



Welcomes You!

Appetizers

Chef's Feature Soup of the Day

Ask your server about our daily creation

Twelve

Chef Norman Day's "Award Winning" Seafood Chowder

A Rich, Creamy Broth loaded with plenty of Island Seafood. (Ask about our DF Seafood Stew option)

Seventeen

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

Fifteen

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

Seventeen

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

Nineteen

Rustic Italian Wild Mushroom Bruschetta

Toasted Baguette topped with Lemon infused Ricotta, Sautéed Wild Mushrooms in Red Wine, Garlic Aioli, and a Fresh Medley of Tomatoes, finished with a Balsamic Reduction

Seventeen

Our Legendary Brie and Pear Pizza (Substitute GF Crust +\$3)

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

Eighteen

PEI Ploughman Board (Great Nibbler for 2)

An Exciting smorgasbord of Handcrafted Meats and Cheeses, served with Bread and Homemade Condiments. Ask Your Server about Tonight's Culinary Delights

Thirty~Two

Entrees

Banana Bread Crumb Crusted Halibut

Forty-Four

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-Two

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-Two

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-Five

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)

Korean Grilled Salmon Ramen Bowl (DF)

Thirty-Three

Ramen Noodles cooked and served in an Asian Broth, topped with BBQ Korean Grilled Salmon, a Julienne of Vegetables, Bok Choy, and Thai Pickled Egg

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

Linguine Bolognese

Fifteen

Linguine topped with a Traditional Meat Sauce

Thin Crust Cheese Pizza (Substitute GF Crust +\$3)

Fifteen

Tomato Sauce and Mozzarella Cheese. Served with a Green Salad

****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)