

7 Sins of Summer

Too Hot Capriana \$9

Sugar Cane Liqueur, Simple Syrup,
Fresh Lime, Splash Soda & Sour

Bellini Fling \$9

Champagne, Strawberry Puree,
Strawberry Schnapps, Strawberry

Casino Royale \$9

Lillet Blanc, Gin, Grey Goose, Fresh Lemon,
Splash of Champagne, Orange

10 In A Tango \$10

10 Cane Rum, Meyers Dark Rum,
Malibu Coconut Rum, Pineapple Juice

Lady In Red \$9

Tequila, Pama, Gran Marnier, Splash of Sour Mix,
Orange Juice, Cranberry Juice, Lime & Orange

Passionate Margarita \$9

Tequila, Passion Fruit Puree, Orange Juice,
Grand Marnier, Sour Mix

Malibu 4 Ways \$9

Mango, Coconut, Passion fruit & Pineapple Rum
Pineapple Juice and Orange

Raw Bar

Local Oysters on the Half Shell \$2 each

Traditional Mignonette,
Homemade Cocktail Sauce

Chilled Pink Shrimp \$1.50 each

Chile Aioli, Homemade
Cocktail Sauce

Clams on the Half Shell \$1.50 each

Homemade Cocktail Sauce

Ahi Tuna Sashimi \$10

Ponzu, Wasabi, Ginger

Local Sea Scallop Ceviché \$10

Red Chile, Lime. Cilantro

Raw Bar Sampler: \$45

4 Local Oysters
4 Chilled Shrimp
4 Clams on the Half Shell
1 Ahi Tuna Sashimi
2 Sea Scallop Ceviché

Victor's is a great place to gather with friends,
Family and business associates. Our "small plates"
Dinner Menu has been created for tasting and
sharing. We take pride in using as many local
and organic ingredients as possible. Our dishes
are served individually at their hottest, freshest
and best. We hope you enjoy dining with us!

Victor DePoalo & Chef Mike Fennelly

Dinner

Bread and Cheese \$5

Manchego, Focaccia, Lemon Pepper
Crackers, French Baguette

Smoked Ahi Tuna Pâté \$7

Chips, Rice Crackers, Sesame Seeds

BBQ Oysters (4) \$10

Crispy Pancetta, Korean BBQ Sauce

Local Baked Stuffed Clams (4) \$10

Linguica, Herbs, Croutons,

Lobster Spring Rolls \$11

Lettuce, Mint, Chile-Lime Sauce

Crispy Calamari \$10

Roasted Green Chile Tartar Sauce

Crispy Coconut Shrimp (6) \$12

Tomato-Chile and Honey-Mustard Sauces

Deconstructed Ahi Tuna Napoleon \$12

Crispy Wonton, Balsamic-Soy Vinaigrette,
Wasabi Mayo, Avocado, Sprouts

Herbed Chicken Quesadilla \$10

Oven Dried Tomato, Basil Pesto,
Smoked Mozzarella

Caesar Salad \$9

Hearts of Romaine, Classic Caesar Dressing,
Sea Salt-Seaweed Crisps

Chopped Greek Salad \$9

Kalamata Olives, Cucumber, Tomato,
Feta, Grilled Corn, Romaine, Red Onion,
Creamy Rosemary Dressing

Seafood Cakes (2) \$14

Local Greens, Champagne Vinaigrette,
Guacamole, Corn Salsa

Green and Yellow Pasta Ribbon \$14

Saffron & Spinach, filled with
3 Cheeses, Roasted Vegetables,
Smoked Tomato Sauce

Braised Short Ribs \$16

Port, Tomatoes, Carrots, Onions,
Herbs, Quinoa

Seared Salmon \$16

Wrapped in Banana Leaves,
Hot Lilikoi Glaze, Quinoa

Classic American Burger (2 Sliders) \$12

Vermont Cheddar, Lettuce, Tomato,
Sweet Onion, Crispy Fries

Organic Turkey Burger \$12

Miso Ginger, Cilantro, Teriyaki Glaze
Aioli, Crispy Fries

Sides

Crispy Fries \$4

Cole Slaw \$5

Grilled Asparagus \$5

Fried Plantains \$4