

Menu prices reflect cash price only

RELAX . DRINK . DINE



DINNER MENU

appetizers

Boneless Chicken Bites

Hot, Medium, Thai, Spicy Teriyaki, Sweet Chili or BBQ sauce. \$13

Neighbors Wings

Large wings flash fried and tossed in your choice of Hot, Medium, Thai, Spicy Teriyaki, Sweet Chili or BBQ sauce. \$16

Crab Fries

Fresh waffle fries seasoned with Old Bay and topped with fresh crabmeat and white cheddar cheese sauce. \$16

Caprese

Fresh mozzarella, basil and thick sliced tomato over sweet balsamic reduction. \$10

Mussels Pernod

Prince Edward Island mussels sautéed with garlic, red onions and tomatoes in a white wine butter sauce with Pernod liqueur. \$15

Sweet & Spicy Shrimp

A generous portion of fried shrimp tossed in Thai red pepper sauce. \$14

BBQ Pork Fries

Pulled pork, red onions, jalapeños, BBQ sauce and Velveeta cheese sauce over waffle fries. \$13

Supreme Nachos

Corn tortilla chips covered with chili, cheese, lettuce, tomatoes, jalapeños, pico de gallo and sour cream. \$11

Shrimp Nachos

Blackened shrimp, queso cheese, corn salsa, jalapeños, lettuce, tomato and sour cream. \$15

Sesame Seared Ahi Tuna*

Perfectly seasoned yellowfin tuna covered in sesame seeds and lightly seared, served with soy sauce and wasabi. \$15

Quesadilla

Choice of chicken or pulled pork BBQ stuffed in a grilled flour tortilla with sautéed onions and peppers, Jack and cheddar cheeses. \$11

Mozzarella Cheese Sticks

Flash-fried cheese sticks served with marinara \$14

Potato Skins

Six classic skins filled with mixed cheese and choice of bacon, chili or pulled pork BBQ. \$12

Shrimp & Scallops

A generous portion of shrimp and sea scallops sautéed in white wine and served atop a bed of sautéed spinach. \$14
All shrimp or all scallops + \$2

Spinach Dip

Fresh spinach, select seasonings, fresh garlic and a mixture of cheeses served with corn chips. \$11

Pan Asian Egg Roll

Roasted chicken, pork or shrimp wrapped with an Asian cabbage blend, flash fried and served with Thai red pepper sauce. \$11

Chicken Avocado Egg Roll

Chicken, avocado, bacon and Swiss cheese, served with ranch. \$12

Southwest Egg Roll

Diced chicken and corn salsa, served with a side of pico de gallo. \$11

Fried Green Tomato Stack

Pimento cheese and bacon bits. \$11

soups

Cup \$4.50 Bowl \$6.50

Soup of the Day
Three-Bean Chili
Seafood Bisque

Health Advisory*

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

loaded tots

Cheesesteak Tots

Cheesesteak, peppers, onions and queso cheese. \$12

Southwest Tots

Queso cheese, chicken, jalapeños and corn salsa. \$10

Pico Tots

Pico de gallo and queso cheese. \$10

Chili Cheese Tots

Chili, mixed cheese, jalapeños and sour cream. \$10

Pizza Tots

Pepperoni, marinara and mozzarella cheese. \$10

Blackened Shrimp Tots

Blackened shrimp, corn salsa, jalapeños and queso cheese. \$15

Pulled Pork Tots

Pulled pork, slaw and BBQ. \$12

entrée salads

Neighbors Salad

Mixed greens, Jack and cheddar cheeses, eggs, bacon, tomatoes, almonds and croutons. Choice of dressing. \$13

Ahi Tuna Salad

Sesame seared yellowfin tuna served over spinach, onions, tomatoes, cucumbers, avocado, crispy wontons and Parmesan cheese. Choice of dressing. \$18

Southwestern Salad

Mixed greens, avocado, tomatoes, corn and black bean salsa, cilantro and Jack & cheddar cheese. Choice of dressing. \$12

Fruit Fresca

Mixed greens, cucumbers, pineapple, carrots, walnuts, strawberries, Mandarin oranges and dried cranberries with raspberry vinaigrette. \$14

