



PUB & RESTAURANT

OPENING MENU

APPETIZERS

Crispy Calamari 16.00

Served with marinara sauce

Fried Shrimps 16.50

Butterfly Shrimp breaded and deep fried

Wahoo Bites 10.75

Served with tartar sauce

Chicken Wings

Fried 12.75 Baked 12.00

with choice of Buffalo, Honey Mustard, BBQ, Mango Habanera

Coconut Chicken Masala Purse 9.25

Tender chicken in a butter masala sauce.

Topped with coconut and wrapped in pastry then fried

Pork Shumai Dumplings 9.45 *DF*

Seasoned ground pork, minced onion, sweet chili sauce

Onion Bhajia 12.95 *Vegan GF*

Crispy, deep fried onion fritter made with gram flour and spices

Broccoli & Cauliflower Bites 9.50

Broccoli & cauliflower in a crisp coating

Salt Pepper Tofu 11.45 *Vegan*

Tender tofu fried, golden crispy crust, aromatic seasonings

Vegetable Samosa 7.95 *V*

Potatoes, peas and cashews seasoned with Indian spices. Wrapped in a delicious pastry dough and deep fried. Served with mango chutney

Vegetable Spring Roll 9.50

Two Springs rolls filled with vegetables and deep fried. Served with sweet and sour sauce

Mozzarella Sticks 10.45

Cheesy, melty mozzarella that's battered and fried. Perfectly matched with our marinara dipping sauce

Onion Rings 12.50

with Sweet Chili Sauce

Mexican Street Fries 10.25

Shredded chicken or shredded beef, black beans, pico de gallo, shredded cheese, jalapeño, guacamole, sour cream, nacho cheese & Mexican seasoning

Cheesy Nachos 17.00

with guacamole, jalapeño & choice of bacon, chicken, pulled beef

SOUP & SALAD

Kale Caesar Salad 11.00

Fresh kale tossed in caesar dressing, topped with parmesan cheese, freshly made croutons & a garnish of crispy kale

Greek Salad 13.00 *GF*

Olives, tomatoes, red onions, cucumber, lettuce, feta cheese

Potato & Pineapple Chaat Salad 9.95 *vegan*

Cubes of potatoes and pineapple, cumin, lemon juice with special Indian spices

NOODLES & FRIED RICE *DF*

Wok fried noodles or fried rice, egg, vegetables

	Chow Mein	Chili Garlic Noodles	Singapore Curry Noodles	Hot & Spicy Angry Noodles	Fried Rice
Mixed	22.75	24.25	24.25	24.25	19.25
Shrimp	21.75	23.25	23.25	23.25	18.25
Beef	20.75	22.25	22.25	22.25	17.25
Chicken	19.75	21.25	21.25	21.25	16.25
Vegetable* <i>V</i>	18.75	20.25	20.25	20.25	15.25

**egg not included*

LUNCH SPECIALS

Available until 2:30pm

All items served with fries

Big Homemade Burger with the Works 20.25

Grilled onion, coleslaw, American cheese, lettuce, tomato, mayo, ketchup & mustard

Pepperoni Mozzarella Melt 16.75

Spicy sliced pepperoni, fresh mozzarella with tomato bell pepper sauce on our toasted French baguette

Fish Sandwich 19.25

Lettuce, tomato, homemade tartar sauce on our raisin bread

Fried Chicken 16.25

Fries, coleslaw, cornbread

Green Goddess Caprese Melt 16.75

Tomatoes, fresh mozzarella, grated parmesan, bell peppers, fresh basil and arugula, green goddess dressing, garlic aioli on our toasted French baguette

PASTA

Garlic Bread +3.25

Penne Bolognese with Meatballs 20.95

Tomato meat sauce, beef meatballs

Penne Alfredo

Chicken 26.45 | Shrimp 29.45 | Ham 23.45 | Vegetable 22.45

add broccoli, onion, tomato, green pepper or mushrooms +1

Linguine Seafood 29.95

Brandy pink sauce, mix seafood, scallops, shrimps and mussels

PIZZA

10" PIZZAS - *Thin Italian Crust or Cauliflower Crust GF +2*

Awesome 4 Cheese 20.00

Marinara sauce, mozzarella, gruyère, brie and goat cheese

Pollo Al Pesto Pizza 25.95

Basil pesto sauce, grilled chicken, sundried tomatoes, mushrooms, light mozzarella, fresh basil

