

LUNCH

STARTERS

TODAY'S COMPOSED SOUP

CRISPY FRIED POINT JUDITH CALAMARI spicy tomato sauce

FIVE ONION SOUP garlic, croutons & melted Gruyère cheese

PAN SEARED CRAB CAKE roasted yellow pepper coulis & sprout salad

P.E.I. MUSSELS chardonnay, herbs, roasted garlic butter

SPINACH & ARTICHOKE DIP jumbo lump crab, crispy tortilla chips & salsa

LOBSTER & SHRIMP QUESADILLA Pepperjack cheese & salsa

CHILLED SPICED SHRIMP COCKTAIL wasabi cocktail sauce

RAW BAR

OYSTERS & SHELLFISH

½ Dozen oysters

1 Dozen oysters

Market Price

SHELLFISH PLATTER

(serves two)

½ chilled lobster, oysters,
king crab, jumbo shrimp

cocktail

Market Price

ENTRÉE SALADS

CLASSIC CAESAR SALAD

crisp romaine hearts, shaved Grana, Tara root chips (add rotisserie spiced chicken 10)

CRAB CAKE SALAD

citrus segments, avocado, Mesclun greens, mango vinaigrette & red beet strings

GINGER-SOY GLAZED PACIFIC SALMON

Mesclun greens, grape tomatoes, cucumbers, asparagus & thai peanut sauce

SESAME CRUSTED AHI TUNA (served rare)

Napa cabbage, citrus segments, hearts of palm, black forbidden rice & red-chili coconut vinaigrette

WOOD GRILLED SHRIMP SALAD

balsamic portobello, fresh mozzarella, grilled asparagus, Mesclun greens & balsamic fig reduction

SPECIALTIES

All items are served with a choice of crispy hand-cut fries or house salad

TODAY'S MARKET FISH

CAJUN CHICKEN GRILLE

melted Pepperjack cheese, caramelized onions, creamy horseradish sauce

CRAB CAKE BURGER

chipotle tartar sauce, house made coleslaw, lettuce, tomato & red onions

SPICED SHRIMP & AVOCADO "PO BOY" SANDWICH

grilled shrimp, applewood smoked bacon, lettuce, tomato, pesto herb mayo

AHI TUNA SLIDERS

cucumber-wasabi dressing, pickled ginger, avocado

MEYERS ANGUS BURGER

prime beef, applewood smoked bacon & choice of American, Vermont Cheddar & Pepperjack cheeses

FISH & CHIPS / TEMPURA BATTERED CHATHAM COD

Coleslaw & trio of dipping sauces

PRIME RIB FRENCH DIP SANDWICH

onion ciabatta bread, horseradish au jus