



entrée salads

AHU TUNA SALAD

Sesame seared yellow fin tuna served over spinach, onions, tomatoes, cucumbers, avocado, crispy wontons and Parmesan cheese. Choice of dressing. \$16

NEIGHBORS CHICKEN SALAD

Mixed greens, Jack and cheddar cheeses, eggs, bacon, tomatoes, almonds and croutons topped with choice of chicken salad, grilled chicken or blackened chicken. Choice of dressing. \$12

SOUTHWESTERN SALAD

Mixed greens, avocado, tomato, corn and black bean salsa, cilantro and Jack and cheddar cheeses topped with blackened chicken. Choice of dressing. \$12

FRUIT FRESCA

Mixed greens, cucumbers, pineapple, carrots, strawberries, walnuts, mandarin oranges and raisins with raspberry vinaigrette. \$11

dressings

Bleu Cheese, Buttermilk Ranch, Honey Mustard, Thousand Island, Greek, Italian, French, Honey Balsamic Vinaigrette, Raspberry Vinaigrette, Parmesan Peppercorn, Sesame Ginger Vinaigrette, Sundried Tomato Vinaigrette, Mango Pineapple Vinaigrette.

ASIAN FUSION SALAD

Spinach and mixed greens, carrots, almonds, mandarin oranges, edamame, wontons, grilled chicken and sesame ginger vinaigrette. \$12

STRAWBERRY SPINACH SALAD

Ripe strawberries, walnuts, fresh mozzarella and fresh basil on a bed of baby spinach with honey balsamic vinaigrette. \$10

CALIFORNIA COBB

Diced grilled chicken, mixed greens, diced egg, avocado, bacon, bleu cheese, tomatoes and scallions. Choice of dressing. \$11

SPINACH SALAD

Fresh clipped spinach, mushrooms, bleu cheese, eggs, bacon, tomatoes, walnuts and honey balsamic vinaigrette with choice of grilled chicken or grilled salmon. \$12

CAESAR SALAD

Mixed greens, Parmesan cheese, garlic croutons and Caesar dressing with choice of sliced grilled chicken or salmon. \$12

house salads

HOUSE SALAD

Mixed greens, carrots, cucumber, croutons, red onions, tomatoes and choice of dressing. \$5 With entrée. \$3

HOUSE CAESAR

Mixed greens, Parmesan cheese, croutons and Caesar dressing. \$5 With entrée. \$3

HOUSE SPINACH

Baby spinach, tomatoes, bleu cheese, mushrooms, egg, bacon, walnuts and honey balsamic vinaigrette. \$5 With entrée. \$3

WEDGE SALAD

A wedge of iceberg topped with bleu cheese dressing, diced tomato and bacon. \$5 With entrée. \$3

sandwiches

Sandwiches served with choice of side.

BORN TO BUILD BURGER

An 8-oz. burger, tomato, lettuce, onion and choice of cheese. \$9

CAJUN CHICKEN SANDWICH

Blackened chicken breast, lettuce, tomato, red onion, applewood smoked bacon, melted Swiss cheese and honey mustard. \$9

CRAWFISH PO BOY

Flash-fried crawfish tossed in buffalo sauce, cheddar & Jack cheeses, lettuce, tomato, red onion & Creole remoulade on toasted ciabatta bread or wrapped in a flour tortilla. \$10

CRUNCH WRAP

A grilled flour tortilla stuffed with corn chips, melted Jack and cheddar cheeses, seasoned rice and choice of grilled steak, grilled chicken or buffalo tenders. \$9

SOUTHWEST CHICKEN WRAP

Chicken, avocado, pico de gallo, lettuce, Jack and cheddar cheeses, corn & black bean salsa and jalapeños in a flour tortilla. \$9

GRILLED CHICKEN & AVOCADO

A grilled chicken breast with bacon, Swiss cheese, avocado, tomato and mayo on a toasted bun or wrapped in a flour tortilla. \$9

PORK CHOP SANDWICH 6-oz.

