

EVERY DAY  
11AM-4PM

# Lunch MENU

EXECUTIVE CHEF  
JEREMY DUCLUT

## GREAT *to* SHARE

- Trio of Dip** *v* \$15  
hummus, guacamole, blue cheese dip,  
served with chips and assorted veggies
- House Made Smoked Fish Spread** \$14
- Shrimp Tempura** \$16  
dipping sauces
- Chef's Cheese Assortment** *v* \$21  
selection of five cheeses
- Fried Calamari** *GF* \$14  
pepperoncini peppers, marinara sauce
- Yellowfin Tuna Tartare** \$14<sup>.5</sup>  
avocado, habanero aioli, crostini
- Steamed Mussels** \$14  
white wine, garlic butter sauce, grilled bread
- Classic Hand-Cut Steak Tartare** \$9/\$15  
potato chips\*



**CHIPOTLE CHICKEN  
QUESADILLA**  
**\$14**  
guacamole, sour cream, and pico de gallo

## SALADS HALF \$10 / FULL \$14

- ADD PROTEIN TO ANY SALAD – +7**  
grilled chicken breast, grilled steak, duck confit,  
sautéed shrimp, salmon or grouper fillet\*
- Roasted Tomato, Burrata Mozzarella & Avocado** *v • GF*  
pesto, balsamic glaze
- Baby Arugula** *v • GF*  
fennel, cucumber, watermelon, feta cheese, toasted pepita
- Roasted Beets** *v*  
fresh ricotta, grilled bread, honey, pistachios, tarragon
- Mixed Berries** *v • GF*  
baby spinach, fuji apple, grapes, candied almonds, blue cheese
- Smoked Salmon** *GF*  
butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette\*
- Warm Lentils & Soppresata** *GF*  
baby arugula, fennel, lemon vinaigrette, parmesan cheese
- Grilled Caesar**  
herbed croutons, white anchovies, hard boiled egg, parmesan cheese
- Iceberg Wedge** *GF*  
applewood smoked bacon, red onions, tomatoes, scallions, blue cheese
- Cobb Salad** *GF*  
turkey breast, blue cheese, eggs, avocado, bacon, red onion,  
tomatoes, red wine vinaigrette
- Nicoise Salad** *GF*  
baby greens, haricort vert, potatoes, tomato, olives, egg, red onion,  
capers, anchovies

**GRILLED CHEESE  
& TOMATO SOUP**

add tomato \$1    **\$13<sup>.5</sup>**  
add bacon \$2



## BETWEEN *the* BREAD \$14<sup>.25</sup> SERVED WITH FRENCH FRIES

- Cassis Burger**  
caramelized onions and gruyère cheese
- Croque Monsieur**  
smoked ham, béchamel and gruyère cheese
- Blackened Grouper**  
golden pineapple, remoulade sauce
- Turkey BLT**  
avocado, applewood smoked bacon, wheat bread
- Vegetarian Meatball Grinder**  
marinara, mozzarella, parmesan cheese
- Smoked Salmon**  
cucumber, cream cheese, alfalfa sprouts, wheat bread\*
- Prime Rib French Dip**  
caramelized onion, swiss cheese, horseradish crème fraîche, au jus
- Open Faced Chicken Parmesan**  
burrata mozzarella, marinara, shaved parmesan, basil,  
Texas Toast

## SOUPS \$7

- Soup of the Day**—chef's creation
- French Onion**—spiced croutons, gruyère cheese
- Tomato Bisque**—parmesan cheese *v • GF*



## SHELLFISH *GF*

- Oyster on the Half Shell** \$16  
half dozen, mignonette\*
- Jumbo Shrimp Cocktail** \$17  
dipping sauces\*
- Plateau for Two** \$45  
6 oysters, 1/2 lb crab legs, 6 green lip mussels,  
6 shrimp cocktail, dipping sauces\*
- Plateau for Four** \$75  
Double the Plateau for Two

## SIDES

- |  |            |  |                         |
|--|------------|--|-------------------------|
| <b>French Fries</b>                            | <b>\$5</b> | <b>Grilled Asparagus</b> <i>v • GF</i> | <b>\$7</b>              |
| <b>Potato Chips</b>                            | <b>\$6</b> | lemon vinaigrette                      |                         |
| <b>Onion Rings</b>                             | <b>\$7</b> |  |                         |
| <b>Bacon-Braised Brussel Sprouts</b> <i>GF</i> | <b>\$7</b> | <b>Mac and Cheese</b> <i>v</i>         | <b>\$6<sup>.5</sup></b> |
|  |            | with jalapeños                         | \$7                     |
|  |            | with truffles                          | \$8                     |

VEGETARIAN & GLUTEN-FREE  
OPTIONS INDICATED WITH – *v • GF*

# CASSIS

PRIVATE DINING ROOM AVAILABLE FOR  
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.  
\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.