



PUB & RESTAURANT OPENING MENU

APPETIZERS

Crispy Calamari 17.95
Served with marinara sauce

Fried Shrimps 17.45
Butterfly Shrimp breaded and deep fried

Wahoo Bites 10.75
Served with tartar sauce

Chicken Wings
Fried 13.50 Baked 12
with choice of Buffalo, Honey Mustard,
BBQ, Mango Habanero

Onion Bhajia 14.45 *Vegan GF*
Crispy, deep fried onion fritter made with
gram flour and spices

Broccoli & Cauliflower Bites 10.95
Broccoli & cauliflower in a crisp coating

Vegetable Samosa 8.75 *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 11 *V*
Two Springs rolls filled with vegetables and deep fried.
Served with sweet and sour sauce

Mozzarella Sticks 12.45
Cheesy, melty mozzarella that's battered and fried.
Perfectly matched with our marinara dipping sauce

Onion Rings 12.50
with Sweet Chili Sauce

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	26.50	27.50	27.50	27.50	23.00
Shrimp	25.50	27.50	27.50	27.50	23.00
Beef	24.50	25.50	25.50	25.50	21.00
Chicken	23.25	24.50	24.50	24.50	21.00
Vegetable* <i>V</i>	22.25	23.25	23.25	23.25	21.00

**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 20.50
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 22.45
Tomato meat sauce, beef meatballs

Penne Alfredo

Chicken 27.95 | Shrimp 30.95 | Ham 27.95 | Vegetable 23.95
add broccoli, onion, tomato, green pepper or mushrooms +1.50

Linguine Seafood 31.45
Brandy pink sauce, mix seafood, scallops, shrimps and mussels

SOUP & SALAD

Kale Caesar Salad 12.45
Fresh kale tossed in caesar dressing, topped with
parmesan cheese, freshly made croutons
& a garnish of crispy kale

Greek Salad 13 *GF*
Olives, tomatoes, red onions, cucumber,
lettuce, feta cheese

Potato & Pineapple Chaat Salad 10.95 *vegan*
Cubes of potatoes and pineapple, cumin, lemon juice
with special Indian spices

PIZZA

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

Awesome 4 Cheese 20
Marinara sauce, mozzarella, gruyère, brie and goat cheese

Pollo Al Pesto Pizza 29.75
Basil pesto sauce, grilled chicken, sundried tomatoes, mushrooms, light mozzarella, fresh basil

Chicken Fattoria 29.75
Ranch sauce, mozzarella, cheddar, grilled chicken, bacon, red onion, tomatoes

Oceano Pizza 33
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 18.25

10" Cauliflower Crust *GF* 21.50 | 12" Stuffed Crust 28.50

Select Sauce:
marinara, honey mustard
BBQ, alfredo

Select Toppings: 10" 1.95, 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 9.45
- Steamed Broccoli 9.45
- Grilled Mushrooms & Onions 8.45
- Truffle French Fries 7.45

Served with Garlic Mashed Potato or French Fries | Truffle Fries +\$3

Classic Striploin 29.00 GF
Peppercorn sauce

Boneless Beef Short Rib 29.00 GF
Thyme jus

Balsamic Barbecue Pork Shank 42.00 GF
2-bone shank, barbecue rub, balsamic reduction

Lamb Shank 46.00 GF
Large Australian shank, kosher salt, black pepper, classic demi-glace

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...



ENTRÉES

GREEK

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

CHINESE

White rice | Fried rice +1.25 | Noodles +2.50

Szechwan Chicken 29.75 DF
Spicy stir fry, vegetables

Orange Fish 28.75 DF
Sautéed vegetables, orange sauce

Beef & Broccoli with Fried Rice 31 DF
Tender strips of beef & broccoli florettes tossed in a light soy based sauce

TAJ INDIAN SIDES

Naan

- Plain **7.45** | Garlic **8.95** | Chili Garlic **8.95**
- Coconut Raisin **10.45** | Cheese Garlic **10.45**
- Indian bread cooked in Tandoor oven

TAJ INDIAN CURRIES

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

Chicken Tikka Masala 33.75
Buttered tomato sauce with cream & cashew nut

Mango Chicken Curry 33.75
Tender chicken cooked in a sweet mango curry sauce

Coconut Jhinga Curry 33.75
Highly seasoned shrimps cooked in a coconut curry with delicious Indian herbs & spices

Paneer La-Bab-Dar 31.75 V
Indian cottage cheese in a slightly sweet onion & tomato sauce

Dal Makhni 21.50 V GF
Dark lentils cooked in rich gravy with cream, butter, herbs & spices

TAJ TANDOOR

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

Tandoori Chicken 35 GF
Half spring chicken cooked with a traditional special blend of spices

Murg Malai Kabab 37 GF
Juicy chicken breast pieces marinated with lemon juice, yogurt, cream & roasted cumin

Lemon Pepper Shrimp 38.75 GF
Large shrimps marinated in fresh lemon & pepper. Skewered & cooked in the tandoor