



LEVEROCK'S



After Seven

Lite Fare & Chef* Inspired Creations

Starter Fare or Something to Share



CHILLED TUNA SASHIMI

"Sushi Grade" Tuna, seared rare, with Wasabi sauce, fresh ginger and seaweed salad. 8.99

MARYLAND STYLE CRAB CAKE

This is the "real deal"! Made only with Jumbo Lump and Backfin crabmeat. Lightly seasoned so you can enjoy the true crab flavor. 6.95



DYNAMITE SHRIMP

Fried shrimp tossed in a creamy, sweet and spicy Thai Sauce. 7.49

CLASSIC ESCARGOT

Six tender escargot, accompanied by mushroom caps simmered in a savory garlic butter. 6.99

New

THAI CHILI CALAMARI

Thinly sliced tender calamari, lightly breaded and fried golden brown. Served with our Thai Chili sauce. 6.99



LOBSTER & ESCARGOT

Tender lobster meat and escargot sauteed in butter with fresh basil, diced tomatoes, garlic, lemon and white wine served over a puff pastry shell. 8.95

Specialities



BRONZE SEA SCALLOPS

Large Sea Scallops pan bronzed and served over mushroom caps, topped with a Chipotle Aioli. . 13.95

SEAFOOD SAUTE

Pan seared Tilapia and large shrimp with fresh basil and diced tomatoes in a light white wine, lemon, butter sauce. 11.95

GRILLED CHICKEN MARSALA

Seasoned and grilled boneless chicken breast, served in a rich Marsala wine sauce. 11.95



MARYLAND STYLE CRAB CAKE

This is the "real deal"! Made only with Jumbo Lump and Backfin crabmeat. Lightly seasoned so you can enjoy the true flavor. One Cake 11.95 Two Cakes 17.95

New

SHRIMP CAPPIELLO

Jumbo marinated grilled shrimp, over garlic, parmesan crustini with a tomato and Proscuitto relish, drizzled with a balsamic glaze and extra virgin olive oil. 14.95

New

BRONZED SEA SCALLOPS & JUMBO SHRIMP

Pan seared sea scallops and grilled shrimp over grilled vidalia onion's topped with a lemon, caper butter sauce. 14.95

Fresh Fish



FRESH GROUPE SICILIAN STYLE

Broiled fresh local fish served over a zesty sauce of plum tomatoes, garlic, capers, artichoke hearts, black olives and fresh herbs. MKT PRICE

TAPANADE CRUSTED SALMON

Fillet of fresh Salmon topped with a diced mixture of olives, garlic, capers, artichokes, roasted red pepper and fresh herbs. Broiled and drizzled with a balsamic glaze. 13.95

SESAME CRUSTED AHI TUNA

Seared rare with an Asian slaw served with wasabi and teriyaki glaze. 13.95

• All Entrees Served with Garlic Mashed Potatoes & Fresh Vegetable •

ADD A HOUSE, CAESAR OR WEDGE SALAD \$1.95

ADD CARRIBBEAN LOBSTER TAIL TO ANY ENTREE \$11.95

Pastas

MEDITERRANEAN SHRIMP AND PASTA

Linguine tossed in a zesty sauce of crushed plum tomatoes, onions, garlic, artichoke hearts, capers, black and green olives, and Italian Herbs. Topped with marinated grilled shrimp. 13.95



LOBSTER AND SHRIMP SCAMPI

Tender lobster meat and baby shrimp sauteed in olive oil, with garlic, diced tomatoes, white wine, fresh lemon, and basil served over linguine. 13.95

GRILLED CHICKEN MARSALA

Seasoned and grilled boneless chicken breast, in a rich Marsala wine sauce served over linguini. . . 11.95

Served with choice of House, Caesar or Wedge Salad



MOST POPULAR DISHES

DRINK SPECIALS - 7:00 PM TIL CLOSING

2-4-1 WELL COCKTAILS • Martinis



2-4-1 DRAFTS



- HOUSE WINES -

Chardonnay • Merlot • Cabernet • White Zinfandel • Sangria

WINE NIGHT - TUESDAY

1/2 Price any bottle of wine or champagne



Leverock's Popular Fresh Fish



	Regular	Medium		Regular	Medium
 Fresh Grouper	Mkt Price	Mkt Price	Mahi-Mahi	14.99	11.99
Salmon	15.99	13.99	Fried Oysters	15.99	12.99

Other Fresh Fish Choices May Be Available Depending On Supply

Served Grilled - Blackened - Broiled or Fried

• ADD ONS •

Jason Sauce Garlic, white wine, butter topping . . . \$1.95

Oscar Style Topped with crab meat, asparagus and hollandaise . . . \$3.95


Lemon Caper Butter Sauce . . . \$1.95

Served with Garlic Mashed Potatoes or Rice Pilaf and Fresh Vegetables

ADD A HOUSE, CAESAR OR WEDGE SALAD . . . \$1.95


Casual Fare

Specials

 **FRESH FISH TRIO** **11.95**
Fresh Salmon Grilled or Blackened. Small cup of Clam Chowder or Lobster Bisque and a Wedge Salad.
OTHER FRESH FISH **MARKET PRICE**

FISH AND CHIPS **8.99**
Whitefish fillets, hand-dipped in our "wet batter" recipe and fried to a golden brown.
Served with a mound of french fries.

Salads


 **BLACK AND BLEU** *Choice of blackened Tuna, Sirloin or Salmon* . . . **9.95**
Mixed greens with tomatoes, bacon, red onions, Bleu cheese crumbles and crisp onion strings.
Served with creamy garlic dressing.

CAESAR **CHOICE OF CHICKEN 8.99 SHRIMP 9.95**
Romaine lettuce, creamy Caesar dressing, romano cheese, and garlic croutons.
FRESH GROUPE **MARKET PRICE**

SPINACH *Choice of blackened Tuna Sashimi or Grilled Shrimp* . . . **10.95**
Red onion, chopped tomatoes, bacon bits, and egg slices, with hot bacon dressing.

ALI'S CALAMARI **9.95**
Crisp Romaine lettuce, creamy Caesar dressing, romano cheese, fried calamari.


Sandwiches, Burgers, Paninis and Wraps

 **GROUPE SANDWICH** (*always FRESH - never frozen*)
Your choice of blackened, fried, grilled or broiled. **MARKET PRICE**

PASADENA GRILLED CHICKEN
Tender chargrilled chicken breast topped with BBQ sauce, bacon and Swiss cheese. **7.99**

OUTRAGEOUS BURGER
Sauted mushrooms, bacon, swiss cheese and a fried onion ring. **8.99**

TUNA SASHIMI WRAP
Tuna sliced sashimi style, lettuce, red peppers, carrots, red cabbage in a whole wheat wrap. Served with teriyaki sauce. **8.99**

 **CHICKEN PANINI**
MoJo marinated sliced chicken breast, provolone cheese, sliced tomatoes, red onions, spinach and mayonnaise. **8.99**

Served with french fries or sweet potato fries and cole slaw



* OUR CHEF, DANNY CAPIELLO is a graduate of the Culinary Institute of America 1979, Former Executive Chef at the up-scale Daniel Webster Inn on Cape Cod, Mass and Chef Partner at Fleming's Prime Steakhouse and Wine Bar in Tampa, FL.

Parties of 8 or more, 18% gratuity will be added to check

Consumer Information: There may be a risk associated with consuming raw or undercooked food. If you have immune disorders, you are at a greater risk of serious illness. You should eat foods fully cooked and if unsure of your risk, consult your physician.



MOST POPULAR DISHES