

MATT'S CASBAH LUNCH MENU

APPETIZERS

Check out our great new cask wine by the glass!

CHEESY DELICIOUSNESS -Toasted bread bowl filled with crab and shrimp OR spinach and artichoke	12
SOUP OF THE DAY (Always Fresh and House Made), or Miso	4
SHRIMP COCKTAIL - 6 Large shrimp with classic cocktail sauce and lemon slices	11
VEGETABLE SPRING ROLL -Chinese HOT mustard and sweet chili dipping sauce (3pc)	6
SIGNITURE FLASH SEARED CALAMARI, NOT FRIED -in garlic, lime, chili sauce	11
CRUNCHY PORK DUMPLING -Sweet chili sauce (7 pc)	8
CASBAH WINGS - 1 lb. Choose: Korean BBQ, Thai BBQ, Chipotle BBQ, Hot Habanero, Buffalo	9
CRAB CAKE -Finished with classic remoulade	11

FLAT BREAD PIZZA

Try our signature drink!

BLACKENED FILET TIPS & BLUE CHEESE - Mushrooms, roasted garlic ricotta, balsamic onions, mozzarella	13
BASIL PESTO CHICKEN - Roasted red peppers and fresh leaf spinach, pesto and mozzarella	11
SUNDRIED TOMATO PESTO - Garlic, mozzarella and parmesan	10

ENTRÉE SALADS

Try succulent white wine on tap!

ORIGINAL WARM NUTTED GOAT CHEESE SALAD- (since 1996)	13
Ginger cilantro vinaigrette, organic salad greens and pita points	
STEAK SALAD – Garlic seared filet tips tossed in lime chili, on top of our house salad mix	14
THE POWER SALAD - Carrot, kohlrabi, kale, brussels sprouts, red bell, cucumber, radish finished with fire cider vinaigrette red quinoa, hemp seed, wonton crunchies and culinary dirt .	11

Bento Plate

A full portion of panko chicken topped with tropical fruit salsa served on spring mix salad, accompanied by salmon and tuna nigiri with a full California roll 14
Add a glass of house chardonnay 17

BURGERS

Stella draft compliments burgers!

Hand formed 8 oz Angus Beef w/ lettuce, tomato, pickle, sidewinder fries on a toasted Kaiser.

FALAFEL BURGER -Seasoned chick pea patty with tzatziki sauce and tomato pickle salad	12
SEASIDE -Topped with blue cheese and bacon.	13
FUNKY MONKEY -With a warm nuted goat cheese round.	15
SCOOBY SNACK -Topped with sautéed mushrooms and swiss cheese.	13
HOLY BASIL -Ground white meat chicken, Thai basil, garlic, sambal, topped with lime chili and sour apple slaw.	14

HOT SANDWICH & Sidewinder Fries

Fine red wine!

PORK - Oven roasted slices, Thai BBQ, topped with melted pepper jack cheese and slaw	12
BASIL PESTO CHICKEN -Roasted red peppers and fresh leaf spinach, pesto and mozzarella	13
BLACKENED FILET TIPS AND BLUE CHEESE - Mushrooms, roasted garlic ricotta & balsamic onions	14
CHICKEN PANINI -Spinach, artichokes, sundried tomatoes and pepper jack cheese on ciabata	12
CRAB CAKE -Finished with classic remoulade	14

LOCAL FAVORITE

\$14.95

Dinner rolls, butter, soup, salad and dessert included.

CHICKEN-Basil & pesto alfredo, tossed with pasta of the day.

CRAB CAKE-Hand formed, superb blend of seasonings, classic remoulade.

PORK-Oven roasted with pasta of the day in a ginger, cumin, chili, cardamom, turmeric, cinnamon flavored tomato sauce.

DESSERTS

Vanilla Bean Crème Brulee-Silky custard with a crunchy caramelized topping.

