

DINNER MENU

GRAZING

CHEDDAR BACON JALAPENO POPPERS 16.

CILANTRO LIME CREMA

ASIAGO GARLIC BREAD 12.

ASIAGO CHEESE | MARINARA SAUCE

****SUSHI TUNA** 19.

ON CRISPY WONTONS W/ AVOCADO | ASIAN SLAW | WASABI

CLAMS CASINO 16.

SIX WHOLE CLAMS | PANCETTA PEPPERS | BREADCRUMBS

GF FRENCH FRIES

BIG PLATTER 9.
MELTED CHEDDAR 10.
CHILI CHEDDAR 11.
CHEDDAR BACON 11.
TRUFFLE PARMESAN 12.
SWEET POTATO 10.

GF THAI STEAK STICKS 17.

CHILI RUB | SPICY PEANUT SAUCE | COOL CUCUMBER SALAD

FRENCH ONION SOUP 12.

JARLSBERG CRUST

GF JUMBO WINGS 18.

BUFFALO | BBQ | ASIAN | HOT | "PAINTED" W/ ALL THE SAUCES

GF MUSSELS 17.

GARLICKY & SIZZLING IN AN IRON SKILLET

GF SHRIMP COCKTAIL 18.

CHILLED SERVED W/ COCKTAIL SAUCE

CALAMARI 17.

CHIPOTLE REMOULADE

FRIED MOZZARELLA 13.

HOMEMADE MARINARA

PAINTERS'

3 BEAN NACHOS

PICO DE GALLO | SOUR CREAM | GUACAMOLE
SHREDDED CHICKEN 18.
BUFFALO CHICKEN 18.
PAINTED CHICKEN 18.
VEGETARIAN 15.
BBQ PULLED PORK 18.
STEAK NACHOS 21.
SHRIMP 21.

JUMBO LUMP CRAB CAKES 18.

SPICY REMOULADE

SALADS

NATURAL CHICKEN IS ALL WE SERVE HERE AT PAINTERS'

ADD GRILLED CHICKEN 11.

ADD FRIED CHICKEN 11.

***ADD PRIME STEAK** 19.

***ADD TUNA** 19. **ADD LOBSTER TAIL** 29.

ADD SHRIMP 15.

GF SIMPLE GREENS 13.

MESCLUN GREENS | CHERRY TOMATOES | HOUSE BALSAMIC DRESSING

CAESAR 17.

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF ROASTED BEET & FRIED GOAT CHEESE 17.

BABY ARUGULA | BALSAMIC REDUCTION

GF CHOPPED SALAD 17.

MESCLUN GREENS | LENTILS | TOMATOES | CARROTS
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

SUMMER PANZANELLA SALAD 18.

HEIRLOOM TOMATO | KALAMATA OLIVES |
RED ONION | GOAT CHEESE | CAPERS |
BABY ARUGULA | MESCLUN MIX | GARLIC CROUTON
CREAMY MUSTARD VINAIGRETTE

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 17.

BABY SPINACH | RED WINE VINAIGRETTE

GF GRILLED WATERMELON QUINOA SALAD 17.

RED QUINOA | GRILLED WATERMELON | FETA CHEESE |
ARUGULA | POMEGRANATE VINAIGRETTE |
BALSAMIC REDUCTION

GF BOWL OF 3BEAN CHILI 16.

SOUR CREAM | CHEDDAR JACK
ADD PRIME STEAK 17. ADD CHICKEN 9.

QUESADILLAS

PICO DE GALLO | SOUR CREAM | GUACAMOLE
CHEDDAR JACK 14. MARINATED STEAK 17.
PULLED CHICKEN 16. BBQ PULLED PORK 15.
FRIED BUFFALO CHICKEN 16. SHRIMP 19.
LOBSTER 27.

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE &
CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES
COLE SLAW | POTATO SALAD

CHICKEN CLUB 17.

CHOICE OF GRILLED/BLACKENED/FRIED
BACON | LETTUCE | TOMATO | ONION

***PRIME STEAK SANDWICH** 27.

MARINATED STRIP LOIN | FRIED ONIONS |
MOZZARELLA CHEESE | GARLIC CIABATTA

PULLED PORK SANDWICH 16.

BBQ PULLED PORK | FRIED ONIONS | JALAPENOS

BUFFALO CHICKEN GRILLED CHEESE 21.

FRIED BUFFALO CHICKEN | TOMATOES |
3 CHEESES | BLEU CHEESE/RANCH DIPPING SAUCE

***AHI TUNA BLT** 31.

BLACKENED AHI TUNA | BACON
LETTUCE | TOMATO | AVOCADO |
CILANTRO AIOLI | BRIOCHE |

FRIED SHRIMP PO' BOY 28.

FRIED JUMBO SHRIMP | TOMATOES |
LETTUCE | OLD BAY AIOLI | ON A TOASTED HERO

CHICKEN TOES AND FRIES 17.

A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC

PEACH & CHICKEN QUESADILLAS 19.

GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA PESTO

FISH TACOS 29.

