

Blue Harbor Grille at Somerset Pointe

Small Plates

Mussels with a Sambucca Mussel Cream,
Fire Roasted Tomatoes, Grilled French Baguette 13

Grilled Chicken Wings in an Award Winning Thai BBQ Sauce 10

Carolina Pork Ribs with Red BBQ Slaw 12

Sweet Potato Frites with Chile Aioli 6

Whitefish Tacos with Lime Cilantro Cream
and Avocado Lime Salsa 10

Crab and Shrimp Stacker with
Mango Salsa and Avocado 14

Calamari with Mango Salsa and Jalapeno Aioli 13

Flat Bread Pizza of the Day Market Price

Burgers and Sandwiches

All Sandwiches are served with Chips

The Captain Burger - 1/2 lb. Fresh Ground Angus Burger on Brioche 12

The First Mate Burger - 1/3 lb. Fresh Ground Angus Burger on Brioche 9

Grilled Chicken, Bacon, Carmelized Onion
and White Cheddar Quesadillas with Sour Cream & Salsa 10

Grilled Chicken, Gruyere, Bacon, Carmelized Onion
with Chili Aioli on a Bun 10

Executive Chef Russell Miller

General Manager Evan Chappuies

Sous Chef Tristan Slates

Salads

Fresh Local Greens with Fresh Strawberry Vinaigrette 7

The Best Wedge, Maytag Blue Cheese and Grilled Crostini 7

Cesar Salad 7 Add Chicken 4 Add Salmon 6

Sashimi Tuna Salad with Cilantro Ginger Vinaigrette 13

Entrees

Cajun Shrimp, Roasted Peppers and Onions
with Penne Pasta 19

Seared Boneless Whitefish with Roasted Tomato Sauce,
Spicy Pecans and Whipped Potatoes 19

Pan Seared Chicken Breast with a
Maple Whiskey Glaze and Whipped Potatoes 16

Char-Grilled New York Strip Steak with
Twice Baked Potato 27

All entrees will be served with Vegetable of the Day

Side of Fries 1.75 Onion Rings 3 Sweet Potato Fries 3.50

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.

According to legend, the tradition of tapas originated in the 1200s with King Alfonso the Wise. To prevent the health issues associated with drinking on an empty stomach, the king declared that no tavern could serve alcohol unless the beverage was accompanied by a serving of food. To get around the law, taverns began serving very small amounts of food with their wine--and thus was born the tapa. Alfonso was a pretty wise king after all.

The word "tapas" comes from the Spanish verb "tapar", which means "to cover". Early tapas were nothing more than a slice of bread, cheese, or meat that would cover the wine glass, some say to keep the flies out. Now tapas refers to any type of food served in a small portion and accompanied by a drink. Tapas are similar in style to appetizers, but they make a full meal, not just a starter.

All the history and definitions aside, tapas is a "small plate" style of dining--very relaxed and very communal (if you want it to be; you don't have to share if you don't want to), and it's the style of dining you'll find at The Cazbah. We love tapas because it's a great way to have as many new taste experiences as possible in one evening. Many of our guest come in groups, each order one dish, and all share around. The tapas also make a great showcase for our extensive and carefully selected list of wines.



Wine List

Bin:		Glass / Bottle
101	Sparkling Cristalino I Brut I Spain NV	6.5 / 25
102	Lunetta I Prosecco I Italy NV	-- / 22
103	M. Lawrence I "Sex" Brut Ros`e I Michigan NV	-- / 32
104	L. Mawby I Blanc de Noirs I Michigan NV	-- / 36
105	Moet & Chandon I "Imperial" Brut I France NV	18 / 68
106	Veuve Clicquot I "Yellow Label" Brut I France NV	-- / 72
White		
107	Rayun I Sauvignon Blanc I Rapel Valley, Chile '09	6 / 23
108	Drylands I Sauvignon Blanc I Marlborough, N.Z. '11	9 / 35
109	Cloudy Bay I Sauvignon Blanc I Marlborough, N.Z. '11	-- / 47
110	Cakebread I Sauvignon Blanc I Napa, CA '08	-- / 49
111	Kris I Pinot Grigio I Italy '10	6.5 / 25
112	Methven I Pinot Gris I Willamette Valley, OR 'NV	-- / 33
113	Laxas I Albarin`o I Rias Bixas, Spain '10	8 / 31
114	Caymus I Conundrum I CA '09	9 / 34
115	Beringer I White Zinfandel I CA '10	5 / 20
116	Butterfield Station I Chardonnay I CA '10	6 / 23
117	Clearwater Creek I Chardonnay I Napa, CA '08	9.5 / 35
118	Waugh I Chardonnay I Russian River, CA '10	-- / 41
119	Mer Soleil I "Silver Ceramic" Chardonnay I CA '10	-- / 44
120	Rombauer I Chardonnay I Carneros, CA '10	-- / 58
121	Cakebread I Chardonnay I Napa, CA '09	-- / 70
122	Chateau Grand Traverse I Semi Dry Riesling I MI '11	6.5 / 25
Red		
201	Mark West I Pinot Noir I CA 'NV	7.5 / 28
202	Acrobat I Pinot Noir I OR '10	10 / 38
203	De Loach I "OFS" Pinot Noir I Russian River Valley, CA '08	-- / 44
204	Methven I "Estate Cuvee" Pinot Noir I OR '10	-- / 54
205	Belle Glos I "Clark & Telephone" Pinot Noir I CA '10	-- / 65
206	Alain Corcia Collection I Chateauneuf du Pape I France '09	-- / 57
207	Starry Night I Zinfandel I Lodi, CA '08	7.5 / 28
208	Dashe Cellars I Zinfandel I Dry Creek, CA '09	-- / 39
209	Shiloh Road I Merlot I Sonoma, CA '10	7.5 / 28
210	Markham I Merlot I Napa, CA '08	-- / 37
211	Shafer I Merlot I Napa, CA '08	-- / 68
212	Concha y Toro "Gran Reserva" I Malbec I Chile 'NV	-- / 25
213	Felino by Paul Hobbs I Malbec I Argentina '10	-- / 36
214	Penfolds I "Thomas Hyland" Shiraz I Australia '10	-- / 27
215	William Hill I Cabernet Sauvignon I Central Coast, CA '10	6 / 23
216	Oberon I Cabernet Sauvignon I Napa, CA '09	9 / 35
217	Forchini I Cabernet Sauvignon I Dry Creek, CA '08	-- / 43
218	Gundlach Bundschu I Cabernet Sauvignon I Sonoma, CA '07	-- / 58
219	Joseph Phelps I Cabernet Sauvignon I Napa, CA '05	-- / 77
220	Caymus I "Special Selection" Cabernet Sauvignon I Napa, CA '09	-- / 140
221	Decoy by Duckhorn I Decoy Red I Napa, CA '09	-- / 47
222	Clos Du Bois I Marlstone I Alexander Valley, CA '05	-- / 68
221	GD Vajra I Albe Barolo I Italy '07	-- / 55
222	Cantina del Pino I Barbaresco I Italy '07	-- / 58

Domestic Beer \$3.25

Import or Craft Beer \$4.50

Budweiser Bud Light
 Mic Ultra Miller Light
 Labatt Blue Labatt Blue Light
 Coors Light O'Doul's

Corona Dos Equis Lager
 Sam Adams Leininkugel Summer Shandy
 Guinness Founders All Day I.P.A.
 Bell's Oberon Shorts Bellaire Brown
 Shorts Pandemonium Pale Ale

Domestic Draft \$3.00

Import or Craft Draft: \$4.50