Chocolate Lava Cake-Gluten free. Add A la mode for \$2.00

MATT'S CASBAH DINNER MENU

FLAT BREAD PIZZA

Try our signature drink

BLACKENED FILET TIPS & BLUE CHEESE- Mushrooms, roasted garlic ricotta, balsamic onions & mozzarella	13
BASIL PESTO CHICKEN- Roasted red peppers and fresh leaf spinach	11
SUNDRIED TOMATO PESTO- Garlic, mozzarella, parmesan	10

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CRUNCHY PORK DUMPLING- Sweet chili sauce (7 pc)	8		
CASBAH WINGS- 1 lb. Choose-Korean, Thai, or Chipotle BBQ; Hot Habanero, Buffalo, or Mild	9		
CRAB CAKE- Finished with classic remoulade	As app 11.00	As entree	16

BLOW TORCH BEEF 5pc

14

Beef tenderloin thinly sliced, dressed with sweet soy glaze served atop sushi rice and flamed at the table. Finished with wasabi mayo, green onion and crunchy shaved wonton.

SALADS

Try succulent wine on tap

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CERTIFIED BLACK ANGUS BEEF

\$49.95

Special cuts come with bread & butter service, soup & salad, chef choice potatoes and roasted asparagus. Green Sauce (Chimichurri) & Red Sauce (Ancho Chili) & Garlic Demi Glaze.

PORTER HOUSE

18oz Godfather to the T-Bone and contains both the strip and tenderloin.

NEW YORK STRIP

16oz well marbled, popular cut of beef from the short loin, sliced at the table.

BEEF TENDERLOIN

12oz (2ea 6oz) greatly desired as the most tender cut of beef.

THE TOMOHAWK (ADD \$10.00)

32oz bone in rib eye steak, rich and flavorful with generous marbling.

Sliced at the table!

ENTREES

FRESH CATCH- Your server will discuss today's Chefs specials	MP
BRAISED PORK MEDALLIONS- Oven roasted with ginger, cumin, chili, cardamom, turmeric, cinnamon, tomato sauce	16
CHICKEN TAGINE- Chick peas, veggies, olives in fragrant Moroccan spices, couscous pilaf, apricot & almonds	17
SHRIMP- Potato gnocchi with garlic, broccoli, spinach, lemon, white wine, diced tomato and shredded parm	19
POT ROAST- Comfort food at its best, veggies, potatoes, oven braised and fork tender	16
GOURMET BURGER- Any way you want it, with sidewinder fries and LTP	18
LOCAL FAVORITE, CRISPY CRUNCHY WHOLE FISH & our famous garlic lime chili sauce	MP

SUSHI LUNCH

*Sushi Unavailable from 3pm-4pm Mon-Thur

SPECIALTY ITEMS (Red denotes raw proteins). Comes w/ choice of Miso Soup or Sushi Salad.

STUDY IN TUNA - spicy tuna roll, maguro nigiri, and pepper seared tuna sashimi. A LOCAL FAVORITE	19
NIGIRI TRIO - 3 salmon, 3 tuna, 3 shrimp on top of rice balls	16
FOUR ITEM SASHIMI - 4 to 5 slices each of tuna, salmon, yellowtail, and escolar	20
MONSTER-HOLE-BOWL - chef's choice of nine delicious sashimi items over seasoned rice	26

SIGNATURE COOKED SELECTION:

NEW ORLEANS - crawfish, avocado, sriracha, toasted garlic, and green onion, topped with masago and eel sauce	9
NEW HAVEN - panko shrimp, spicy krab, and cream cheese, topped with avocado and eel sauce	13
VOLCANO - baked krab, salmon, and whitefish on top of California roll with eel sauce, green onion, and masago	13
GREEN DRAGON - panko shrimp, masago mayo, green onion, and asparagus, topped with avocado and eel sauce	13
DRAGON -panko shrimp, masago mayo, green onion, and asparagus, topped with eel, avocado, and eel sauce	15
MESSY JESSY - panko shrimp, cream cheese, avocado and cucumber topped w/ dynamite lobster, green onion, eel sauce & masago	16
BLACK WIDOW - soft shell crab, krab, cucumber, and masago mayo, topped with eel, avocado, and eel sauce	16
FIESTA DYNAMITE -soft shell crab and broiled dynamite seafood inside, topped with eel, shrimp, and scallop	15

SIGNATURE RAW SELECTION: (Red denotes raw proteins).

