

## Raw Bar

**Jumbo Shrimp** Cocktail or Green Goddess 3 each

**Blue Point Oysters** 3 each

**Littleneck Clams** by the dozen 12 | 1 each

**Combo Platter** Jumbo shrimp, Littleneck clams, Blue Point oysters 30

**Ultimate Combo Platter** Jumbo shrimp, Littleneck clams, Blue Point oysters, Chef's house made ceviche 45

## Starters & Small Plates

**Beef Sliders** USDA Choice chuck beef, cheddar cheese, pickles 8

**Spinach and Artichoke Dip** Creamy dip loaded with fresh spinach and artichoke, served with warm flat bread 11

**Steamers** One dozen littleneck clams served with melted butter 12

**Crab Cake** With jumbo lump crab meat, served with homemade remoulade sauce 15

**Calamari** Dipped in buttermilk and a spicy creole coating and fried to a golden brown 12

**Buffalo Wings** Baker's dozen of traditional crispy wings 12 | Double 20

**Sausage Stuffed Banana Peppers** Italian sausage, and peppers blended with cheese, stuffed into a roasted banana pepper 10

## Soups and Salads

**French Onion Soup** With Swiss and Provolone cheeses 6

**Crab Bisque** 6

**House Salad** Chilled mixed greens with choice of dressing 6

**Caesar** Romaine hearts tossed with shredded Parmesan, homemade croutons & our classic Caesar dressing Regular 7 | Entree 10  
*Add to Salad: Grilled chicken +6 | Grilled salmon +9*

**Baby Spinach and Feta** Strawberries, mango chopped pecans, herb vinaigrette 10

**Roasted Beet Salad** A trio of golden, candy cane and red beets with seasonal greens, dried cranberry, mango and crumbly Gorgonzola tossed in a Champagne vinaigrette dressing 11

**Crab Salad** Fresh crab, cucumber, tomato, chopped iceberg, sliced avocado and fresh boiled eggs. Dressed with a tangy aioli dressing 15

## From the Sea

**Templeton Fish Fry** Flaky haddock served with French fries and homemade coleslaw 13

**Grilled Red Snapper** Served with rice pilaf and fresh market vegetables 16

**Pan Seared Salmon** Pan seared salmon with a fresh lemon beurre blanc, rice pilaf and vegetables 17

**Fresh Catch of The Day** We secure the freshest selections available, served with rice pilaf and vegetables Market Price

## From the Sandwich Board

*Served with French Fries*

**Texas Turkey Club** Slow-roasted turkey with crispy apple wood bacon, sliced tomatoes, lettuce with cranberry mayonnaise on Texas toast 11

**Sausage and Peppers** Castanza roll, proudly serve local homemade sausage 11

**Beef on Weck** Roast beef lightly seasoned served on a kimmelweck roll 11

**Templeton Cheeseburger** USDA Choice chuck beef cooked to your liking and topped with bacon, onion rings, lettuce, tomato, sliced red onion, fried pickle and cheddar cheese on a Brioche roll 15

**Lobster Roll** Cold water lobster, celery, fresh dill tossed in creamy mayonnaise over lettuce tucked into a New England Roll 16

**Crab Cake Sandwich** Seared lump crab with lettuce, tomato and remoulade sauce, served on fresh brioche 16

## From our Culinary Team

**Farmer's Market Eggplant** Fresh eggplant sliced and coated with homemade bread crumbs and layered with spinach, Portobello mushroom, creamy goat cheese, roasted red peppers and drizzled with marinara. Served with rice pilaf 18

**Caprese Chicken** Marinated and pan seared topped with homemade mozzarella, beefsteak tomatoes and fresh basil. Served with rice pilaf and vegetables 21

## From our Pastry Chef

*Made daily by our Pastry Chef!*

**Cheesecake** New York style, served plain or with a strawberry topping 8

**Gluten-Free Triple Chocolate Cake** Made in-house 8

**Key Lime Pie** Made in-house 8

# LUNCH



Ask About Our Special Events!  
Book Your Next Event at Templeton Landing!