Asian Fusion Salad

Spinach and mixed greens, carrots, almonds, Mandarin oranges, edamame, wontons and sesame ginger. \$12

Strawberry Spinach Salad

Ripe strawberries, walnuts, fresh mozzarella and fresh basil on a bed of baby spinach with honey balsamic vinaigrette. \$13

Italian Salad

Mixed greens, pepperoni, capicola ham, mozzarella, green olives, banana peppers, tomatoes and croutons with creamy Italian dressing. \$13

Spinach Salad

Fresh baby spinach, mushrooms, bleu cheese, eggs, bacon, tomatoes, walnuts and honey balsamic vinaigrette. \$13

Caesar Salad

Mixed greens, Parmesan cheese, garlic croutons with Caesar dressing. \$11

California Cobb

Mixed greens, diced egg, avocado, bacon, bleu cheese, tomatoes and scallions. Choice of dressing. \$13

*Add Protein

Chicken - \$3, Salmon - \$4, Shrimp - \$4, Tuna - \$5, Steak - \$7, Chicken Salad - \$3, Tuna Salad - \$4, Crab Cake - \$8

house salads

House Salad

Mixed greens, carrots, cucumbers, croutons, red onions, tomatoes and choice of dressing. \$6 **With entrée.** \$4

House Caesar

Mixed greens, Parmesan cheese, croutons and Caesar dressing. \$6 **With entrée.** \$4

House Spinach

Baby spinach, tomatoes, bleu cheese, mushrooms, egg, bacon, walnuts and honey balsamic vinaigrette. \$6 **With entrée.** \$4

House Wedge Salad

A wedge of iceberg topped with bleu cheese dressing, diced tomatoes and bacon. \$6 **With entrée.** \$4

dressings

Bleu Cheese
Buttermilk Ranch
Honey Mustard
Thousand Island
Creamy Italian
Italian Vinaigrette
Honey Balsamic Vinaigrette
Raspberry Vinaigrette
Parmesan Peppercorn
Sesame Ginger Vinaigrette

Additional charges for extra dressings and sauces

entrée additions

Cajun Creole Topping \$10
Crab Cake \$12
Grilled Tiger Shrimp (6) \$8

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. \$21

Chicken & Shrimp over Rice

Pan seared chicken, shrimp, pineapple and sautéed vegetables tossed in a sweet chili sauce and served over a bed of white rice. \$19

Chargrilled Chicken

An 8 oz. boneless chicken breast, chargrilled and topped with sweet chili glaze. Choice of two sides. \$16

Stir-Crazy Neighbor

Steak, chicken or shrimp stir-fried in our house teriyaki sauce with fresh vegetables. Served over seasoned rice.

One Item. \$17

Two Items. \$20

Three Items. \$21

Blackened Chicken Pasta

Pan seared chicken breast with a creamy garlic Alfredo sauce on a choice of pasta. \$17

Boneless Buttermilk Fried Chicken

Bite size marinated fried chicken served with coleslaw and choice of one side. \$16

Santa Fe Blackened Chicken

An 8 oz. boneless chicken breast blackened and served on a bed of black bean and corn salsa, topped with pico de gallo. Choice of two sides. \$18

Chicken Marsala

Chicken breast pan fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Choice of two sides. \$20

Chicken Parmesan

Panko breaded chicken breast topped with capicola ham, sautéed mushrooms, marinara and mozzarella cheese. Served over pasta with a choice of marinara rose or Alfredo sauce. \$20

BBQ Pork Mac & Cheese

Pulled pork in a BBQ cheese sauce tossed in penne pasta and topped with fried onion straws. \$20

Port Lamb Chops*

New Zealand rack of lamb, sliced and pan seared with port wine gravy. Choice of two sides. \$31

NY Strip

14 oz. hand cut Strip steak cooked to order and served with choice of two sides. \$27

Pork Chops

Two grilled chops glazed with your choice of BBQ, sweet chili, or honey Creole sauce. Choice of two sides. \$19

Neighbors Surf & Turf*

An 8 oz. sirloin grilled to order and served with a choice of grilled shrimp or a crab cake. Choice of two sides. \$31

Firehouse Filet*

An 8 oz. center cut, wet aged tenderloin, grilled to order. Topped with asparagus and vermouth sauce. Choice of two sides. \$32

Spiced Ribeye*

Hand cut 12 oz. USDA Choice ribeye, seasoned and chargrilled, topped with fresh sautéed mushrooms. Choice of two sides. \$31

Cajun Sirloin*

Hand-cut 8 oz. sirloin, seasoned and seared to order, topped with shrimp, andouille sausage, crawfish, onions, peppers, mushrooms and tomatoes in a Creole cream sauce. Choice of two sides. \$29

Chipotle Skirt Steak* 12 oz.