FRESH MAHI MAHI CHOICE OF: PANKO CRUSTED & FRIED / BLACKENED / GRILLED
GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE
[ALSO AVAILABLE VEGETARIAN WITH BEETS 18.]

LETTUCE WRAPS 21.

CHICKEN | PEPPERS | ZUCCHINI | ONIONS SAUTÉED IN A HOISIN SAUCE |
BIB LETTUCE | JULIENNED CARROTS | PICKLED ONIONS & CUCUMBERS |
PEANUT SAUCE | SRIRACHA

BURGERS

SERVED WITH LETTUCE | TOMATO | RED ONION | PICKLE

CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

***THE BETTER'OLE BURGER - MARINATED OR SEASONED** 19.

VEGGIE BURGER 15.

ADD \$1.50 EACH - CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA
BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS

GENIUS BURGERS 21.

NO SUBSTITUTIONS ON GENIUS BURGERS

***THE FRIDA KAHLO**

BLACKENED BURGER | GUACAMOLE | PICO DE GALLO |
CHIPOTLE MAYO | CHEDDAR | MONTEREY JACK

***THE ANDY WARHOL**

MOZZARELLA CHEESE |
SHRIMP SCAMPI | CHIPOTLE MAYO

***THE FRANCIS BACON**

SAUTÉED ONIONS | MUSHROOMS | BACON | HORSERADISH SAUCE

***THE DIEGO RIVERA**

BLACKENED BURGER | SHREDDED JACK | FRIED JALAPENOS |
CHARRED CORN SALSA | PULLED PORK | CILANTRO AIOLI

***THE MICHELANGELO**

ROASTED PORTOBELLO | MOZZARELLA | FRIED ONIONS |
FRIED TOMATOES | SPINACH | PESTO

***THE GEORGIA O'KEEFFE**

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY** ** RAW GF GLUTEN FREE
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

DUE TO AN INCREASE IN CREDIT RATES, THERE WILL BE A CONVENIENCE FEE FOR ALL CREDIT TRANSACTIONS.

WE DO NOT PROFIT FROM THIS FEE, THE FEE IS TAKEN BY THE CREDIT CARD COMPANY.

ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU

PERSONAL GRILLED PIZZAS

ADD SHRIMP ¹⁵. ADD PULLED CHICKEN ¹¹. *ADD TUNA ¹⁹.
*ADD PRIME STEAK ¹⁹. ADD LOBSTER TAIL ²⁹.
ADD FRIED BUFFALO CHICKEN ¹¹. ADD PULLED BBQ CHICKEN ¹¹.

BEE STING PIZZA ¹⁷.

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

WHITE PIZZA ¹⁶.

ROASTED GARLIC | RICOTTA | MOZZARELLA | BLEU CHEESE CRUMBLES | TRUFFLE OIL | CRISPY ARUGULA

MARGHERITA PIZZA ¹⁵.

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

LARGE PLATES

ADD SHRIMP ¹⁵. ADD CHICKEN ¹¹.
*ADD PRIME STEAK ¹⁹. *ADD TUNA ¹⁹. ADD LOBSTER TAIL ²⁹.
ONLY NATURAL BEEF & CHICKEN SERVED HERE AT PAINTERS'

GF IRON SKILLET ROASTED CHICKEN ³².

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET | LEMON & ROSEMARY PAN JUICES | GRILLED LOCAL SEASONAL VEGGIES | ROASTED POTATOES

BUTTERMILK FRIED CHICKEN ²⁸.

HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD | PARMESAN PEPPER CORN ON THE COB

GF ARROZ CON POLLO ²⁷.

ADD SHRIMP ¹⁵. ADD LOBSTER TAIL ²⁹.
CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

THE DRAGON BOWL ²⁵.

ADD CHICKEN ¹¹. ADD SHRIMP ¹⁵. ADD LOBSTER TAIL ²⁹.
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

A SIMPLE LINGUINE ²⁵.

ADD CHICKEN ¹¹. ADD SHRIMP ¹⁵. ADD LOBSTER TAIL ²⁹.
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

GF *GRILLED 18 OZ. PRIME NY STRIP STEAK ⁴⁵.

MASHED POTATOES | SAUTÉED SPINACH

*MARINATED SKIRT STEAK ³⁸.

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

CHICKEN MARSALA ²⁹.

ROASTED MUSHROOM MARSALA WINE SAUCE | CAPELLINI CAKE | HARICOT VERT

BAKED GNOCCHI MAC & CHEESE ²⁵.

ADD SHRIMP ¹⁵. ADD LOBSTER TAIL ²⁹.
CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

ROCCO'S SHRIMP ³⁴.

SAUTÉED SHRIMP | GORGONZOLA | LEMON | CAPERS | FRESH TOMATO | ANGEL HAIR

*SESAME ENCRUSTED AHI TUNA ³⁴.

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ | HOT MUSTARD SAUCE

CHICKEN BRUSCHETTA ²⁹.

BREADED CHICKEN CUTLET | TOMATOES | FRESH MOZZARELLA | RED ONIONS | FRESH BASIL | ROASTED GARLIC | CHOPPED MESCLUN MIX | OLIVE OIL | BALSAMIC REDUCTION

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