

Soups

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| Cream of Crab Soup \$6 | French Onion Soup \$6 |
| <i>Our signature recipe with Old Bay, sherry and lump crab meat</i> | Soup of the Day \$6 |

Salads

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| Caesar Salad \$6.95 |
| <i>Romaine salad with Caesar dressing, shaved Parmesan, garlic croutons</i> |
| House Salad \$6 |
| <i>Spring greens with English cucumber, tomato, shredded carrot, black olives and red onion.</i> |
| Warm Goat Cheese Salad \$10 |
| <i>Mixed greens tossed with raspberry walnut vinaigrette; caramelized beets, walnuts and Granny Smith apples topped with goat cheese.</i> |
| Duck Confit Salad \$12 |
| <i>Pulled duck leg over spinach salad with red onion and drizzled with warm bacon sherry vinaigrette.</i> |
| Red Wine Poached Pear Salad \$9 |
| <i>Mixed greens in champagne vinaigrette with candied pecans, creamy goat cheese; topped with a whole poached pear.</i> |

Appetizers

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| Baked Brie \$12 |
| <i>Brie wrapped in puff pastry with pecans, drizzled with Kahlua, cream and golden raisins. (15 minute bake time)</i> |
| PEI Mussels \$10 |
| <i>A full pound in white wine, garlic and herbs; or try our Mussels du jour - your server will tell you today's special.</i> |
| Crepe Aubergine \$9 |
| <i>Thin sliced eggplant filled with Brie and Parmesan cheese, oven roasted and served with a fresh basil marinara sauce</i> |
| Crab Dip \$9 |
| <i>Crab meat, garlic, onion, cream cheese and our 5 spice blend.</i> |
| Jumbo Steamed Shrimp \$12 |
| <i>1/2 pound of U-15 shrimp with onions, Old Bay and drawn butter</i> |
| Wasabi Pea Encrusted Tuna \$10 |
| <i>Rare seared Saku tuna, encrusted with wasabi peas and thinly sliced over cucumber salad with watermelon pickled ginger.</i> |

Entrées

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| Crepe Aubergine Pasta | \$16 |
| <i>Two thinly sliced eggplant 'crepes' filled with Brie and Parmesan cheese, oven roasted and served over angel hair pasta tossed in vodka cream sauce.</i> | |
| Chicken Marsala | \$19 |
| <i>Chicken breast with onion, mushroom, marsala wine, brown gravy and cream. Lyonnaise potato and asparagus.</i> | |
| Jumbo Lump Crab Cake | \$25 |
| <i>Six ounces of jumbo lump broiled until golden brown. Served with red bliss mashed potato and Asparagus. Finished with lemon beurre blanc</i> | |
| Blackened Shrimp Pasta | \$17 |
| <i>Blackened Shrimp served over penne pasta with pine nuts, chopped tomato, and capers in a parmesan cream sauce.</i> | |
| Braised Lamb Shank | \$22 |
| <i>Braised lamb shank, rubbed with rosemary and dijon mustard, and encrusted with blue cheese and panko bread crumbs. Red bliss mashed potato and asparagus.</i> | |
| Salmon Moutard | \$19 |
| <i>Broiled salmon topped with stone ground mustard and crème fraiche. Lyonnaise potato and asparagus.</i> | |
| Josh's Citrus Rockfish | \$25 |
| <i>Paneed Rockfish over caramelized spring onions; orange segments and orange citrus buerre blanc. Sautéed garlic spinach and Lyonnaise potato.</i> | |
| Mediterranean Mahi Mahi | \$18 |
| <i>Mahi filet topped with tomato, red onion, feta cheese and Kalamata Olives. Oven roasted and finished with buerre blanc. Seasoned rice and garlic spinach.</i> | |
| Denver Steak "Chesapeake" | \$25 |
| <i>6 ounce denver steak topped with Jumbo Lump Crab and siracha lime hollandaise sauce. Sautéed garlic spinach and Lyonnaise potato.</i> | |
| Grilled, Blackened, or Au Poivre... | |
| <i>Your choice of our 8 ounce filet or 10 Ribeye blackened, grilled, or topped with brandy, green peppercorn sauce. Served with red bliss mashed potato and asparagus.</i> | |
| Ribeye | \$25 |
| Filet Mignon | \$30 |

English Favourites

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| Shepherd's Pie | \$14 |
| <i>Traditional English lamb pie, baked with English peas, carrots, and pearl onions in a rich gravy, topped with mashed potato and served golden brown</i> | |
| Bangers and Mash | \$14 |
| <i>Succulent, genuine English pork sausages served with a rich gravy and mashed potato</i> | |
| Fish and Chips | \$14 |
| <i>Codfish hand dipped in beer batter, served with hand cut French fries</i> | |