



THE
NEIGHBORS
PLACE

Relax. Drink. Dine.

Enjoy!

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

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 soy sauce and wasabi. \$12

Tuna Salad Chips

Fresh fried potato chips seasoned and topped with our house-made yellowfin tuna salad. \$12

Potato Wedges

Fried potato wedges served with white cheese sauce. \$8

Bavarian Pretzels & Crab Dip

Soft pretzel rods served with our house-made crab dip. \$12

Potato Skins

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

Mozzarella Cheese Sticks \$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

Roasted Garlic Hummus

A smooth blend of chickpeas, 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

House Salads

House Salad

Mixed greens, carrots, cucumbers, croutons, red onions, tomatoes and choice of dressing. \$5
With entrée. \$3.5

House Caesar

Mixed greens, Parmesan cheese, croutons and Caesar dressing. \$5 With entrée. \$3.5

House Spinach

Baby spinach, tomatoes, bleu cheese, mushrooms, egg, bacon, walnuts and honey balsamic vinaigrette. \$5 With entrée. \$3.5

Wedge Salad

A wedge of iceberg topped with bleu cheese dressing, diced tomatoes and bacon. \$5
With entrée. \$3.5



Entrée Salads

Ahi Tuna Salad

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

Neighbors Salad

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

Southwestern Salad

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

Fruit Fresca

Mixed greens, cucumbers, pineapple, carrots, strawberries, walnuts, mandarin oranges and craisins with raspberry vinaigrette. \$12

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. \$11

California Cobb

Diced grilled chicken, mixed greens, diced egg, avocado, bacon, bleu cheese, tomatoes and scallions. Choice of dressing. \$12

Spinach Salad

Fresh baby 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 with Caesar dressing and choice of sliced grilled chicken or salmon. \$12

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



Specialties

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

Chargrilled Chicken

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

Blackened Chicken Pasta

Pan seared chicken breast with a creamy garlic Alfredo sauce on a 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. \$16

Chicken Parmesan

Panko breaded chicken breast topped with capicola ham, fresh mushrooms, marinara and mozzarella cheese. Served over pasta with a choice of marinara rose or Alfredo sauce. \$16

entrée additions

Lobster Tail \$11

Sautéed Spinach \$4

Crab-Stuffed Lobster Tail \$18

Crab Cake \$9

Sautéed Mushrooms \$4

Grilled Tiger Shrimp (6) \$6

Sides

À la carte \$4

Garlic Smashed Potatoes

Spinach Risotto

Baked Potato

Mushroom Risotto

Sweet Potato Casserole

Asparagus

Fries

Steamed Vegetables

Pasta

Steamed Broccoli

Seasoned Rice Pilaf

Sautéed Green Beans

Sautéed Garden Vegetables

Coleslaw

Specialties

Firehouse Filet* 8-oz.

Center cut, wet aged tenderloin, grilled and topped with asparagus and vermouth cream sauce. Choice of two sides. \$25

Spiced Ribeye* 12-oz.

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

Cajun Sirloin* 10-oz.

Hand-cut sirloin, seasoned and seared to order, topped with shrimp, andouille sausage, crawfish, onions, peppers, mushrooms and tomatoes in a Creole cream sauce. Served with 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

Blackened Pork Chops

Two hand cut blackened chops served on a bed of black bean corn salsa. Choice of two sides. \$16

Pork Chops

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

Neighbors Surf & Turf*

A 6-oz. sirloin grilled to order and served with a choice of grilled shrimp, a crab cake or a lobster tail. Choice of two sides. \$25

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

port lamb chops



HEALTH ADVISORY*

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

Healthy Alternatives

fish & chips



Southwestern Vegetarian Pasta

Sautéed vegetables, corn and black bean salsa with chickpeas and grape tomatoes tossed in a creamy garlic Alfredo sauce with whole wheat pasta. \$14

Pasta Primavera

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

Vegetable Plate

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

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. \$13

Hummus “Cheesesteak”

Our house-made roasted garlic hummus topped with sautéed bell peppers and onions with melted Swiss cheese on whole wheat bread. Served with a choice of one side. \$9

chesapeake bay crab cakes



Seafood

SEAFOOD

HEALTHY ALTERNATIVES

SIDES

Trident's 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. \$25

Twin Lobster Tails

Two cold water lobster tails pan-steamed and served with drawn butter.

Choice of two sides. \$26

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

Pan Seared Sea Scallops

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

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

Pesto Shrimp Tortellini

A fresh house-made basil pesto sauce with sautéed shrimp tossed with cheese tortellini. \$18

Capicola Shrimp and Cheddar Grits

Sautéed shrimp, capicola ham, red onions and garlic tossed in a lemon butter sauce, served on a bed of creamy cheddar grits topped with green onions. \$17

off the
hook

Daily Seafood Special!