A 24-hour marinated cut, served with pico de gallo and onion crisps. Choice of two sides. \$25

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sides

À la carte \$4

Garlic Smashed Potatoes • Baked Potato • Sweet Potato Casserole • Waffle Fries • Pasta • Hush Puppies • Seasoned Rice Pilaf
Cheddar Cheese Grits • Sautéed Garden Vegetables • Spinach Risotto • Mushroom Risotto • Asparagus • Sautéed Spinach • Sautéed Mushrooms
Steamed Vegetables • Steamed Broccoli • Sautéed Green Beans • Coleslaw • House Salad + \$2

seafood

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. \$25

Pesto Shrimp Tortellini

A fresh house-made basil pesto sauce with sautéed shrimp tossed with tomatoes and cheese tortellini. **(contains nuts)** \$21

Capicola Shrimp and Cheddar Grits

Sautéed shrimp, capicola ham, red onions, tomatoes and garlic tossed in a lemon butter sauce, served on a bed of creamy cheddar grits topped with green onions. \$21

Trident's Trio*

A pan sautéed crab cake, grilled tiger shrimp and choice of blackened tuna or grilled salmon. Choice of two sides. \$30

Chesapeake Bay Crab Cakes

Two crab cakes of seasoned crabmeat, panko breaded and pan seared, served with Creole remoulade. Choice of two sides. \$25

Salmon & Grits

Blackened Salmon over cheddar grits topped with onions, peppers, mushrooms and a lemon butter sauce. \$22

Shrimp & Scallop Pesto with Penne

Sautéed shrimp and scallops with garlic and white wine served over our house-made basil pesto penne. \$22 All shrimp or all scallops +\$2

Blackened Ahi Tuna*

With Creole remoulade sauce. Choice of two sides. \$21

Grilled Mahi

An 8 oz. portion of mahi grilled and topped with pico de gallo. Choice of two sides. \$25

Amaretto Salmon*

Hand-cut North Atlantic salmon fillet chargrilled and topped with a sweet amaretto almond glaze. Choice of two sides. \$22

Creole Glazed Salmon*

A hand-cut, chargrilled North Atlantic salmon fillet glazed with a honey Creole sauce. Choice of two sides. \$21

Cajun Mahi

An 8 oz. blackened mahi fillet served on a bed of rice pilaf topped with gulf shrimp, crawfish, mushrooms, green onions, peppers, tomatoes, and andouille sausage in a Creole cream sauce. \$31

Pan Seared Sea Scallops

Lightly seasoned and sautéed. Served on a bed of sautéed spinach. Choice of two sides. \$29

Fried Shrimp

Beer battered tiger shrimp with coleslaw and cocktail sauce. Choice of one side. \$19

Fish & Chips

Beer battered fish fillets on a bed of waffle fries with remoulade. Choice of one side. \$19

Shrimp and Broccoli Alfredo

Sautéed shrimp tossed with broccoli and our creamy garlic Alfredo sauce in your choice of pasta. \$21 Add chicken +\$4

healthy alternatives

Fried Green Tomato Parmesan

Panko crusted fried green tomatoes topped with marinara and mozzarella cheese. Served with choice of pasta and choice of sauce. \$17

Sesame Salmon Szechwan

Grilled salmon over sautéed veggies in a Szechwan sauce on a bed of white rice. **(contains peanut butter)** \$23

Vegetable Plate

Choose any four items from our Sides Menu. \$14

Vegetarian Tortellini

Fresh vegetables, edamame, spinach, mushrooms, garlic and cheese tortellini tossed in your choice of marinara, Alfredo or basil pesto. \$17

