

SHAREABLES

BAKED SHRIMP & CRAB DIP

Gulf shrimp and lump crab cheese dip with grilled pita bread 10.95



FIRECRACKER SHRIMP

Petite shrimp tossed in a spicy sauce 9.50

COLOSSAL SHRIMP COCKTAIL

Iced shrimp, cocktail and lemon 3.50 ea.

MARGARITA PIZZA

Tomato, fresh mozzarella, basil and drizzled with extra virgin olive oil 8.95

FRIED GREEN TOMATOES

Corn meal and herb breaded, stacked with boursin cheese, corn salsa and grilled scallion aioli 7.95

SMOKED SALMON POTATO PANCAKES

Crispy potato pancakes topped with smoked salmon, chopped egg, red onion and capers 9.95

WHITE TRUFFLE DEVILED EGGS

Topped with crispy pancetta and pickled radish 7.95

CHICKEN WINGS

Choice of BBQ, buffalo, sweet chili sauce or naked 8.95

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER

Our signature soup cup 4.95 | bowl 6.95

FRENCH ONION SOUP 7.50

MEDITERRANEAN CHOPPED

Tomatoes, red onions, cucumber, crumbled feta cheese and romaine tossed with greek vinaigrette 5.95

CLASSIC HOUSE

Mixed greens with grape tomatoes, cucumbers, and carrots with balsamic dressing 5.95

ENTRÉE SALADS

CLASSIC CHICKEN CAESAR SALAD

Crisp romaine, garlic croutons and shaved parmesan with grilled chicken 10.95

THE NORTH PALM BEACH

Lump crab, shrimp salad, chopped romaine, avocado, roasted corn, sunflower seeds and tomato 16.95

PORTOBELLO CAPRESE

Marinated portobellos, fresh mozzarella, heirloom tomato, basil and arugula, drizzled with balsamic reduction 12.50

HANDHELDs

Choice of French fries, coleslaw or fresh fruit

ALL-AMERICAN CHEESEBURGER

American, lettuce, tomato, onion on buttered brioche 10.50

GRILLED CHICKEN SANDWICH

Swiss cheese, bacon, lettuce and tomato on a brioche bun 10.95

AUTHENTIC PHILLY CHEESESTEAK

Shaved prime rib with caramelized onion and cheese sauce on a soft hoagie roll 11.95

BAJA FRESH CATCH TACOS

Spicy mayo, avocado, cabbage, flour tortillas 10.50

BACON AND TOMATO GRILLED CHEESE

Tomato, gruyere, Tillamook cheddar and bacon on challah bread 7.50

The Commodore Burger



THE COMMODORE BURGER

Sautéed mushrooms, caramelized onion, bacon, fried egg, gruyere and Tillamook cheddar cheese 12.50

TODAY'S FRESH CATCH

See Today's Feature card with your choice of selections

COOKING TECHNIQUE

grilled
pan sautéed
blackened

SAUCE

lemon butter
mango salsa
tomato corn relish

SIDES

(choice of one)
roasted fingerling potatoes
rice pilaf
seasonal vegetables
mac 'n cheese
French fries
risotto



PIPER'S PICKS

FISH AND CHIPS

Battered Atlantic cod, fries, coleslaw and tartar sauce 14.95

HERBED CHICKEN RISOTTO

Pulled chicken with mushrooms, sundried tomato, shaved parmesan and pine nuts 15.95

BEEF SHORT RIB

Large boneless rib braised slowly in red wine jus with mac 'n cheese 21.95



FILET MIGNON

Served with
roasted fingerling
potatoes and
seasonal
vegetables 28.95

SHRIMP PRIMAVERA

Sautéed gulf shrimp with seasonal vegetables and pomodoro sauce over penne 15.95



TENDERLOIN BEEF TIPS

Sautéed with mushrooms and served with risotto 15.95

CAJUN CHICKEN ALFREDO

Blackened chicken, peppers, chopped tomato, onions and mushrooms over linguini 14.50

HALF ROASTED CHICKEN

Lemon brined, served with rice pilaf and seasonal vegetables 16.95

DESSERTS

Ask your server for other house made desserts available today!

KEY LIME PIE 5.50

COBBLER Á LA MODE 4.95

CARROT CAKE 5.95

JUMBO SKILLET COOKIE Á LA MODE 6.95



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

A Restaurant Partners Managed Property