Chicken Fattoria 25.95

Ranch sauce, mozzarella, cheddar, grilled chicken, bacon, red onion, tomatoes

Oceano Pizza 28.95

Garlic butter sauce, mozzarella, shrimps, calamari, scallops, red & green peppers, oregano

Hot Chickpea Pizza 20.50

Red bell pepper sauce, mozzarella cheese, celery, red onions, chickpeas, herbal ranch, topped with kale, parsley

Create Your Own Pizza

10" Regular, Thin or Hand-Tossed Crust **17.00**

10" Cauliflower Crust *GF* **19.00** | 12" Stuffed Crust **25.45**

Select Sauce:

marinara, honey mustard
BBQ, alfredo

Select Toppings: 10" – 1.75, 12" – 2.75

pepperoni, italian sausage, bacon, chicken*, ham, hamburger, mushrooms, onions, green peppers, tomatoes, black olives, hot peppers, pineapple, jalapeños, extra cheese
**chicken charged as double*



PUB & RESTAURANT DINING MENU

STEAKS & SHANKS

Oven-seared, slow-braised

SIDES

- Sautéed Mixed Vegetables 8.95
- Steamed Broccoli 8.95
- Grilled Mushrooms & Onions 7.75
- Truffle French Fries 6.75

Served with Garlic Mashed Potato or French Fries

Classic Striploin 25.00 *GF*
Peppercorn sauce

Boneless Beef Short Rib 25.00 *GF*
Thyme jus

Balsamic Barbecue Pork Shank 38.00 *GF*
2-bone shank, barbecue rub, balsamic reduction

Lamb Shank 42.00 *GF*
Large Australian shank, kosher salt, black pepper, classic demi-glace

ENTRÉES

GREEK

Moussaka 18.25
Greek version of lasagna with potato, zucchini, eggplant, and meat sauce topped with a creamy beschamel sauce

CHINESE

White rice | Fried rice +1 | Noodles +2

Szechwan Chicken 23.45 *DF*
Spicy stir fry, vegetables

Orange Fish 25.45 *DF*
Sautéed vegetables, orange sauce

Beef & Broccoli with Fried Rice 24.45 *DF*
Tender strips of beef and broccoli florettes tossed in a light soy based sauce

TAJ INDIAN SIDES

Naan
Plain **5.00** | Garlic **5.75** | Chili Garlic **5.75**
Coconut Raisin **6.00** | Cheese Garlic **6.00**
Indian bread cooked in Tandoor oven

TAJ INDIAN CURRIES

Served with Basmati Rice
Choose your spice temperature:
Mild, Medium or Hot

Chicken Tikka Masala 25.45
Buttered tomato sauce with cream & cashew nut

Mango Chicken Curry 26.45
Tender chicken cooked in a sweet mango curry sauce

Coconut Jhinga Curry 29.45
Highly seasoned shrimps cooked in a coconut curry with delicious Indian herbs and spices

Paneer La-Bab-Dar 23.45 *V*
Indian cottage cheese in a slightly sweet onion and tomato sauce

Dal Makhni 18.45 *V GF*
Dark lentils cooked in rich gravy with cream, butter, herbs and spices

TAJ TANDOOR

Served with plain naan & salad
Choose your spice temperature:
Mild, Medium or Hot

Tandoori Chicken 26.95 *GF*
Half spring chicken cooked with a traditional special blend of spices

Murg Malai Kabab 28.95 *GF*
Juicy chicken breast pieces marinated with lemon juice, yogurt, cream & roasted cumin

Lamb Seekh Kebab 29.95 *GF*
Tender minced lamb seasoned with Indian herbs and spices. Formed on skewers and cooked in the tandoor

Lemon Pepper Shrimp 29.95 *GF*
Large shrimps marinated in fresh lemon and pepper. Skewered and cooked in the tandoor

Paneer Tikka 26.95 *V GF*
Tender cubes of Indian cottage cheese marinated in delicious fragrant spices. Cooked in the tandoor

*Truth is stranger than fiction...
especially in the Bermuda Triangle.*

This is the true story of three intrepid sailors, Robert Waters, Christopher Carter and Edward Shard, who survived the shipwreck of the Sea Venture on a Bermuda reef in 1609 and in the span of just two years, became Bermuda's first settlers as well as its first millionaires! Come inside and discover their incredible story...

