

Starters

Lump Crab Tostadas

Two tostada shells, with lump crab meat on a garlic chili sauce, roasted corn- avocado relish, queso fresco cheese & cilantro coulis 10

Appetizer Sampler

Seasonal house made hummus | Artichoke & olive tapenade | White bean salad | Goat cheese spread | Mango, basil & roasted sweet pepper bruschetta served with crostini, pita & lavosh 12

Smoked Chicken and Chorizo Dip

Chicken and chorizo blended with cream cheese & roasted peppers, with housemade tortilla chips 8

Portobello Rangoon Rolls

Cream cheese & Portobello mushrooms rolled in phyllo dough, baked & topped with a sweet soy glaze 7

Shrimp Tempura

Hand-battered shrimp tossed in a sweet garlic chili aioli 9

Lump Crab Cakes

Served with roasted red bell pepper remoulade sauce on smoky tomato mixed greens 12

Soup & Salad

Soup du Jour 4

Ophelia's House Salad

Mixed greens with ruby red onion compote & croutons with a smoked plum tomato vinaigrette 6 Add chicken or shrimp 4

Caesar Side Salad

Romaine lettuce, croutons, shaved Grana Padano cheese with Caesar dressing 6 | Large Caesar 9 | Add chicken or shrimp 4

Wedge Trio

3 crisp iceberg wedge salads:
Chopped chicken salad, napa cabbage, bell peppers & cilantro peanut vinaigrette | Cherry tomatoes, julienned bacon, blue cheese crumbles & blue cheese dressing | Pears, oranges, fresh berries & citrus vinaigrette 11

Bibb Salad

Crisp Bibb lettuce, blueberries, strawberries, oranges, pears, buttermilk bleu cheese, & candied pecans, tossed in a lemon poppyseed vinaigrette 8.5

Chopped Chicken Salad

Napa cabbage, baby greens, julienned bell peppers, tomatoes, cucumbers, sweet teriyaki glazed chicken breast chopped & tossed in a cilantro peanut vinaigrette 12 | Half-order 6.5

Ahi Tuna Salad

Napa cabbage, tomatoes, bell peppers, pickled onions, topped with pan seared Ahi tuna, sweet soy & crispy wontons 16 | Half-order 8.5

Chili Salmon Salad

Grilled salmon with a sweet chili glaze on a bed of mixed greens, napa cabbage, bell peppers & grape tomatoes, tossed in a rice wine vinaigrette 16 | Half-order 8.5

Greek Orzo and Grilled Lemon Shrimp Salad

Julienned spinach, bell peppers, roasted grape tomatoes, marinated artichokes, Kalamata olives & orzo pasta topped with feta cheese & tossed in a lemon garlic vinaigrette 16 | Half-order 8.5

Spa Menu

All dishes served with Ophelia's Salad & fresh fruit

Spa Grilled Salmon

Grilled salmon with sweet soy chili glaze 14

Spa Grilled Chicken

Grilled seasoned chicken breast with mango basil & roasted sweet pepper bruschetta 13

Spa Sushi Tuna

Sliced tuna, flash seared & served rare with wasabi ginger and soy sauce 16

Sandwiches

Half Sandwich with Cup of Soup or Salad

Sandwich: Ophelia's Club, BLT or Chicken Salad Sandwich
Salad: Ophelia's or Ceasar 8

Main Street Burger

Topped with your choice of cheddar, havarti, or Swiss Cheese with grilled onions on a pretzel bun 11

Peppercorn Pork Havarti Burger

6 oz. premium certified beef seared, topped with wilted spinach, caramelized red onions, melted Havarti cheese, crispy pork belly, served on toasted peppercorn bun & finished with a lemon thyme aioli 12

Ophelia's Club

Smoked turkey, ham, bacon, Swiss cheese, Bibb lettuce & tomato with garlic aioli on sourdough 10

Grilled Steak Tenderloin Sandwich

Pickled red onion, boursin cheese, spinach & horseradish aioli 13

Ophelia's B.L.T.

Caramelized rosemary bacon, crisp Bibb lettuce & a sweet tomato marmalade on thick berry wheat bread 10

Pressed Ophelia's Cuban Sandwich

Crispy pork belly, shaved ham, housemade pickles, havarti cheese, stone ground mustard, sweet bacon jam on a jalapeno ciabatta bun & pressed 11

Avocado Turkey Club

Mesquite turkey, avocados, bacon, Swiss cheese & scallion aioli on a pressed hogie 11

Chicken Salad Sandwich

Tender chicken breast chopped with apple, cilantro & spinach served on toasted country wheat bread 10

Oak Grilled Chicken Sandwich

Apple smoked bacon, lettuce, tomato & citrus mayonnaise on a pretzel roll, with your choice of swiss or havarti cheese 11

Crab Cake Sandwich

Our crab cake battered with tempura & fried with roasted red pepper aioli, Napa slaw, served on a grilled peppercorn bread 11

Ophelia's Blackened Grouper Po Boy

Blackened & grilled Grouper with green tomatoes, Mango - roasted red pepper bruschetta, Napa slaw, roasted red pepper aioli, on a jalapeno ciabatta bun, served with cajun chips 13

House Specialties

Twisted Quesadilla

Seasoned chicken, white cheddar & asiago cheeses, peppers, drizzled with a cilantro coulis served with cranberry relish 12

Brick Chicken

Chicken breast seared on hot bricks, with pan fried fingerling potatoes, thin beans, oven roasted tomatoes, BBQ aioli, garnished with crispy shallots 13

Citrus Chicken, Shrimp Cappellini Pasta

Rosemary & lemon marinated chicken breast topped with jumbo Gulf shrimp, cooked in a white wine garlic butter sauce, grilled broccoli spears on a bed of cappellini pasta with sundried tomatoes, prosciutto & peas 16

Grilled Salmon

Served with fingerling potatoes, seasonal vegetables & a citrus butter sauce 15

Ophelia's Smoked Shrimp and Grits

Scallion & red chili grits, garlic scented spinach, smoked shrimp topped with a sweet chili glaze & fresh grated smoked Gouda cheese 13

Chipotle Crusted Scallops

Three Diver scallops crusted with chipotle peppers, pan seared, served with a smoked pablano roasted corn risotto, grilled sweet peppers & finished with ancho chili glaze 16

Pork Medallions

Center cut medallions topped with boursin cheese on a bed of mushroom risotto, broccolini, & finished with a sweet onion jam 17

Sides

Sweet potato fries 4 | Cajun chips 4 | Seasonal vegetables 4 | Sweet potato, potato chips 4



Serving Ophelia's
Roasterie Blend Coffee



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please alert your server of any food allergies | An 18% gratuity will be added to parties of 8 persons or more