

BEGINNINGS

Cork

Use our Cork indicator to pair the perfect wine with your menu selection

Sausage Sampler  **Cork #35**
House selected gourmet sausage accompanied by horseradish mustard and garlic merlot mustard. **9**

Garlic Cheese Bread **Cork #39**
available after 4pm
Hot out of the oven topped with layers of melted fresh cheese & roasted shallots, topped with parmesan. **7**

Caprese Bruschetta **Cork #38**
Fresh mozzarella on French toast tips topped with grilled tomatoes, pesto oil, balsamic and sea salt **9**

Bourbon Glazed Chicken Skewers  **Cork #7**
Skewered fire roasted chicken breast paired with Bell peppers and bourbon ginger glaze. **7**

Deep Fried Pickles **Cork #6**
Kicked up with just a bit of spice and matched with our famous ranch dressing. **7**

Deep Fried Artichoke Hearts **Cork #3**
Hand dipped in a nice blend of seasonings
And served with house made Ranch dressing. **8**

Deep Fried Portabello Mushrooms **Cork # 14**
Freshly sliced strips of portabello mushroom gently crusted and deep fried to a golden brown accompanied by a garlic lemon aioli. **7**

Traditional Potato Skins **Cork #20**
Layers of melted cheese, crisp bacon & chives packed in hot potato skins served with ranch dressing. **7**

Veggie Potato Skins **Cork #2**
Artichoke hearts, black olives, spinach and green onions in hot potato skins topped with fontina cheese served with ranch Dressing. **7**

International Cheese Plate

An assortment of House selected Artisan and Imported cheeses, served with crackers, and fruit garnish. A great accompaniment to any wine!

For 2 **12** For 4 **22**

Cork #1 & #14

Lobster Potato Skins **Cork #9**
A brilliant combination of Lobster, bay shrimp, spinach, fontina and shallots lumped in hot potato skins, served with red pesto aioli. **9**

Buffalo Calamari Planks **Cork #27**
Fried panko encrusted calamari tossed in spicy sauce, topped with hunks of crumbled bleu cheese and our own blue cheese dressing. **10**

Shrimp Cocktail  **Cork #7**
A match made in heaven with fresh prawns and bay shrimp paired with our cilantro lime cocktail sauce. **9**

Fried Oysters (as available) **Cork #8**
Hand rolled in Cork's breading & served with cilantro lime cocktail sauce. **10**

Bangkok Shrimp  **Cork #25**
Shrimp deep fried and tossed in our seasoned spicy sauce, set on a bed of spinach. **9**

Ocean Feast

Featuring Bangkok shrimp, lobster potato skins, Deep fried New England clam strips & calamari planks with cilantro lime cocktail sauce and herb remoulade. **17**

#3 or #9

ENTRÉE SELECTIONS

*Entrees include a salad or soup of the day,
French fries, rice or chef's potato & house vegetable*



- Bacon Wrapped Filet Mignon (7oz.) 25**
House Cut Ribeye (12oz.) 24 / (16oz.) 31
Sirloin Filet (8oz.) 15

Add a sauce to your steak:
*Cabernet Portobello Demiglace, Chimichurri,
Bleu Cheese Herb Butter or Bourbon Ginger Glaze Add \$1*

GF Prime Rib of Beef
(Friday and Saturdays only)

*Our house famous prime rib is slow roasted
with fresh herbs and spices.*

Cut to order with au jus and creamed horseradish.

10oz. ~ **22** 14oz. ~ **28** 16oz. ~ **31**

Add to any entrée:
Prawns 6 Crabcake 8 Scallops 8

**Rare ~ red cool center, Medium Rare ~ red warm center,
Medium ~ pink center, Medium Well ~ slightly pink, Well ~ cooked throughout**

Ocean Favorites

Cork's Cod Cork #3

Lightly dipped in bread crumbs & sautéed or hand dipped & deep fried, served with tartar sauce **12**

Tilapia Bianca Cork #2

Macadamia crusted and pan seared, served with a raspberry-orange agave glaze **15**

Wild Alaskan Salmon GF Cork #20

Fresh Cut and grilled, topped with black bean pico de gallo. **18**

Calamari Steak Cork #23

Hand dipped and fried to a golden perfection, paired with our chipotle aioli **16**

Newport Crabcakes Cork #4

Cork's favorite handmade crabcakes, tossed in house seasonings & accompanied by mango chutney **16**

Mediterranean Jumbo Seared Scallops GF Cork #5

Sautéed with chopped tomatoes, spinach, feta and balsamic reduction **18**

Jumbo Prawns Cork #6

Deep fried & served with our cilantro lime cocktail sauce **16**

Bayou Sea Scallops and Prawns GF Cork #9

Succulent sea scallops with prawns seared in our own sweet bourbon ginger glaze. Definitely a treat! **21**

GF Indicates Gluten Free

★ Indicates Vegan Item

*Although we take every precaution — there is the possibility that your selection
may come in contact with a non-gluten free or other allergen food item.*

Chef Specials

Imperial Tilapia
Stuffed with shrimp, crab & Lobster accompanied by a lemon caper sauce **18**
Cork #2
Available GF—just ask!!

