



Amos Mosquito's

Starters

MAKE ANY SALAD A MEAL! ADD 7 OUNCES OF TUNA FOR 18.95, 4 OUNCES OF TUNA FOR 10.95, 2 SKEWERS OF GRILLED SHRIMP FOR 8.95 OR 8 OUNCES OF GRILLED CHICKEN FOR 7.95.

☞ BUTTER FOR OUR BREAD BUCKET IS AVAILABLE UPON REQUEST ☞

HOUSE SALAD

Assorted lettuces tossed in balsamic vinaigrette with red onions, shredded carrots, cucumbers, watermelon radish and grape tomatoes 5.95 8.95

ICEBERG WEDGE

Dressed with our blue cheese dressing, garnished with blue cheese crumbles, crumbled bacon, grape tomatoes and sliced red onions 9.50

STRAWBERRY & ARUGULA SALAD

Arugula, fresh strawberries, spiced almonds, red onions and goat cheese tossed in lemon-basil vinaigrette 6.95 11.50

CREAMY CLAM CHOWDER

5.50 7.95

STEAMED PORK DUMPLINGS

Seasoned with ginger and garlic, served with sesame-soy dipping sauce 9.95

CRAB CAKES WITH ROASTED CORN

Rich with lump crabmeat, spiked with scallions and topped with a spicy chipotle aioli sauce 11.95

WARM CHEESY LOBSTER & CRAB DIP

With Parmesan, pimientos and green onions, served with toasted baguette 13.95

WHIPPED FETA

House whipped feta cheese, topped with basil-marinated tomato and cucumber relish, drizzled with honey-balsamic reduction, served with lavash crackers 10.95

FRIED DILL PICKLES

Lightly battered kosher dills served with Cajun rémoulade 7.95

BAKED OYSTERS

Six oysters topped with bacon, spinach, Parmesan and cream cheeses, baked in the half shell 14.95

BANG-BANG SHRIMP

Early Mississippi browns, lightly fried and tossed in our sweet and spicy bang-bang sauce, served with fresh pineapple slaw 11.95

FRIED OKRA

Hand-breaded and deep fried fresh okra served with a creamy roasted garlic-basil dipping sauce 8.95

Entrées

SHRIMP & GRITS

Shrimp, smoky andouille sausage, sliced mushrooms and green onions sautéed together in a mild roasted red bell pepper broth served on a mound of cheddar cheese grits 21.95

MANGO GLAZED TUNA*

7 ounces of grilled or blackened fresh tuna topped with mango glaze, charred poblano and avocado pico de gallo and crispy tortilla strips, served with jasmine rice and black beans 28.95
HAVE IT VEGETARIAN FOR 16.95

SESAME SEARED TUNA*

7 ounces of sesame seed encrusted fresh tuna, topped with teriyaki glaze and a drizzle of white ginger sauce, served with stir-fried rice and grilled baby bok choy 28.95

SCALLOPED SCALLOPS

Large Atlantic sea scallops baked in casserole with cream and Parmesan cheeses, served with smashed potatoes and asparagus 26.95

MIXED SEAFOOD GRILL*

Grilled shrimp, scallops and tuna dressed with chimichurri aioli, served with jasmine rice and black beans 27.95

SHRIMP & CHICKEN PESTO ALFREDO

Grilled chicken breast, sautéed shrimp, asparagus, onions and roasted tomatoes tossed with linguine in a light cream sauce seasoned with basil, garlic and Parmesan cheese 23.95

STERLING SILVER FLANK STEAK*

8 ounces of grilled and sliced flank steak drizzled with chimichurri sauce, served on a bed of roasted summer vegetable and fingerling potato hash, finished with crispy leeks 25.95

ROASTED GARLIC PEPPER RUBBED RIBEYE*

12 ounces of Sterling Silver beef grilled to temperature, finished with herb butter and served with smashed potatoes and green beans 36.95
ADD A SKEWER OF GRILLED SHRIMP FOR 4.50

1/2-POUND USDA PRIME BURGER*

With lettuce, onion, tomato, pickles and french fries 13.95
ADD CHEDDAR OR BACON FOR \$1 EACH

AMOS'S FAMOUS MEATLOAF

Made with ground beef, veal and pork, topped with bacon and brown sugar glaze, served with smashed potatoes and green beans 17.95

CRUNCHY SESAME ENCRUSTED CHICKEN BREASTS

Two 4-ounce chicken breasts sauced with sweet-soy bulgogi glaze, served with jasmine rice and sautéed summer squash, garnished with pickled cucumbers 19.95
HAVE IT VEGETARIAN FOR 16.95

LUMP CRAB CAKES WITH ROASTED CORN & SCALLIONS

Served over penne with garlic, spinach and sundried tomato, topped with spicy chipotle aioli 22.95
HAVE IT VEGETARIAN FOR 16.95

SOUTHERN FRIED BONELESS PORK CHOPS

Two chops seasoned with our secret 11 herbs and spices, fried and topped with tasso gravy, served with smashed potatoes and sautéed spinach 20.95
ORDER A SINGLE CHOP FOR 17.95
PORK CHOP DINNERS MAY NOT BE SHARED

Fried Domestic Seafood

ALL SEAFOOD MAY BE STEAMED OR BROILED.
ALL PLATES SERVED WITH FRIES AND SLAW.

FRIED SEAFOOD PLATES

FRESH OYSTERS*	28.95
LOCAL FLOUNDER	22.95
LOCAL SEA SCALLOPS	24.95
SHRIMP	21.95

THE BIG SKEETER

Combination of your choice of any two fried seafoods—this is 8 ounces of seafood 25.95

THE BIG BAD SKEETER

Combination of your choice of any three fried seafoods—this is 12 ounces of seafood 28.95

THERE IS A \$4 CHARGE FOR SHARED ENTRÉES.

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER BEFORE PLACING YOUR ORDER.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

