



*Welcomes You!*

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## *Appetizers*

### *Chef's Feature Soup of the Day*

*Ask your server about our daily creation*

*Eleven*

### *Atlantic Seafood Stew (GF, DF)*

*A steaming array of Fish and Shellfish stewed in a mildly spiced Tomato Broth with Fresh Herbs*

*Fifteen*

### *Chef Norman Day's "Award Winning" Seafood Chowder*

*A Rich, Creamy Broth loaded with plenty of Island Seafood*

*Sixteen*

### *Thai Style Steamed Island Mussels (GF, DF)*

*A large portion of Island Blue Mussels steamed in a Broth of Coconut Milk, Kaffir Lime Leaf, and Fresh Thai Herbs, finished with Fresh Lime and Cilantro*

*Fourteen*

### *Island Crab Cakes (DF)*

*Topped with a Tomato Chutney and a drizzle of Spicy Lemon Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette*

*Sixteen*

### *Pecan and Smoked Pear Blue Cheese Salad (GF)*

*A Bouquet of Baby Greens tossed in Maple Honey Dijon Vinaigrette, topped with House Smoked Pears, Candied Pecans and Crumbled Blue Cheese*

*Eighteen*

### *Prince Edward Island Lobster Dip*

*Island Lobster, featuring International Award-Winning Cows Avonlea Cheddar Cheese Blend and Roasted Red Pepper, topped with Sweet Caramel Onion, served with Grilled Garlic Pita*

*Twenty-One*

### *Our Legendary Brie and Pear Pizza (Substitute GF Crust +\$2)*

*Cilantro Cashew Pistou, Pears, Brie, Grand Marnier Infused Cranberries, and Toasted Cumin*

*Seventeen*

# Entrees

## *Banana Bread Crumb Crusted Halibut*

*Forty-Two*

*Halibut Coated in Old-Fashioned Banana Bread Crumbs, drizzled with a Sweet Curried Granny Smith Apple Cream Sauce. Served with Rice of the Day and a Vegetable Medley*

## *Seafood Linguine (GF when substituted with Rice Noodles)*

*Thirty-One*

*Halibut, Salmon, Shrimp, Scallops and Mussels bathed in a Rich and Creamy Lemon Tarragon Sauce, topped with a Julienne of Vegetables*

## *Butcher Block*

*<Priced Daily>*

*Ask your server what the Chef is roasting or grilling this evening!*

## *Chef's Chicken (GF)*

*Thirty-One*

*Chicken Breast stuffed with an Applewood Smoked Cheese Blend, Bacon and Roasted Corn, topped with an Apricot Sauce. Served with Rice of the Day and a Medley of Vegetables*

## *Thai Panang Curry (Vegan, GF, DF)*

*Thirty-Four*

*Stir Fried Vegetables, Panang Coconut Curry Sauce, Grilled Vegetables and Grilled Tofu, tossed in a Thai Peanut Sauce. Served with White Rice, Crushed Peanuts, and Bean Sprouts (Add Grilled Shrimp or Grilled Chicken for \$6.00)*

# *Kid's Menu* (\*Served to Kids Under 12 Only)

## *Linguine Bolognese*

*Fourteen*

*Linguine topped with a Traditional Meat Sauce*

## *Thin Crust Cheese Pizza (Substitute GF Crust +\$2)*

*Fourteen*

*Tomato Sauce and Mozzarella Cheese. Served with a Green Salad*

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*\*\*\*Please inform your server of any food allergies before ordering and we will do our best to accommodate.*

*A base auto gratuity of 15% will be added to all parties of 8 or more.*

*(GF - Gluten Friendly, DF - Dairy Free, V - Vegetarian)*