



Soups & Starters

Chowder

Creamy New England clam chowder (contains bacon).

*Cup \$6 * Bowl \$8 * Bread bowl \$12*

Pork Chili

Chunks of Ragged Point pork, slowly simmered with green chilies, tomatoes, onions, and pinto beans. Topped with shredded cheddar and diced onions.

*Cup \$6 * Bowl \$8 * Bread bowl \$12*

Calamari

Calamari tubes and tentacles, coated with rice flour and flash-fried.

Served with spicy marinara lemon aioli. \$12

Steak Brochette

Marinated skirt steak, grilled with peppers, onions, pineapple chunks, and tomatoes. Topped with a spicy hoisin glaze and

served over shredded cabbage. \$14

Salads

Cobb

*Diced chicken, tomatoes, hard-boiled egg, black olives, chopped bacon and crumbled blue cheese served on crisp iceberg lettuce with your choice of house-made dressing. * Half \$10 * Full \$15*

Caesar

*Crisp romaine lettuce tossed in a creamy house-made Caesar dressing with shaved parmesan and crunchy croutons. * Half \$7 * Full \$12*

*Add chicken for \$8 * Add shrimp for \$10*

Chicken Waldorf

Grilled chicken tossed with crisp Granny Smith apples, grapes, chopped walnuts, and a house-made Waldorf dressing. Served over mixed greens in a papaya half. \$16

Niçoise

Marinated tuna, blanched red potatoes, hard-boiled egg, haricots verts, grape tomatoes, and kalamata olives over mixed greens.

With lemon-oregano vinaigrette. \$18

Sandwiches & Burgers

*Add steak fries, sweet potato fries, or fresh fruit for \$3,
Add onion rings for \$5.*

Classic Burger

*A half-pound beef, veggie or turkey patty on a sesame brioche bun, with lettuce, tomato, onion, and a pickle. * \$14*

*Add avocado, bacon, or a fried egg. * \$2 each
Add cheese, grilled onions, or sautéed mushrooms. * \$1 each*

Ragged Point Gourmet

*A half-pound venison patty with bacon, blue cheese, pickled red onion marmalade, radish slaw, and a sun-dried tomato aioli.
Served on an artisan bun. * \$18*

Soft Shell Crab

*Soft shell crab dipped in a cornmeal batter and fried golden brown,
served on a hoagie roll with tomato, red onion, shredded lettuce and a Cajun remoulade. * \$18*

Pastrami

*Thinly sliced house-made pastrami and Swiss cheese on marbled rye, with pickles and house mustard. * \$16*

Torta Carnitas

*Shredded Ragged Point pork, topped with mustard slaw, queso fresco, and sliced avocado, and served on a bolillo roll. * \$15*

House Specialties

Fish & Chips

*Today's fresh-caught local fish, beer-battered and fried to perfection.
Served over steak fries with malt vinegar and tartar sauce. * \$16*

Skirt Steak

*Grilled, marinated skirt steak, served over cilantro mashed potatoes and grilled asparagus. Topped with a citrus mojo and crispy onions. * \$18*

Teriyaki Salmon

*Teriyaki glazed salmon, served over blanched baby bok choy, mango slaw, and a crisp rice bowl. Topped with a warm Asian hollandaise sauce. * \$18*