With bacon, cheddar cheese and BBQ sauce, with lettuce, tomato and onion on a kaiser roll. \$9

CRAB CAKE SANDWICH

Lump crab meat seasoned and pan sautéed with Creole remoulade. Served on a bun with lettuce, tomato and red onion. \$10

CHICKEN SALAD SANDWICH

House-made chicken salad served with lettuce, tomato and onion on whole grain bread or wrapped in a flour tortilla. \$8

CHICKEN PARMESAN SANDWICH

Grilled chicken, capicola ham, mushrooms, marinara & mozzarella cheese served on a kaiser roll \$9

healthy alternatives

MEATBALL MARINARA

House-made turkey meatballs tossed in whole wheat pasta and marinara. \$14

VEGETABLE PLATE

Choose any four items from our Sides menu. \$12

TURKEY MEATLOAF

A delicious cut of meatloaf made fresh with turkey. Choice of two sides. \$14

PASTA PRIMAVERA

A variety of fresh veggies sautéed and tossed in our romesco sauce. Served over whole wheat pasta. \$14

SESAME SALMON SZECHWAN

Grilled salmon over sautéed veggies in a Szechwan sauce on a bed of white rice. \$19

VEGETABLE CURRY

Sautéed vegetables in a coconut and yellow curry Thai sauce over white rice. \$12

desserts

Prepared daily in our kitchen.

MOCHA MUD PIE

Coffee ice cream with an Oreo crust topped with chocolate and caramel sauce. \$7

KEY LIME PIE

Super-rich lime pie topped with cool zest crème, fresh whipped cream and raspberry sauce. \$6

PRETZEL CRUST BROWNIE

A salted pretzel crust brownie topped with chocolate and caramel. Served with ice cream and whipped cream. \$8

CHOCOLATE PEANUT BUTTER PIE

Served with chocolate ice cream. \$6

MOUSSE

Choice of chocolate topped with Oreo crumbs or vanilla bean topped with fresh strawberries. \$6

APPLE POUND CAKE

Pound cake topped with vanilla ice cream and sautéed cinnamon apples. \$7

NEW YORK CHEESECAKE

Colossal slice of cheesecake served with your choice of strawberry, caramel, raspberry or chocolate sauce. \$6

CHOCOLATE CAKE

Three layer chocolate and yellow cake with chocolate icing served with vanilla ice cream, chocolate sauce and whipped cream. \$6

BANANAS FOSTER

Cinnamon sugared bananas sautéed in banana rum and served over vanilla ice cream. \$6



appetizers

CAPRESE

Fresh mozzarella, basil and thick sliced tomato over sweet balsamic reduction. \$8

CRAB CHIPS

Fresh fried potato chips seasoned with Old Bay and topped with fresh crabmeat and white cheddar cheese sauce. \$12

MUSSELS PERNOD

Prince Edward Island mussels sautéed with garlic, red onions and tomatoes in a white wine butter sauce with Pernod liqueur. \$12

NEIGHBORS WINGS

Large wings flash fried and tossed in choice of hot, medium, Thai or BBQ sauce. \$10

CALAMARI

Flash fried, marinated calamari served with marinara and remoulade. \$12

SHRIMP & SCALLOPS

A generous portion of shrimp and sea scallops sautéed in white wine and served atop a bed of sautéed spinach. \$12

SPINACH DIP

Fresh spinach, select seasonings, fresh garlic and a mixture of cheeses served with corn chips. \$8

PAN ASIAN EGG ROLL

Roasted chicken, pork or shrimp wrapped with an Asian cabbage blend, flash fried and served with Thai red pepper sauce. \$9

QUESADILLA

Choice of chicken or steak stuffed in a grilled flour tortilla with sautéed onions and peppers, Jack and cheddar cheeses. \$9

SWEET & SPICY SHRIMP

A generous portion of fried shrimp tossed in Thai red pepper sauce. \$10

SESAME SEARED AHI TUNA

Perfectly seasoned yellow fin tuna covered in sesame seeds and lightly seared, served with sides of soy sauce and wasabi. \$12

POTATO SKINS

Six classic skins filled with mixed cheese and choice of bacon or chili. \$8

ROASTED GARLIC HUMMUS

A smooth blend of chick peas, select seasonings, tahini and roasted garlic. Served with corn chips and cucumbers. \$8

SOUPS Cup \$3 Bowl \$5

SOUP OF THE DAY

THREE-BEAN CHILI

SEAFOOD BISQUE

sides À la carte \$4

Garlic Smashed Potatoes, Baked Potato, Sweet Potato Casserole, Fries, Pasta, Seasoned Rice Pilaf, Risotto, Asparagus, Steamed Vegetables, Steamed Broccoli, Sautéed Green Beans, Coleslaw.

specialties

FIREHOUSE FILET 8-oz.