RAINBOW - variety of sliced fish arranged on top of California roll	11
RADICAL - yellowtail, smoked salmon, thin slices lemon, masago, sriracha, green onion, and eel sauce	10
GILLIGAN ISLAND - conch, spicy tuna, avocado, green onion, and masago	11
POT-O-GOLD - smoked salmon, cream cheese, avocado, green onion, topped with pepper seared salmon and ponzu	12
G-LAND - tuna, salmon, and salmon eggs inside, topped with tuna and salmon.	12
SASHIMI ROLL - tuna, salmon, white tuna, yellowtail, krab, and avocado wrapped in soy paper topped with spicy ginger sauce	15
GARNET AND GOLD - spicy tuna, krab & green onion topped with tuna, tempura flakes, ponzu, sriracha, masago mayo and eel sauce	16
ANDY IRONS - panko shrimp, avocado, cucumber, masago mayo, and sriracha, topped with pickled ginger, pepper seared tuna, masago mayo, eel sauce, green onion, and masago	15

DESSERTS

All of our desserts are made in house by our pastry Chef Keri Cossette

Whiskey Caramel Dark Chocolate Cups -This dessert took first place at our local ZONTA Chocolate Festival 2016, Jack Daniels, salted caramel, toasted pecans, dusted with gold glitter	9
Casbah Cheesecake -luscious and creamy, seasonal flavors, served in a mason jar	7
Vanilla Bean Crème Brulee -top seller, silky custard, crunchy caramelized topping	8
Chocolate Lava Cake A La Mode -GLUTEN FREE, choc-o-holics unite	9
Triple Layer Chocolate Cake -moist cake, rich icing, ganache glazed	9
Peanut Butter Pie -creamy filling inside a crunchy chocolate cookie crust, caramel drizzled and finished with Reese's pieces	8

KIDS MENU

4.95

Sidewinder fries 3.25	Pasta tossed in butter.
Panko chicken strips and fries.	Mac and cheez bites.
Seared chicken strips and fries.	Sushi rice 1.50

A gratuity of 22% will be added to tables of 6 or more.

Share/split \$5.00

We make all our dishes to order. If you have any special dietary requests we will do our best to accommodate you.

Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from eating raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of food borne illness.

We are the exclusive gallery for Artist Michael (Nemo) Nemnich.

www.mattscasbah.com



Phone

(321) 574-1099

DINNER DESSERTS

All of our desserts are made in house by our pastry Chef Keri Cossette

AWARD WINNING WHISKEY CARAMEL DARK CHOCOLATE CUPS 9

This dessert took first place at our local ZONTA Chocolate Festival 2016. Jack Daniels, salted caramel, toasted pecans, dusted with gold glitter.

CASBAH CHEESECAKE 7

Luscious and creamy with seasonal flavors, served in a mason jar

VANILLA CRÈME BRULEE 8

Our top seller, silky vanilla custard with crunchy caramelized topping

CHOCOLATE LAVA CAKE A LA MODE 9

GLUTEN FREE – Chocolate cake with molten chocolate center

PEANUT BUTTER PIE 8

Creamy filling, crunchy chocolate cookie crust.

BANANNA FOSTERS 12

Banana liquor, butter, brown sugar, cinnamon, nutmeg, cardamom and vanilla ice cream.

PEPPER STRAWBERRIES 14

Strawberry liquor, black pepper & melba sauce served over vanilla ice cream.

CASBAH COFFEE 13

Kahlua & Crème de Cocoa, finished w/ Grand Marnier and whipped cream.

KIDS MENU

4.95

Sidewinder fries 3.25

Pasta tossed in butter

Panko chicken strips and fries.

Mac and cheez bites

Seared chicken strips and fries.

Sushi rice 1.50

A gratuity of 22% will be added to tables of 6 or more.

Share/split \$5.00

We make all our dishes to order. If you have any special dietary requests we will do our best to accommodate you. Matt's Casbah reserves the right to refuse service to anyone. We take a credit card number for parties of ten or more and for special occasions.

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