Southwest Scampi
Cork's favorite comfort food! Garlic, tomatoes, cilantro, jalapenos and onion, tossed in a white wine cream sauce and gently simmered
Chicken **14** Shrimp **16**
Served with potato & veggie OR over pasta - your choice.
Cork #7

Captain's Catch
Enjoy a fresh combination of grilled prawns, scallops & our lightly breaded tilapia, paired with our cilantro lime cocktail sauce and house tartar sauce
25
Cork #11

Tuscany Chicken **Cork #14** *Available GF—just ask!!*
Sautéed breast of chicken stuffed with spinach, feta & sun dried tomatoes paired with a basil pesto cream sauce **15**

Mediterranean Chicken **Cork # 11** **GF**
Tender bites of chicken sautéed with spinach, tomatoes and feta cheese topped with balsamic reduction **15**

Laguna Chicken **Cork # 4**
Fresh breast of chicken sautéed and topped with shrimp and bay scallops accompanied by a Lemon Caper sauce **18**

Vortex Tryst **Cork # 2** ★ Served with Salad & grilled portobella strips
Spinach, tomatoes, artichoke hearts, onions, tofu & black olives sautéed and topped with balsamic reduction **14**

Pasta

Served with market salad

Florentine Pasta **Cork #9**
Linguine tossed with fresh tomatoes, spinach, black olives, artichokes, garlic and olive oil topped with parmesan cheese. **13**

Verona Pasta **Cork #5**
Bow tie pasta, prosciutto, spinach, red bell peppers, onion and goat cheese tossed in a lemon cream sauce. **14**

Cordoba Pasta **Cork #27**
Bow tie pasta, tomatoes, onions, spinach, roasted bells, corn, black beans and Argentine Chimichurri cream sauce. **13**

★ **Sedona Pasta** **Cork #39**
Rice noodles, tomatoes, onions, spinach, roasted bells, black bean pico de gallo and Argentine chimichurri pesto. **13**

Add to any above pasta : **Chicken 4 Shrimp 6 Scallops 8**

GF **MAKE ANY PASTA GLUTEN FREEJUST ASK!**

Something Extra...

Corks Slaw 3 French Fries 3
Chef's Potato 3 Soup of the Day (Bowl 5 Cup 3)

Please refrain from using your *cellphone* in the dining room.

Salads

Blue Rooster

Cock-a-doodle delicious fresh breast of chicken fried in blue corn seasonings set on a bed of field greens, carrots, corn, tomatoes, Mandarin oranges and tortilla strips. **10**

Golden Temple

Find your inner zen with our shrimp deep fried and tossed in a seasoned spicy sauce, set on a bed of field greens with jicama, carrots, cucumber, Mandarin oranges and cashews. **12**

Bourbon Street

Enjoy our soulful blackened filet of salmon on a bed of romaine with cucumber, tomatoes, garlic croutons, marinated onions and mango. **12**

Caprese Salad

Always a favorite. Fresh mozzarella, sliced tomatoes, marinated artichoke hearts, cucumber, Procuitto and kalamata olives over a bed of Spinach topped with Pesto, balsamic Reduction and sea salt. **11**

The Wharf

Fresh prawns and sea scallops grilled in a bourbon ginger glaze set on a bed of spinach with cucumber, carrots, jicama, marinated onions, corn and mango topped with candied almonds. **15**

Zentastic

For a healthy full feeling of content, try this salad with spinach, a chargrilled portabello mushroom, carrots, seasoned grilled tomatoes, cucumbers and jicama topped with tortilla strips. **11**

Housemade Dressings:

Bleu Cheese, Ranch, Fig Balsamic  Vinaigrette, Creamy Cilantro and Tangerine  Vinaigrette

Burgers & More Served with French Fries or Corks Cole Slaw

Organic Green Garden Burger 8

Enjoy a black bean and veggie burger served fresh on a potato bun with lettuce, tomato, onions & pickles.

The "Original" Hamburger 10

A burger never looked so good! Juicy angus beef, charbroiled to perfection & served on a fresh roll with lettuce, tomato, onion and pickles accompanied by our house 1000 Island dressing.

Add cheese to any above item .75 *Fontina, Provolone, Sharp Cheddar, Swiss or Jalapeno Jack*

We prefer to limit separate checks please * Split plate charge \$3
20% Gratuity will be added to parties of 8 or more * Cork & Catch reserves the right to refuse service to anyone

We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.