

# Appetizers

- *Bacon Wrapped Jalapenos – 11*

Five fresh jalapenos, stuffed with cream cheese and sausage, wrapped in bacon and grilled. Served with chipotle aioli and sriracha. Amazing!

- *Spinach and Artichoke Dip – 10*

Creamy blend of spinach, artichokes and cream cheese, topped with fresh grated parmesan cheese. Served hot with toasted crostini's.

- *Traditional Shrimp Cocktail – 11*

Chilled shrimp served with our own atomic cocktail sauce.

- *Roasted Red Pepper Hummus – 8*

Traditional hummus with a twist of roasted sweet peppers. Served with fresh vegetables and toasted crostini's.

- *Crab Cakes – 12*

Two crispy crab cakes served on a bed of our house made apple slaw, and topped with chipotle aioli.

# Samantha's

## Dinner Entrees

All dinner entrees are served with a choice of vegetables.

❖ **Filet Mignon – 29**

Hand-cut and grilled. Served with a baked potato.

*Add a shrimp skewer for an additional \$6.*

❖ **Ribeye – 30**

Hand-cut and grilled. Served with a baked potato.

*Add a shrimp skewer for an additional \$6.*

❖ **Blackened Chicken Alfredo – 17**

A twist on a classic. Topped with grilled chicken in our blackened seasoning. Served with toasted crostini's.

*Substitute blackened shrimp for an additional \$2.*

❖ **Shrimp Scampi Pasta – 15**

Classic shrimp scampi served on a bed of pasta with toasted crostini's.

❖ **Fried Shrimp Dinner – 15**

Five breaded butterflied shrimp, fried to a golden brown. Paired with our in-house made atomic horse radish. Served with rice pilaf or baked potato.

❖ **Cilantro Lime **

**Vegetables – 14 Chicken – 16 Pork – 17 Shrimp – 18**

Your choice of stuffing. Chopped, grilled and stuffed inside a fire charred Poblano pepper and topped with our cilantro cream sauce. Served with rice pilaf.

❖ **10oz Bone-in-Center Cut Pork Chop – 15**

A tender and generous cut of pork, grilled and topped with honey, apple, and red onion escabeche. Finished with a sprinkle of feta cheese. Served with fried okra and baked potato.

# Fish

All fish entrees are grilled and served with your choice of the following sauces.

Lemon Cream

Orange Glaze

Garlic Tomato Bechamel

Chipotle Aioli

Tahini

Cilantro Lime Cream

Thai Sweet Chili

❖ **Atlantic Salmon – 20**

Served with rice pilaf and chef's choice of grilled vegetables.

❖ **Mahi Mahi – 21**

Served with rice pilaf and chef's choice of grilled vegetables.

❖ **Sushi Grade Ahi Tuna – 22**

Served with rice pilaf and chef's choice of grilled vegetables.

# Salads

## ❖ **Shrimp Spinach Salad – 16**

Fresh organic baby spinach, tomatoes, red onions, and bacon bits are tossed in our Red Wine Honey Vinaigrette. Topped with grilled shrimp, mandarin oranges, feta cheese, and almonds. Served with toasted crostini's and a choice of dressing.

## ❖ **Chicken Cobb Salad – 14**

Organic spring mix with grilled chicken slices, hard boiled eggs, black olives, tomatoes, red onions, cucumber slices, bacon bits, parmesan cheese, and sliced almonds. Served with toasted crostini's and a choice of dressing.

*Substitute grilled shrimp for an additional \$2*

# Beverages

**Please be advised that consuming raw or undercooked foods could increase the risk of foodborne illnesses.**

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An 18% gratuity may be added to parties of 6 or more.

**\*\*Split plates will be an additional \$2\*\***