Ask your server for today's special. *Market Price*

creole glazed salmon



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Sandwiches

crab cake sandwich



Born to Build Burger

An 8-oz. burger, tomato, lettuce, onion and choice of cheese. \$9.5

Cajun Chicken Sandwich

Blackened chicken breast, lettuce, tomato, red onion, applewood smoked bacon, melted Swiss cheese and honey mustard. \$10

Po Boy

Choice of crawfish or shrimp flash fried and tossed in Buffalo sauce. Served with Jack & cheddar cheeses, lettuce, tomato, red onion & creole remoulade on a toasted ciabatta bread or wrapped in a flour tortilla. \$11

Yellowfin Tuna Salad Sandwich

A house-made tuna salad served with lettuce, tomato and red onion on whole wheat bread. \$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, barbecue chicken or Buffalo tenders. \$10

Pork Chop Sandwich

Bacon, cheddar cheese, BBQ sauce, lettuce, tomato and onion. \$9.5

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 red onion on whole grain bread or wrapped in a flour tortilla. \$9

Chicken Parmesan Sandwich

Grilled chicken, capicola ham, mushrooms, marinara & mozzarella cheese. \$10

Southwest Chicken Wrap

Chicken, avocado, pico de gallo, lettuce, Jack & cheddar cheeses, corn and black bean salsa and jalapeños in a flour tortilla. \$9.5

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. \$10

Sandwiches served with a choice of side.

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

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

Mixed Berry Torte

Served with vanilla ice cream. \$7

new york cheesecake



Neighbors Drinks

Happy Hour

HAPPY HOUR EVERYDAY 4-7

- **\$2.50 House Highballs**
- **\$1 Off Draft Beers**
- **\$4.50 House Wine**
Cabernet • Chardonnay • Moscato
Merlot • Pinot Grigio • White Zinfandel

Neighbors Favorites

All Day EveryDay

MAKE ANY SHOOTER
A DRINK OR MARTINI
FOR \$1

\$5 FAVORITES

Margaritas

Classic, Strawberry,
Mango, Raspberry,
Pomegranate

Sangrias

Chardonnay with
Mango or Cabernet
with berries

Blue Motorcycle

Long Island

Jerry Garcia

\$3 SHOOTERS

**Nerd Bomb • Gatorade • Jolly Rancher • Lemon Drop
Orange Crush • Royal Flush • Washington Apple
Pineapple Upside Down Cake**

\$4 SHOOTERS

**Tropical Whipt' • Warm Apple Pie • Spicy Root Beer
Strawberry n' Cream • Georgia Peach Tea**

\$7 FAVORITES

Bad Girtini

Raspberry vodka, orange vodka, apple schnapps,
peach schnapps, cranberry and pineapple juice

Bikinitini

Vodka, Malibu Coconut Rum, pineapple juice
and a splash of grenadine

Heavenly Hibiscus

Absolut Hibiscus Vodka, peach schnapps,
cranberry and pineapple juice

Manhattan

Jim Beam Kentucky Straight Bourbon, Martini-
Rossi Sweet Vermouth and Angostura Bitters

Pimm's Cup

Pimm's No. 1, ginger ale, cucumber and lemon

Fresh Squeezed Menu

Fresh Squeezed Orange Crush

Orange vodka, triple sec,
fresh squeezed orange juice
and a splash of Sierra Mist \$7

Creamsicle Crush

Whipped cream vodka, triple sec,
fresh squeezed orange juice and a
splash of Sierra Mist \$7

Coconut Cooler

Malibu Coconut Rum, triple sec,
grenadine, fresh squeezed orange
juice and a splash of Sierra Mist \$7

Fresh Greyhound

Smirnoff Vodka and fresh squeezed
grapefruit juice \$7

Melon Breeze

Patron Silver Tequila, melon liqueur,
fresh squeezed grapefruit juice and
fresh squeezed orange with just a
squeeze of lemon and lime \$10

Freshly Crafted Cocktails

Original Mojito

Muddled fresh mint, white rum,
simple syrup and a splash of
soda water \$7

Strawberry Mojito

Muddled fresh strawberries and
mint, white rum, simple syrup and a
splash of soda water \$7

Orange Mojito

Muddled fresh orange and mint,
white rum, simple syrup and
a splash of soda water \$7

Lemon Basil Martini

Fresh basil, fresh lemon juice,
citrus vodka and simple syrup \$7

Cucumber Martini

Muddled fresh cucumber,
Hendrick's Gin and simple syrup \$9



RELAX
DRINK
DINE
Enjoy.