Vegetable Stir Fry

Fresh vegetables stir fried in our house-made teriyaki sauce and served over white rice. \$16

sandwiches

Born to Build Burger

An 8 oz. burger, tomato, lettuce, onion and choice of cheese. \$14

Cajun Chicken Sandwich

Blackened chicken breast, lettuce, tomato, red onion, applewood smoked bacon, melted Swiss cheese and honey mustard. \$13.5

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 Italian hoagie or wrapped in a flour tortilla. \$15

Yellowfin Tuna Salad Sandwich

A house-made tuna salad served with lettuce, tomato and red onion on whole grain bread. \$15

Market Duo

A scoop of our chicken or tuna salad paired with a bowl of soup. \$12

Southern Fried Green Tomato Sandwich

Pimento cheese, bacon, fried green tomatoes, red onions and lettuce. Served on Texas toast. \$12

Crunch Wrap

A grilled flour tortilla stuffed with corn chips, melted Jack and cheddar cheeses, seasoned rice and choice of grilled steak, grilled chicken, BBQ chicken or Buffalo tenders. \$13

Blackened Mahi Sandwich

An 8 oz. cut of mahi blackened and served on a brioche bun with lettuce, tomato, onion and remoulade. \$16

Chicken Parmesan Sandwich

Grilled chicken, capicola ham, mushrooms, marinara & mozzarella cheese. \$13.5

Grilled Chicken & Avocado

A grilled chicken breast with bacon, Swiss cheese, avocado, tomato & mayo on a toasted bun or wrapped in a flour tortilla. \$14

Crab Cake Sandwich

Our crab cake seasoned and pan sautéed with Creole remoulade. Served on a bun with lettuce, tomato and red onion. \$15

Pulled Pork Sandwich

Slow-cooked pulled pork BBQ piled on a toasted bun; coleslaw on the side. \$14

Southwest Chicken Wrap

Chicken, avocado, pico de gallo, lettuce, Jack and cheddar cheeses, corn and black bean salsa and jalapeños in a flour tortilla. \$13

Chicken Salad Sandwich

House-made chicken salad served with lettuce, tomato and red onion on whole grain bread or wrapped in a flour tortilla. \$12

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. \$8

Key Lime Cheesecake

Super-rich key lime topping with cool zest crème, fresh whipped cream and raspberry sauce. \$8

Pretzel Crust Brownie

A salted pretzel crust brownie topped with chocolate and caramel. Served with ice cream and whipped cream. \$9

New York Cheesecake

Colossal slice of cheesecake served with your choice of strawberry, caramel, raspberry or chocolate sauce. \$8

Chocolate Cake

A two layer cake with rich chocolate icing and chocolate chips. \$8

Bananas Foster

Cinnamon sugared bananas sautéed in banana rum and served over vanilla ice cream. \$7

Banana Split Sundae

Vanilla and chocolate ice cream with bananas, strawberries and pineapple, topped with chocolate sauce, whipped cream and a cherry. \$10

Toffee Crunch Blondie

Blondie with White Chocolate and Sweet Chocolate Chunks, chewy pieces of toffee, and Vanilla ice cream. \$8

Happy Hour

HAPPY HOUR EVERY DAY 4-7

• \$4.50 HOUSE HIGHBALLS

• \$1.00 OFF DRAFT BEERS

• \$1.00 OFF HOUSE WINE

Cabernet • Chardonnay • Moscato

Pinot Grigio

{ HAPPY HOUR
UNTIL 9:00
EVERY WEDNESDAY }

NEIGHBORS DAILY

SPECIALS

ALL DAY, EVERY DAY:

\$3 NEIGHBORS PILSNER PINT
(\$2 for Happy Hour)

\$18 MIMOSA PITCHERS

\$19 SANGRIA PITCHERS

MONDAY

\$4.50 HOUSE

MARGARITAS

THURSDAY

PINT NIGHT

\$4 SELECT CRAFT

BEERS

TUESDAY

TINI TUESDAYS!

\$2 OFF MENU MARTINIS

WEDNESDAY

\$5 ABSOLUT MOSCOW

MULES

SUNDAY

\$1 OFF MIMOSAS AND

BLOODY MARYS