Handcrafted

**Burning Mandarin** Sweet & Spicy! Absolut Mandrin Vodka, Lemon, Orange and Cranberry Juices with muddled fresh Serrano Peppers served on the rocks or straight up 10

**Cucumber Gin Cooler** Uncle Val’s Botanical Gin, St. Germain Elderflower, fresh Lime Juice, and Sprite with muddled fresh Cucumber and Mint 9

**The Gold Rush** Woodford Reserve Bourbon, Honey and fresh Lemon Juice shaken, strained and served over ice 10

Margaritas

**Margarita Fresh** Only 160 calories! Cazadores Blanco Tequila, Organic Agave Nectar and fresh Lime Juice served on the rocks 8

**Acai** Cuervo Gold Tequila, Acai Syrup, fresh Lime Juice and Organic Agave Nectar 9

**Dave’s** Our founder’s signature Margarita made with 1800 Reposado Tequila, Cointreau, fresh Lime Juice and Grand Marnier 10

Martinis

**Grey Goose** Our classic martini made with Grey Goose Vodka, shaken and served chilled, garnished with a Bleu Cheese stuffed Olive 12

**Lemon Drop** Absolut Citron Vodka, fresh Lemon Juice and Triple Sec served chilled 10

**Hibiscus** Tito’s Handmade Vodka, Hibiscus Syrup, Organic Agave Nectar, fresh Lime & Lemon juice, muddled fresh Ginger and Cucumber served straight up and chilled 11

Sangrias

**Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices and fresh Fruit 8

**Roja** Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices and fresh Fruit 8

Tropical

**Classic Mojito** Bacardi Superior Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

**Rock Coconut Mojito** Bacardi Coconut Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

**Wild Berry Mojito** Bacardi Superior Rum, Organic Agave Nectar, fresh Mint and Seasonal Berries topped with a float of Bacardi 151 Rum 9

**1944 Mai Tai** Bacardi Superior Rum, Triple Sec, Orgeat Syrup, Orange and Pineapple Juices with a float of Myers’s Dark Rum 9

Wine List

Sparkling/Champagne

	Glass	Bottle
<i>sweet</i>		
William Wycliff Brut, CA	6.50	26
<i>dry to most dry</i>		
Zonin .187ml Split, Prosecco Brut, Veneto, Italy	8	
Chandon Brut ‘Classic’, CA		54
Korbel .187ml Split, Brut, CA	9	

Pinot Grigio

Ecco Domani, delle Venezie, Italy	8.50	32
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Sauvignon Blanc *milder to stronger*

Canyon Road	6.50	26
Ferrari Carano Fume Blanc, Sonoma	10	38

Chardonnay *light to fullest*

Canyon Road, CA	6.50	26
William Hill Winery, Central Coast, CA	8.50	32
Kendall Jackson ‘Vintner’s Reserve’, CA	10.50	40

Other White Varietals *off-dry to sweet*

Pacific Rim, Riesling, Columbia Valley, WA		36
Chateau Ste. Michelle Riesling, WA	8.50	32
Beringer White Zinfandel, CA	7	26
Mirassou Moscato, CA	7.50	28

Pinot Noir

Francis Coppola, Votre Sante, Sonoma	9	34
MacMurray Ranch, Central Coast, CA		48

Merlot

Canyon Road, CA	6.50	26
St. Francis Vineyards, Sonoma Valley	9.50	36

Cabernet *milder to stronger*

Canyon Road, CA	6.50	26
Robert Mondavi, Central Coast, CA	8.50	32
Justin, Paso Robles, CA		60
Murphy-Goode, Alexander Valley, CA	9.50	36

Other Red Varietals *milder to stronger*

Gnarly Head ‘Old Vine Zin’		
Zinfandel, Lodi, CA	7.50	28
Apothic Wines ‘Winemaker’s Blend’, CA	9	34
Massimo Malbec Mendoza, Argentina	8	30
HandCraft Petite Syrah, CA	8.50	32

Coppola CASK Red Blend	Glass	Carafe
straight from our Wine Tap!	6.50	26

Draft Beer

Labatt Blue 3	Burning River 7
Labatt Blue Light 3	Big Ditch 7
Labatt Shandy 3	21 <sup>st</sup> Amendment
Bud Light 3	Watermelon 7
Sam Adams Seasonal 7	Shock Top Belgian
Southern Tier 2X IPA 7	Wheat 7
Rusty Chain 7	

Ask your server about additional draft beers

Bottled Beer

Amstel Light 6	Labatt Blue 5
Budweiser 5	Labatt Blue Light 5
Bud Light 5	Michelob Ultra 5
Coors Light 5	Yuengling 5
Miller Lite 5	Sam Adams 6
Corona 6	O’Doul’s 5