

# Lou & Mickey's

## Soup

	Cup	Bowl
Minestrone .....	4.95	6.95
New England Clam Chowder .....	4.95	6.95

## Salad

	Starter	Entrée
Field Greens Salad .....	7.95	
Traditional Caesar Salad add grilled chicken or shrimp 5.95, blackened salmon 9.50 .....	7.95	9.95
Roasted Beet Salad with toasted goat cheese and citrus vinaigrette .....	11.95	
Fresh Tomato & Mozzarella with basil and balsamic vinaigrette .....		9.95
Crunchy Iceberg Wedge with bacon, tomato and blue cheese .....		12.95
Crispy Fried Chicken Salad with chipotle ranch .....		13.95
Chinese Chicken and Spinach with hoisin vinaigrette .....		14.95
Seared Ahi Salad with tomatoes, anchovies, beans and egg .....		16.95
Filet Mignon Steak Salad with blue cheese .....		19.95
Jumbo Shrimp "Louie" with thousand island .....	13.95	16.95
Traditional Maryland Blue Lump Crab "Louie" with thousand island .....	16.75	19.95

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE

Thousand Island, Roquefort, Ranch, Oil & Vinegar, Creamy Italian

## Appetizers

Iced Jumbo Shrimp Cocktail .....	(4) 9.95 ... (6) 14.75
Grilled Jumbo Artichoke .....	9.45
Baked Mozzarella with Marinara Sauce .....	8.95
Crispy Coconut Shrimp .....	9.95
Teriyaki Filet Mignon Tips .....	10.95
French Fried Calamari .....	10.95
New Orleans BBQ Shrimp .....	12.95
Seared Rare Yellowfin Tuna .....	12.95
Maryland Blue Lump Crab Cake .....	14.75
Daily Selection of Fresh Oysters .....	M.P.

## Sandwiches

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed Jasmine rice or homemade chips.

Homemade Meatloaf .....	11.45
Grilled Hamburger or Cheeseburger .....	11.95 ... 12.95
Crispy Chicken .....	12.95
Grilled Vegetable Panini .....	12.95
Smoked Turkey Club .....	13.95
Lou's Pastrami and Swiss .....	14.95
New York Steak with blue cheese and caramelized onions .....	17.95
Crab Melt .....	18.95

## Lunch Entrees

Fish and Chips (Panko Breaded Mahi Mahi) .....	14.95
Chicken Picatta with sautéed seasonal vegetables .....	16.95
Crispy Coconut Shrimp with steamed Jasmine rice .....	15.95
Egg Fettuccini Alfredo with chicken .....	16.95
Rigatoni with blackened sausage, chicken and shrimp .....	16.45
Farm Raised Atlantic Salmon with sautéed seasonal vegetables .....	20.95
Mahi Mahi Grilled with Teriyaki Glaze with sautéed seasonal vegetables .....	20.95
Seared Yellowfin Tuna with steamed Jasmine rice .....	24.95
Grilled Pacific Swordfish with sautéed seasonal vegetables .....	24.95

## "Famous" Prime Steaks

All steaks served with seasoned butter.

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed Jasmine rice or homemade chips.

Top Sirloin - 10 oz .....	19.95
Filet Mignon - 8 oz .....	31.95
Filet Mignon - 12 oz .....	38.95
Ribeye - 16 oz .....	39.95
New York Strip Steak - 16 oz .....	41.95

