



Appetizers

Chef's Feature Soup of the Day

Ask your server about our daily creation

Thirteen

Atlantic Seafood Stew (GF, DF)

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

Seventeen

Chef Norman Day's "Award Winning" Seafood Chowder

A Rich, Creamy Broth loaded with plenty of Island Seafood

Eighteen

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

Sixteen

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

Nineteen

Dunes Summer Beet Salad (V, GF, DF without Cheese)

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

Nineteen

Banh Mi Tofu Panini (Vegan, DF)

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 Lemongrass Sour Cream. Served with Fresh Island Greens tossed in our House Vinaigrette

Nineteen

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	<i>Twenty</i>
Grilled Chicken Bacon Wrap 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	<i>Nineteen</i>
PEI Lobster Spinach Quiche 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	<i>Twenty-Five</i>
Daily Pizza Creation (Substitute GF Crust +\$3) A tasty Pizza created daily by our imaginative Chef!	<i>Twenty</i>
Blue Elephant Pad Thai (GF, DF, Vegan without Chicken and Egg) Stir Fried Rice Noodles, Grilled Chicken, Egg, and Vegetables tossed in a Spiced Tamarind Sauce, garnished with Bean Sprouts, Fresh Cilantro and Peanuts	<i>Twenty</i>
Thai Pork Noodle Bowl (GF, DF, Vegan without Pork and Egg) 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	<i>Twenty</i>

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

Linguine Bolognese Linguine topped with a Traditional Meat Sauce	<i>Sixteen</i>
Thin Crust Cheese Pizza (Substitute GF Crust +\$3) Tomato Sauce and Mozzarella Cheese. Served with a Green Salad	<i>Sixteen</i>

***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)