



LUMA FOR LUNCH

STARTERS

BAKED BRIE

BAKED BRIE WITH A VERMONT MAPLE APPLE TOPPING AND CRISPY SEA SALT CRACKERS - 9

CRISPY CALAMARI

LIGHTLY BREADED CALAMARI, SEASONED AND LIGHTLY FRIED SERVED WITH SPICY CHIPOLTE AIOLI - 10

ZUCCHINI STRAWS

BATONNETED ZUCCHINI, LIGHTLY BREADED, FLASH FRIED UNTIL CRISPY, SERVED WITH LEMON AND MARINARA - 7

YELLOW FIN TUNA

SPICED AND WOK SEARED YELLOW FIN TUNA ACCOMPANIED BY POMEGRANATE WASABI, SWEET SOY AND PICKLED GINGER - 12

SOUPS & SALADS

SHE CRAB BISQUE

SIMMERED HAND-PULLED CRAB WITH HINTS OF SHERRY AND AROMATIC VEGETABLES - 7

SOUP DU JOUR

LUMA'S CREATION OF INGREDIENTS MADE FRESH DAILY FOR YOUR PLEASURE - 6

THE LUMA HOUSE

MIXED GREENS WITH ROMA TOMATOES, ROASTED RED PEPPERS, CUCUMBERS AND FETA WITH OUR HOUSEMADE RED WINE VINAIGRETTE - 5

CAESAR

CHOPPED ROMAINE LETTUCE TOSSED WITH GARLIC CROUTONS SHAVED PARMESAN AND CAESAR DRESSING - 7

ENTREE SALADS

SALMON SALAD*

ATLANTIC SALMON GRILLED ON LOCAL SPINACH TOSSED WITH CANDIED WALNUTS, CABERNET POACHED PEARS AND CHEVRE IN AN APPLE CIDER VINAIGRETTE - 15

CRAB CAKE SALAD*

OUR SIGNATURE LUMP CRAB ON A BED OF FIELD GREENS WITH ROASTED RED PEPPERS, SCALLIONS AND GRILLED PINEAPPLE IN A CITRUS VINAIGRETTE - 15

STEAK SALAD*

FILET MEDALLIONS GRILLED, SPRING MIX, LOCAL ROMA TOMATOES, HARD BOILED EGG, SHAVED RED ONIONS, CHEDDAR CHEESE AND HOUSE MADE POTATO CHIPS IN A SANTA FE RANCH - 15

THERE IS AN ADDITIONAL \$4 CHARGE FOR SPLIT ORDERS

*THIS ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



SANDWICHES

CRABCAKE CROISSANT

OUR SIGNATURE LUMP CRAB CAKE BROILED ON A BUTTER CROISSANT WITH SPRING MIX, ROASTED RED PEPPERS AND OUR RED ONION CAPER SAUCE - 15

CHICKEN FLATBREAD

BREAST OF CHICKEN GRILLED WITH AMISH BLEU CHEESE, PEPPERCORN BACON AND A BALSAMIC GLAZE ON HAND PRESSED TOASTED ITALIAN BREAD - 9

LUMA BURGER

PRIME ANGUS HAMBURGER, APPLEWOOD BACON, CHEDDAR CHEESE AND CABERNET SAUCE ON A KAISER ROLL - 10

NAPA CHICKEN CROISSANT

CHICKEN SALAD WITH CALIFORNIA GRAPES, ALMONDS AND SCALLIONS - 8

HAND CARVED TURKEY

WARM TURKEY BREAST TOPPED WITH PEPPER BACON, RED ONION MARMALADE, SWISS CHEESE AND AVACADO GRIDDLE ON A WARM PRETZEL ROLL - 8

FISH TACOS

GRILLED TILAPIA FISH TACOS, SPICY SLAW, SALSA FRESCA IN A SOFT FLOUR TORTILLA - 11

YELLOW FIN TUNA BURGER

GRILLED YELLOW FIN TUNA ON A TOASTED BISTRO ROLL WITH CARAMELIZED ONIONS, SALTEED SPINACH ROASTED TOMATOES WITH A SPICY AIOLI - 14

ALL SANDWICHES ARE SERVED WITH HOUSE MADE POTATO CHIPS, LETTUCE, TOMATO AND A KOSHER PICKLE.

HOUSE FEATURED ENTREES

JUMBO LUMP CRAB CAKE*

OUR SIGNATURE CRAB CAKE BROILED, SERVED WITH A RED ONION CAPER SAUCE AND ACCOMPANIED BY LEMON ASPARAGUS - 13

STACKED CHICKEN*

CHICKEN BREAST LAYERED WITH RICH PORTABELLAS, BABY SPINACH AND FETA WITH SHERRY CREAM, AND STEAMED BROCCOLI - 15

TENDERLION ALFREDO

GARLIC SEARED FILET MEDALLIONS WITH SPINACH FETTUCONI AU GRATIN SMOTHERED IN OUR CLASSIC ALFREDO SAUCE - 16

SPICY SHRIMP PASTA

TIGER SHRIMP SALTEED WITH BANANA PEPPERS, ASPARAGUS, SCALLIONS AND BASIL CHIFFONADE IN A PESTO ROMA TOMATO CREAM SAUCE TOSSED WITH PENNE - 15

VEGETABLE PORTABELLO

VEGETABLE COUS COUS STUFFED PORTABELLA MUSHROOM WITH A HONEY BALSAMIC REDUCTION ON A BED OF WILTED BABY SPINACH AND WHITE BEANS - 15

CHEESE SACHET

CHEESE FILLED PURSE'S TOSSED WITH SPINACH, CHERRY TOMATOES AND CARROTS IN A ROASTED RED PEPPER CREAM SAUCE - 14

SIDES

HOUSE MADE POTATO CHIPS - 3 SWEET FRIES - 3 STEAMED BROCCOLI - 3

STEAMED LEMON ASPARAGUS - 4 CHICKEN FINGERS AND FRIES - 7

PENNE WITH TOMATO BASIL SAUCE - 5 ANGEL HAIR WITH GARLIC OIL - 5 SPINACH FETTUCINI AND ALFREDO - 6

THANK YOU FOR BEING OUR GUEST.

PROPRIETORS - GREGORY ACKERMAN & MICHAEL RUDMAN

THE CHEFS ARE JIM BROWN & SCOTT KLEIN