

bites

Prawn Skewer 8

rosemary, thyme and garlic marinated, grilled and drizzled with saba

Signature Fondue 8

chipotle pepper infused, with toasted bread

Shrimp Cakes 8

melissa's chesapeake bay recipe with oregon bay shrimp and chile lime aioli

Fish Tacos 9

golden battered cod, flour tortillas, pico de gallo, avocado creme fraiche, and cabbage slaw

Crispy Calamari 10

flash fried, with lemon aioli

Aura Burger 9

blackened choice beef, pepper jack, crispy onions, spanish chorizo, lettuce, tomato and chili lime aioli with seasoned fries

Basic Burger 8

choice beef, lettuce, tomato, pickles and our signature sauce with seasoned fries

Battered Fries 5

with honey + cumin remoulade

Chicken Wings 6

golden and crispy tossed with roasted pasilla + sweet chile sauce, with cotija cheese dressing and celery sticks

Bucket-O-Steamers 10

clams and mussels steamed in a garlic thyme, white wine, butter broth with grilled bread for dipping

Signature Caesar 8

crisp romaine, cotija cheese, fried garbanzo beans, pico de gallo and our spiced caesar dressing

entrées

Cedar Planked Salmon 22

smoked sea salt and lemon, garlic mashers, with daily vegetable

Chermoula Halibut 27

oven roasted with traditional morrocan seafood marinade, garlic mashers, with daily vegetable

Beef Stroganoff 19

braised piedmontese beef, papardelle pasta, classic stroganoff sauce

Chicken Pot Pie 12

add side salad 3

draper valley chicken and seasonal veggies baked in a flaky crust

Mac -N- Cheese 11

add lobster 6 add draper valley chicken 4

creamy three cheese blend with wild mushrooms and leeks

Rolled Ratatouille 10

add side salad 3

baked eggplant filled with sauteed zucchini, mushrooms and peppers, topped with house made marinara and ricotta cheese

Melissa Downs
EXECUTIVE CHEF