



THE YEAR ROUND DINING DESTINATION

LUNCH MENU

FIRST

LOBSTER AND CORN CHOWDER 9

(CUP \$5)

ARUGULA SALAD WITH GOAT'S CHEESE 9

ARUGULA TOSSED WITH TOASTED PECANS, GOLDEN BEETS, DRIED CHERRIES AND CRUMBLLED GOATS CHEESE FINISHED WITH AN APPLE CIDER VINAIGRETTE

CAPRESE 9

VINE RIPENED TOMATOES, BUFFALO MOZZARELLA DRIZZLED WITH A BALSAMIC GLAZE AND A FRESH BASIL OLIVE OIL

CRAB CAKES 11

CRAB CAKES WITH A REMOULADE AND ROASTED PUMPKIN

CAESAR SALAD 9

TRADITIONAL CAESAR SALAD WITH SMOKED GOUDA CROUTONS AND WHITE ANCHOVIES (ADD SHRIMP (\$3 EACH), ADD SALMON (\$9) OR CHICKEN (\$9)) *

PLUM ISLAND ORGANIC GREENS 7

MIXED ORGANIC BABY GREENS TOSSED WITH BALSAMIC-ROSEMARY VINAIGRETTE & PARMESAN SHAVINGS

MUSSELS 10

FRESH PRINCE EDWARD ISLAND MUSSELS SIMMERED IN A THAI GREEN CURRY & COCONUT MILK BROTH FINISHED WITH FRESH CILANTRO AND MINT

SMOKED SALMON 10

NORWEGIAN SMOKED SALMON WITH RED ONIONS AND CAPERS

RAW BAR

OYSTERS ON THE HALF SHELL, OYSTERS ROCKEFELLER, SHRIMP COCKTAIL (\$3 EACH), ½ DOZ \$16)

MAIN

PLUM ISLAND GRILLED FISH

PLEASE SEE THE GRILLE BOARD FOR TODAY'S FRESH SELECTIONS.

ROOT VEGETABLE SALSA ☉ KALAMATA OLIVE TAPENADE ☉ PICKLED JALAPEÑO TARTAR SAUCE *(CHOOSE ONE, TWO, OR ALL THREE SAUCES. LEMON CHIVE BUTTER IS ALSO AVAILABLE.)

PLUM ISLAND CLAMS 15

COUNTNECK CLAMS SIMMERED IN A LIGHT CREAM, BACON, BLEU CHEESE AND FRESH THYME BROTH WITH FRESH PENNE PASTA (ALSO AVAILABLE AS DRUNKEN CLAMS OVER PASTA)

MOULES FRITES 14

PEI MUSSELS SIMMERED WITH FRESH THYME, TOMATOES AND WHITE WINE SERVED WITH FRENCH FRIES AND AIOLI

CROQUE MONSIEUR 14

WARM FRENCH SANDWICH WITH SWISS AND GRUYERE CHEESE, ROSEMARY HAM AND DIJON MUSTARD

SHRIMP & SCALLOP PENNE 22

FRESH PENNE PASTA TOSSED WITH SAUTÉED SHRIMP AND SCALLOPS AND A ROASTED TOMATO LIGHT CREAM SAUCE, FINISHED WITH GOAT CHEESE. (AVAILABLE AS A VEGETARIAN OPTION \$18)

LOBSTER RAVIOLI 16

FRESH LOBSTER STUFFED RAVIOLI SERVED WITH AN ORGANIC MUSHROOM CREAM

FISH AND CHIPS 16

BEER BATTERED TILAPIA SERVED WITH FRENCH FRIES AND A PICKLED JALAPEÑO TARTAR SAUCE

ANGUS BURGER 15

8OZ ANGUS BEEF BURGER SERVED WITH CHOICE OF GOUDA, SWISS, BLUE, TRUFFLED GOUDA (ADD\$2) BACON (ADD \$1)

TEMPURA SHRIMP 15

A LIGHTLY SPICED TEMPURA OF JUMBO TIGER SHRIMP (4) WITH A SOY DIPPING SAUCE AND RICE

Francis Broadbery

Owner / Chef

Sous Chef / **Shelley Cole**

Before Placing your order please inform your server if a person in your party has a food allergy

*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions, are elderly, pregnant, or a young child..

Kids menu available

A 20% gratuity will be added to all parties of six or more people