing	4.75
Fried Green Tomatoes; with horseradish sauce	6.00
Soup of the Day	3.75

GARDEN ENTREES

Black & Bleu Steak Salad Blackened top sirloin, mesclun salad, herb vinaigrette & Danish bleu cheese	13.50
Salmon Caesar Our applewood smoked salmon on our very classic Caesar salad with rosemary croutons	14.00
Boca Beach Salad Chicken salad (white meat), on a orange/ginger dressed green salad with almonds	12.95
Parthenon Pita Greek spinach salad, hummus, cucumber mint raita & feta cheese with pita points	10.00
Med Salad Grilled shrimp, greenbeans, fennel, chickpeas, roasted red bell peppers, red onions, orzo, feta cheese, toasted pumpkin seeds, and more with mixed greens and sun-dried tomato dressing	13.75

ENTREES

Crabcakes Chesapeake Bay style, with citrus rémoulade; french fries and green bean & tomato salad	13.75
Étouffée Shrimp, crawfish, Tabasco chicken, andouille sausage & crunchy leeks on fluffy white rice	14.00
Pan Seared Rainbow Trout Filet sautéed with almonds, lemon & parsley; orzo-rice pilaf & green beans	12.00
Cha-Cha Chicken Grilled boneless breast with apple chutney, baked sweet potato & sesame green beans	12.50
"Angel Louie" Fresh basil, tomatoes, garlic, extra virgin olive oil & Parmesan on linguine	8.95 (ADD SHRIMP 4.75) (ADD CHICKEN 3.75)
Pork & Fennel Sausage with Fusilli Sautéed with tomatoes, olives, broccoli rabe and marinara, sprinkled with Parmigiano-Reggiano cheese	11.00
Inside Out Eggplant Parmigiana Eggplant slices sandwiched with Italian cheeses, crumbed and sautéed, served with grilled vegetables, fresh spinach & meatless marinara	10.75
Chicken Quesadilla Flour tortilla rolled around grilled chicken breast, roasted poblanos, sweet bell pepper and Monterey jack cheese with housemade salsa, sour cream & black bean salad	11.75
Vegetable Quesadilla Fresh spinach, mushrooms, roasted poblanos, caramelized onions, tomatillos, sweet peppers and Monterey jack cheese, in a flour tortilla with salsa, sour cream, scallions and black bean salad	10.75
Hot Ham & Cheese Duet Swiss Gruyère and Tennessee cheddar with thinly sliced ham, tomatoes, basil and horseradish mustard on Tuscan bread with spinach Caesar salad	9.50
Chicken Basil Brie Grilled boneless breast & brie open-faced on sourdough french bread with basil mayonnaise. Served with green bean & tomato salad	11.00
Bunless BLT Burger 8 oz. Black Angus beef on chopped lettuce, tomato, bacon & cucumber salad with red wine vinaigrette. Served with onion rings and horseradish aioli	10.50
Tuna Burger Pan seared yellowfin patty with avocado, onion & spicy aioli on focaccia with an arugula salad	10.50
Angel Burger Half pound of Black Angus beef, hand made, with red onion, lettuce, tomato & french fries	8.95 add Provolone 1.00

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE