

EVERY DAY
11AM-4PM

Lunch MENU

EXECUTIVE CHEF JEREMY DUCLUT
& SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

- Trio of Dip** v • GF \$15
hummus, guacamole, blue cheese dip,
served with chips and assorted veggies
- House Made Smoked Fish Spread** \$15^{.5}
- Cauliflower Bites** v • GF \$9^{.5}
deep-fried, buffalo sauce, blue cheese dressing
- Baked Vegetarian Meatball Gratin** v \$12
marinara, basil, provolone cheese
- Chef's Cheese Assortment** v \$26
selection of five cheeses & accoutrements
- Fried Calamari** GF \$14^{.25}
pepperoncini peppers, marinara sauce
- Fried Brussels Sprouts** v • GF \$9^{.5}
pimiento aioli
- Yellowfin Tuna Tartare** \$14^{.75}
avocado, habanero aioli, crostini*
- Steamed Mussels** \$14^{.25}
white wine, garlic butter sauce, grilled bread
- Classic Hand-Cut Steak Tartare** \$11^{.5}/\$16^{.5}
potato chips*



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

SALADS HALF \$10^{.5} / FULL \$14^{.5}

- 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
basil pesto, balsamic glaze
- Baby Arugula** v • GF
fennel, cucumber, watermelon, feta cheese, toasted pepitas
- 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, pepitas, cucumber vinaigrette*
- Warm Lentils & Soppresata** GF
hard salami, baby arugula, fennel, lemon vinaigrette, parmesan cheese
- Baby Kale Caesar**
bacon, hard-boiled eggs, parmesan cheese, grilled bread
- Iceberg Wedge** GF
applewood smoked bacon, red onions, tomatoes, scallions, blue cheese
crumbles, blue cheese dressing
- Cobb Salad** GF
turkey breast, blue cheese, eggs, avocado, bacon, red onion,
tomatoes, red wine vinaigrette

**GRILLED CHEESE
& TOMATO SOUP**

add tomato \$1 **\$14**
add bacon \$2



BETWEEN *the* BREAD \$14^{.5}

SERVED WITH FRENCH FRIES
Substitute french fries for a side salad, a soup, or any side, additional \$2

- 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, mayonnaise, wheat bread
- Smoked Salmon**
cucumber, cream cheese, alfalfa sprouts, fresh baked croissant*
- 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**—crostinis, gruyère cheese
- Tomato Bisque**—parmesan cheese v • GF



SHELLFISH GF

- Oyster on the Half Shell**
half dozen* \$17
dozen* \$32
- Shrimp Cocktail** \$17
remoulade, cocktail sauce*
- Plateau for Two** \$45
6 oysters, 1/2 lb snow crab legs, 6 green lip mussels,
6 shrimp cocktail, dipping sauces*
- Plateau for Four** \$75
Double the Plateau for Two

SIDES

- French Fries** \$6
- Potato Chips** \$6
- Onion Rings** \$7
- Mac and Cheese** v \$6^{.5}
with jalapeños \$7
with truffles \$8
- Green Asparagus** \$8
v • GF
greek olives, parmesan
regiano, lemon
vinaigrette

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.