

Gourmet Appetizers

TANGY CRAB CAKES

The chef's own special recipe, cooked to a golden brown and served with a sweet chili plum sauce atop a bed of mixed greens.

\$16

COCONUT BATTERED SHRIMP

Jumbo shrimp dipped in coconut batter, rolled in coconut flakes and deep fried just the way you like it! Served with ponzu dipping sauce.

\$17

HAWAIIAN KALUA PORK QUESADILLA

Hawaiian Kalua Pork, topped with Monterey Jack cheese and finished with a tropical mango salsa, wrapped in a flour tortilla. Served on a bed of mixed greens.

\$13

POLYNESIAN CHICKEN SATAY

Chicken tenders marinated in a tropical plum sauce and skewered with sweet, delicious pineapple chunks. Served on a bed of mixed greens.

\$15

CLASSIC SHRIMP COCKTAIL

Jumbo shrimp peeled and chilled. Served with cocktail sauce to complement this traditional favorite.

\$17

RAVIOLI WITH SAUCE DU JOUR

Delicious puffs of pasta filled with a vegetarian stuffing and accompanied with the perfect sauce. Served with mixed greens. Inquire with your server for the Chef's "flavor du jour".

\$15

COMBINATION PLATTER

A sampling of our favorites: Tangy Crab Cake with a sweet chili plum sauce, Coconut Battered Shrimp with a ponzu dipping sauce, Polynesian Chicken Satay with pineapple and a tropical plum sauce, Hawaiian Kalua Pork Quesadilla with tropical mango salsa. Served on a bed of mixed greens.

\$29

Warren & Annabelle's is unable to guarantee that any menu item can be completely allergen-free. Please note any dietary restrictions in the Comments/Special Needs field.