Center cut, wet aged tenderloin grilled and topped with asparagus and vermouth cream sauce. Choice of two sides. \$23

SPICED RIBEYE 12-oz.

Hand cut USDA Choice ribeye seasoned and chargrilled, topped with fresh sautéed mushrooms. Choice of two sides. \$22

CHIPOTLE SKIRT STEAK 12-oz.

A 24-hour marinated cut, grilled to order, served with pico de gallo and onion crisps. Choice of two sides. \$18

PORT LAMB CHOPS

New Zealand rack of lamb sliced and pan seared with port wine sauce. Choice of two sides. \$26

PORK CHOPS

Two grilled chops served over roasted cinnamon apples. Choice of two sides. \$16

CAJUN NEIGHBOR

Tiger shrimp, crawfish and chicken sautéed with fresh mushrooms, green onions, peppers, tomatoes and andouille sausage tossed in a Creole cream sauce. Served over seasoned rice or choice of pasta. \$18

STIR-CRAZY NEIGHBOR

Steak, chicken or shrimp stir-fried in our house teriyaki sauce with fresh vegetables. Served over seasoned rice. One Item \$15 Two Items \$17 • Three Items \$18

NEIGHBORS SURF & TURF

A 6-oz. sirloin grilled to order and served with choice of grilled shrimp, a crab cake or a lobster tail. Choice of two sides. \$23

TRIPLE THREAT FAJITAS

Beef, chicken and shrimp sautéed with onions, peppers and select seasonings. Served with flour tortillas, rice, lettuce, pico de gallo and sour cream. \$18

CHARGRILLED CHICKEN

An 8-oz. boneless chicken breast chargrilled and topped with sweet chili glaze. Choice of two sides. \$14

BLACKENED CHICKEN PASTA

Pan seasoned chicken breast with a creamy garlic Alfredo sauce on choice of pasta. \$14

CHICKEN MARSALA

Chicken breast pan-fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Choice of two sides. \$16

CHICKEN FLORENTINE

Grilled chicken breast topped with creamed spinach, melted mozzarella and grape tomatoes. Choice of two sides. \$15

CHICKEN PARMESAN

Panko breaded chicken breast topped with capicola ham, fresh mushrooms, marinara and mozzarella cheese. Served over pasta with choice of marinara, rose, or Alfredo sauce. \$15

seafood

TRIDENTS TRIO

A pan sautéed lump crab cake, grilled tiger shrimp and choice of a lobster tail, blackened tuna or pan-seared scallops. Choice of two sides. \$24

TWIN LOBSTER TAILS

Two cold water lobster tails pan-steamed and served with drawn butter. Choice of two sides. \$24 Substitute crab-stuffed lobster tails. \$36

CHESAPEAKE BAY CRAB CAKES

Two crab cakes of seasoned lump crabmeat, panko breaded and pan-seared, served with Creole remoulade. Choice of two sides. \$19

BLACKENED AHI TUNA

Served with Creole remoulade sauce. Choice of two sides. \$19

TILAPIA OSCAR

Tilapia fillet topped with seasoned crabmeat, grilled asparagus and white wine sauce. Choice of two sides. \$19

CREOLE GLAZED SALMON

A hand-cut North Atlantic salmon fillet char-grilled, glazed with a honey Creole sauce. Choice of two sides. \$18

CALIFORNIA SCAMPI

Shrimp, scallops and mussels sautéed with garlic, mushrooms, diced tomatoes, baby spinach and lemon butter. Served on a bed of creamy garlic pasta Alfredo. \$19

FRIED SHRIMP

Beer battered tiger shrimp with coleslaw and cocktail sauce. Choice of one side. \$16

FISH & CHIPS

Beer battered tilapia fillets on a bed of waffle fries with remoulade. Choice of one side. \$17

TUSCAN SHRIMP PASTA

Jumbo shrimp, capicola ham, bacon, peppers, asparagus, onions and fresh mushrooms tossed in your choice of pasta Alfredo. \$18

PAN SEARED SEA SCALLOPS

Lightly seasoned and sautéed. Served on a bed of sautéed spinach. Choice of two sides. \$22

entrée additions

LOBSTER TAIL \$11

CRAB-STUFFED LOBSTER TAIL \$18

SAUTÉED MUSHROOMS \$4

SAUTÉED SPINACH \$4

CRAB CAKE \$9

GRILLED TIGER SHRIMP (6) \$8

***HEALTH ADVISORY:**

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness