

Lunch

The Dunes Soup of the Day

Eleven

Made fresh daily featuring the finest seasonal ingredients. Ask your server about our daily creation

Atlantic Seafood Stew (Gluten Free, Dairy Free)

Fifteen

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

Chef Norman Day's "Award Winning" Seafood Chowder

Fifteen

A Rich, Creamy Broth loaded with plenty of Island Seafood

Thai Style Steamed Island Mussels (Gluten Free, Dairy Free)

Fourteen

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

Island Crab Cakes

Seventeen

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

PEI Lamb Burger

Seventeen

Flat River Farm Lamb Grilled to Medium, Feta Cheese, Red Onions, Lemon Herb Cucumber Yogurt and Red Pepper Lentil Spread, on a featured Daily Bun. Served with Fresh Island Greens tossed in our House Vinaigrette

Balinese Pork and Pineapple Nasi Goreng (Gluten Free, Dairy Free, Vegan-Friendly without Pork)

Eighteen

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

Grilled Chicken Bacon Wrap

Seventeen

Tortilla filled with Grilled Chicken, Island-made JJ Stewart Root Beer infused BBQ Sauce, Herb Aioli, Tomatoes, Bacon, and Havarti Cheese. Served with Fresh Island Greens tossed in our House Vinaigrette

Asian Ginger Beef Brisket Open-Faced Sandwich

Eighteen

A baked Open-Faced Sandwich topped with Pulled Ginger Beef, Provolone Cheese, Fennel-Apple Slaw, with a drizzle of Lemongrass Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette

Dunes Summer Beet Salad (Vegetarian, Gluten Free, Dairy Free without Cheese) *Seventeen*

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

PEI Lobster Asparagus Quiche *Eighteen*

Loads of Lobster Meat with Asparagus baked in a Flaky Crust, finished with a drizzle of Herb Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette

Thai Garden Salad with Grilled Shrimp (Dairy Free, Gluten Free, Vegan-Friendly without Shrimp) *Eighteen*

Island Greens, Garden Vegetables tossed in our Sweet and Sour Lime Vinaigrette, Grilled Shrimp tossed in a Thai Peanut Sauce, Mango, Toasted Coconut and Bean Sprouts

Daily Pizza Creation *Eighteen*

A tasty Pizza created daily by our imaginative Chef!

Blue Elephant Pad Thai (Gluten Free, Vegan-Friendly without Chicken and Egg) *Eighteen*

Stir Fried Rice Noodles, Grilled Chicken, Egg, and Vegetables tossed in a Spiced Tamarind Sauce, garnished with Bean Sprouts, Fresh Cilantro and Peanuts

Thai Pork Noodle Bowl (Dairy Free, Gluten Free, Vegan without Pork & Egg) *Eighteen*

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

Kids Menu

(*Served to Kids Under 12 Only)

Linguine Bolognese *Fourteen*

Linguine topped with a Traditional Meat Sauce

Thin Crust Cheese Pizza *Fourteen*

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.