



APPETIZERS

CHEF'S FEATURE SOUP OF THE DAY

Ask your server about our daily creation!

FIFTEEN

ATLANTIC SEAFOOD STEW (GF, DF)

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

TWENTY-ONE

CHEF NORMAN DAY'S "AWARD WINNING" SEAFOOD CHOWDER

A Rich, Creamy Broth loaded with plenty of Island Seafood

TWENTY

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

NINETEEN

LUNCH ITEMS

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

TWENTY-ONE

DUNES SUMMER BEET SALAD (V, GF, DF without Cheese)

Fresh Island Greens tossed in our Maple Dijon Vinaigrette, topped with Garden Beets, Apple, Carrots, Red Onions, Goat Cheese, and Candied Walnuts

TWENTY-TWO

BALINESE PORK AND PINEAPPLE NASI GORENG (GF, DF, Vegan without Pork)

Braised Pork tossed with Fried Rice, Fresh Pineapple, and a Spicy Asian Sauce, garnished with Bean Sprouts, Roasted Peanuts, Green Onions, and Cilantro

TWENTY-THREE

GRILLED CHICKEN BACON WRAP	TWENTY-ONE
Tortilla filled with Grilled Chicken, Smoky BBQ Sauce, Herb Aioli, Tomatoes, Bacon, and Havarti Cheese. Served with Fresh Island Greens tossed in our House Vinaigrette	
PEI LOBSTER SPINACH QUICHE	TWENTY-NINE
Loads of Lobster Meat with Spinach baked in a Flaky Crust, finished with a drizzle of Herb Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette	
BANH MI TOFU PANINI (Vegan, DF)	TWENTY-ONE
Panini Wrap with a Mushroom Pate, Fresh Chopped Vegetables, Marinated Tofu in a Spiced Peanut Sauce, Pickled Daikon Radish and Carrot, Cilantro, and a Vegan Lemon Sour Cream. Served with Fresh Island Greens tossed in our House Vinaigrette	
BLUE ELEPHANT PAD THAI (GF, DF, Vegan without Chicken and Egg)	TWENTY-THREE
Stir Fried Rice Noodles, Roasted Chicken, Egg, and Vegetables tossed in a Spiced Tamarind Sauce, garnished with Bean Sprouts, Fresh Cilantro, and Peanuts	
DAILY PIZZA CREATION (Substitute GF Crust +\$4)	TWENTY-FOUR
A tasty Pizza created daily by our imaginative Chef!	
THAI PORK NOODLE BOWL (GF, DF, Vegan without Pork and Egg)	TWENTY-FIVE
Spicy Thai Ground Pork (Larb), Vermicelli Rice Noodles, Cucumber, Bean Sprouts, Tomatoes, Carrots, Red Onions, Mango, Thai Pickled Egg, Peanuts, and Cilantro, drizzled with a Creamy Coconut Vinaigrette	
PEI LAMB BURGER	TWENTY-ONE
Lamb Burger (Grilled Medium) with Feta Cheese, Red Onions, and a Lemon Herb Cucumber Yogurt Sauce, on a featured Daily Bun. Served with Fresh Island Greens	

KID'S MENU (*Served to Kids Under 12 Only)

LINGUINE BOLOGNESE	NINETEEN
Linguine topped with a Traditional Meat Sauce	
THIN CRUST CHEESE PIZZA (Substitute GF Crust +\$4)	NINETEEN
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.
(GF - Gluten Friendly, DF - Dairy Free, V - Vegetarian)