

# Twigs Lounge

## ~Starters~

### **Shrimp Cocktail** GF

Poached Jumbo Shrimp with a House Made Cocktail Sauce & Lemon, Roasted Garlic & Basil Aioli  
\$4.50 per shrimp

### **Mussels**

Sauteed in a Creamy Ale & Garlic Sauce. Served with Pretzel Bread  
\$14

### **Thai Chicken Wings**

Spicy & Sweet, Served with Carrot Sticks & House Made Avocado Ranch Dressing  
\$16

### **Lobster & Crab Cakes**

Crispy Pan-Fried Lobster & Crab Cakes paired with Lemon, Roasted Garlic & Basil Aioli, Served with Arugula & Spinach, Heirloom Grape Tomatoes, Red Onion, Crispy Bacon, Gorgonzola & Champagne Vinaigrette  
\$16

### **Grilled Shrimp Flatbread**

Roasted Garlic Butter Shrimp, Tomato Bruschetta, Fresh Mozzarella Balls, Drizzled with Pesto  
\$12  
(Chicken substitution available)

### **Fried Calamari**

Crispy Calamari Tossed with Spicy Fried Peppers. Served with Marinara & Lemon Roasted Garlic Aioli  
\$16

## ~Soup & Salad~

(Salads can be whole or half portions)

### **French Onion Soup**

Parmesan Crouton, Swiss & Provolone Cheese  
\$10

### **Soup du Jour**

\$9

### **Caesar Salad\***

Sourdough Croutons, Shaved Parmesan & House made Caesar Dressing  
\$10/5

### **Strawberry, Prosciutto & Burrata Salad** GF

With Arugula, Red Onion & Cucumbers, Grilled Garlic Crostini & Honey Balsamic Vinaigrette  
\$12/6

### **Bibb Salad** GF

Boston Lettuce, Crisp Bacon, Cucumber, Radish, Red Onion, Heirloom Grape Tomatoes & Feta with a Creamy Avocado Ranch  
\$12/6

### **Add to the Above Salads:**

Veggie Burger \$8   Chilled Shrimp \$4.50 ea.   Salmon \$16  
8oz Burger\*\* \$11   Grilled Chicken \$8   Lobster Crab Cakes \$12

## ~Entrees~

### **Lobster Tail BLT**

4-5oz Steamed Buttered Lobster Tail with Crispy Bacon, Bibb Lettuce, Sliced Tomato with Avocado Mayo on a Brioche Bun, Served with Crispy Fries  
**\$41**

### **Pastrami & Swiss on Rye**

with Spicy Mustard & Coleslaw on Toasted Marble Rye Bread with Deviled Egg Potato Salad  
**\$16**

### **Pork Carnitas**

Slow Braised Pork on Warm Tortillas with Pico de Gallo, Cilantro Pickled Sweet Onions, Chipotle Aioli, Crumbled Feta & Lime. Served with Crispy Fries  
**\$ 26**

### **Twigs Burger**

Brioche Roll, Lettuce, Tomato, Onion & Fries, Choice of: Pepper Jack, American, Provolone, Swiss or Cheddar  
**\$18**

**ADD: Bacon: \$ 2    Guacamole: \$2**  
(Beyond Burger Available upon Request)

### **Chicken Cheesesteak Quesadilla**

Five Cheese Blend, Grilled Chicken, Sautéed Onions & Peppers. Drizzled with Chipotle Aioli  
**\$17**

### **Smoked Pork Ribs**

Smoked ½ Rack of Ribs, Choice of Wet or Dry. Served with Deviled Egg Potato Salad & Coleslaw  
**\$22**

### **Grilled Salmon**

Honey, Butter & Soy Glazed Grilled Salmon, topped with Caramelized Pineapple.  
Served over Garlic Chili Noodles with Shredded Bok Choy  
**\$29**

### **Grilled Filet Mignon & Lobster Tail**

4oz Filet Mignon with a Creamy Whole Grain Mustard Sauce & 4-5oz Steamed Lobster Tail with Drawn Butter, Chive & Sour Cream Mashed Potatoes & Sautéed Julienne Green & Yellow Summer Squash  
**\$61**

Add Crab Stuffing to Lobster Tail **\$67**  
Double 4oz Filet only **\$40**

### **Braised Cod GF**

Cod Loin Braised in a Coconut, Lemongrass & Ginger Broth.  
Served with Sesame Jasmine Rice & Toasted Garlic Baby Bok Choy  
**\$29**

### **Spinach & Chicken Lasagna Rolls**

Sautéed Chicken & Spinach with Ricotta & Italian Cheeses Rolled in Lasagna Noodles, Baked in a Creamy Roasted Garlic Cream Sauce with a Parmesan Cheese Crust  
**\$29**

~Please inform your server if you have a food allergy ~

*\*This menu item contains raw or undercooked ingredients*

**\*\* "Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness"**

Gluten Free breads available upon request

GF = Gluten Free Items

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