

Appetizers

Crab & Spinach Dip ~ \$9.95 ~ Lump crabmeat with spinach, in a creamy cheese sauce served piping hot with toasted lavosh crackers.

Shrimp and Grits ~ \$8.95 ~ Shrimp sautéed and seasoned with smoked bacon, sliced mushrooms, chopped green onions and fresh garlic, served over cream cheese grits.

Parmesan Scallops ~ \$9.50 ~ Parmesan crusted scallops pan seared with garlic, tomatoes and mushrooms in a creamy Madeira sauce.

Thai Chicken Lettuce Wraps ~ \$7.95 ~ Chicken strips sautéed with a blend of fresh Oriental vegetables, simmered in a peanut ginger glaze, served with fresh lettuce wraps.

Classic Shrimp Cocktail ~ \$6.95 ~ Lightly spiced jumbo shrimp served on a bed of shredded lettuce, with mildly spicy, fresh made cocktail sauce and wedge of fresh lemon.

Lumina Hummus ~ \$7.95 ~ Fresh made Chickpea dip with black olives, tomatoes, red peppers and pita chips.

Fried Calamari ~ \$8.95 ~ Lightly breaded and deep fried, served with an orange horseradish marmalade.

Salads

Small Side Lumina Salad or Side Caesar Salad ~ \$3.95

Lumina Garden Salad ~ \$7.95 ~ Generous serving of field greens, shredded carrots, sliced red onions, cucumbers and vine ripe tomato wedges with your choice of dressings.

Atlantic Coast Cobb Salad ~ \$9.95 ~ Carolina shrimp, smoked turkey breast, bacon, avocado, chopped egg, bleu cheese and tomatoes over mixed greens, with your choice of dressings.

Dressings: Buttermilk Ranch, Bleu Cheese, Lite Italian,
Balsamic Vinaigrette, Thousand Island & Honey Mustard

Caesar Salad ~ \$8.50 ~ Made the traditional way with Caesar dressing, crisp romaine, raddichio lettuce, shaved parmesan and garlic croutons.

Baby Spinach Salad ~ \$8.95 ~ Fresh baby spinach leaves tossed in white balsamic vinaigrette with freshly sliced strawberries, blanched sliced almonds, sliced mushrooms and a light sprinkling of sesame seeds.

Add to any of the above salads:
grilled chicken \$3.95 ~ shrimp or tuna \$5.95 ~ sliced steak \$6.50

Parties of six or more, or separate checks will incur a 17% service charge.

Entrees

Served with side Lumina salad or Caesar salad, Chef's vegetable, your choice of French fries, baked potato or pasta and fresh baked rolls and butter.

Seafood

Salmon ~ \$19.95 ~ Broiled and topped with a Honey Pecan Glaze.

Mahi Mahi Aloha ~ \$21.95 ~ Broiled and topped with a citrus mango barbecue and fresh fruit relish.

Tuna Steak ~ \$18.95 ~ Encrusted with white and black sesame seeds, grilled and served with Saki glaze.

Flounder ~ \$19.50 ~ Flounder filets stuffed with crabmeat, oven roasted and finished with a creamy lobster sauce.

Southwestern Crab Cakes ~ \$22.95 ~ Two lump crab cakes pan-fried and drizzled with Southwestern style Chipolte Sauce.

Fish and Chips ~ \$16.95 ~ Flounder filets deep fried Calabash style, served with cole slaw, French fries and malt vinegar.

Combination Platter ~ \$20.95 ~ Choose two of the following: Flounder, shrimp, oysters, scallops or calamari, lightly breaded, deep fried Calabash style. Served with cole slaw and tartar sauce. Also available broiled or grilled.

Seafood Platter ~ \$24.50 ~ Sea scallops, shrimp, flounder, crab cake and oysters, lightly breaded and deep fried Calabash style. Served with cole slaw and tartar sauce. Also available broiled or grilled.

Steaks and Chicken

Rib eye ~ \$24.95 ~ 14 ounce rib-eye char-grilled and topped with Maitre d' butter and tumbleweed onions.

Tenderloin of Beef ~ \$23.95 ~ 6 ounce center cut Angus beef tenderloin, lightly seasoned and char-grilled. Drizzled with black truffle oil.

NY Strip ~ \$24.95 ~ 14 ounce NY strip, seasoned with a special blend of spices, char-grilled and topped with Matre'd Butter.

Chicken Diane ~ \$18.95 ~ Lightly seasoned chicken breast brushed with Dijon mustard, sautéed in fresh butter, scallions, lemon juice and a splash of cognac.

Pretzel Crusted Chicken Parmesan ~ \$18.95 ~ Chicken breast coated with crushed pretzels and sautéed until golden brown. Seasoned with Pancetta, fresh spinach, roma tomatoes topped with fresh made marinara sauce and finished with mozzarella cheese.

Chef's Corner

Florentine Ravioli ~ \$16.95 ~ Tender ravioli filled with a creamy ricotta cheese and tossed in a hearty spinach marinara sauce.

Orange Scented Beef Stir-fry ~ \$19.95 ~ Thinly sliced strips of beef, stir-fried with an assortment of fresh vegetables, seasoned with oriental sauce, orange marmalade and finished with fresh orange zest. Served over bed of Chow Mien noodles.

North Carolina Trout ~ \$18.95 ~ Boned, lightly seasoned, dredged in flour and sautéed until golden brown. Topped with lump crabmeat and toasted pecans in a creamy butter sauce.

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