# From Our Bar

## Exotic Drinks

<b>Blue Hawaiian</b> - An Island Blend, Golden Rum, Blue Curacao, Tropical Juices and Coconut .....	11.50
<b>Shark's Tooth</b> - A Little Bite from This Drink of Coconut Milk, Pineapple Juice and Captain Morgan's Rum .....	11.50
<b>Navy Grog</b> - A Blend of Fresh Tropical Fruit Juices and Myer's Rum .....	11.50
<b>Scorpion For Two</b> - The Island Favorite of Fresh Juices Shaken and Blended with White Rum .....	18.50
<b>Witch Doctor</b> - A Devilish Twist of Banana, Fruit Juices and a Blend of Four Island Rums .....	11.50
<b>Horny Monkey</b> - This Blend of Vodka, Coconut, Banana and Pineapple Juice Will Have You "Swinging from the Trees" .....	11.50
<b>Lavender Margarita</b> - Lou's Herbal Version of an Old Favorite .....	10.50
<b>The Coconut Kiss</b> - A Secret Blend of Coconut Rum, Kahlua and Pineapple Juice .....	11.50
<b>Planter's Punch</b> - A Tropical Tradition... a Jamaican Formula from Montego Bay .....	10.50
<b>Taboo For Two</b> - A Delight for Two - Myer's rum, Tropical Juices, Almond and Grenadine.....	17.50

## Martinis

<b>The Classic</b> - Bombay Gin or Pearl Vodka and Garnish of Your Choice .....	11.50
<b>Maytag Martini</b> - Junipero Gin, Fritz Maytag Blue Cheese Stuffed Olives.....	12.00
<b>Citrus Martini</b> - Grey Goose Orange with Just-squeezed Orange Juice .....	12.00
<b>Cantaloupe Martini</b> - Ketel One Citron, Marie Brizard Melon Liqueur and Orange Juice .....	12.00
<b>Coronado Cosmopolitan</b> - Absolut Citron, Hypnotiq Liqueur and White Cranberry Juice.....	12.00
<b>Apple Martini</b> - Smirnoff Vodka, Sour Apple Pucker, Housemade Sweet and Sour .....	11.50
<b>Lemon Drop</b> - Ketel One Citron, Fresh-squeezed Lemonade, Triple Sec .....	12.00
<b>The Lightening Bolt</b> - Shot of Espresso, Godvia Chocolate Liqueur, Das Komet Vanilla Schnapps.....	12.00
<b>Key Lime Martini</b> - Stoli Vanilla, Kee Kee Beach Key Lime Liqueur, Graham Cracker Crust .....	11.50

## Beer

### Draft Beer

	16 oz	22 oz
<b>Ale Smith Nautical Nut Brown</b> (San Diego, Ca) .....	6.25	7.75
<b>Stone Levitation Ale</b> (San Diego, Ca).....	6.25	7.75
<b>Stone IPA</b> (San Diego, Ca) .....	6.25	7.75
<b>Firehouse Hefeweizen</b> (San Diego, Ca).....	6.25	7.75
<b>Firehouse Pale Ale</b> (San Diego, Ca) .....	6.25	7.75
<b>Ballast Point Yellowtail Pale Ale</b> (San Diego, Ca).....	6.25	7.75
<b>Ballast Point Black Marlin Porter</b> (San Diego, Ca) .....	7.25	8.25
<b>Bud Lite</b> (St. Louis, Mo) .....	5.00	6.00

### Domestic Bottles

<b>Bud Light</b> (St. Louis, Mo).....	4.50
<b>Bud</b> (St. Louis, Mo).....	4.50
<b>Miller Lite</b> (Milwaukee, Wi) .....	4.50
<b>Miller Genuine Draft</b> (Milwaukee, Wi) .....	4.50
<b>Coors Light</b> (Golden, Co).....	4.50
<b>Sam Adams</b> (Boston, Ma) .....	5.25

### Imported Bottles

<b>Corona</b> (Mexico).....	5.25
<b>Newcastle</b> (England).....	5.25
<b>St. Pauli Girl, Non-Alcoholic</b> (Germany).....	5.00
<b>Heineken</b> (Holland) .....	5.25
<b>Amstel Light</b> (Holland).....	5.25
<b>Birra Morretti La Rosa</b> (Italy) .....	5.25
<b>Paulaner Hefe-Weizen</b> (Belgium).....	6.00

**BOOK YOUR NEXT PARTY IN OUR  
PRIVATE DINING ROOM AND  
PRIVATE PATIO**



**PLEASE ASK YOUR SERVER FOR A FULL DESCRIPTION OF ALL OF OUR  
DELICIOUS DESSERTS**

18% gratuity will be added to parties of six or more