

Soups

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

Salads

House Salad	\$5
<i>Mixed spring greens with English cucumber, tomato, shredded carrot, black olives and red onion.</i>	
Caesar Salad	\$6.95
<i>Romaine salad with Caesar dressing, shaved Parmesan, garlic croutons</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>	
Strawberry Salad	\$9
<i>Mixed greens tossed in red balsamic vinaigrette with candied pecans, Gorgonzola cheese and fresh strawberries.</i>	

Appetizers

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	\$11
<i>Rare seared Saku tuna, encrusted with wasabi peas and thinly sliced over cucumber salad with watermelon pickled ginger.</i>	

Baked Brie	\$12
<i>A house favorite! Brie topped with pecans and wrapped in puff pastry, drizzled with Kahlua, cream and golden raisins. (15 minute bake time)</i>	

Entrées

Crepe Aubergine Pasta	\$16
<i>Two thinly sliced eggplant 'crepes' filled with Brie and Parmesan cheese, oven roasted and served over angel hair pasta in a vodka cream sauce.</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>	
Salmon Moutarde	\$19
<i>Broiled salmon topped with stone ground mustard and crème fraiche. Lyonnaise potato and asparagus.</i>	
Citrus Rockfish	\$25
<i>Paneed Rockfish over caramelized spring onions; orange segments and orange citrus beurre blanc. Sautéed garlic spinach and Lyonnaise potato.</i>	
Blackened Shrimp Scampi	\$17
<i>Blackened shrimp served over angel hair pasta in a white wine, lemon butter sauce with pine nuts, diced tomato, and capers</i>	
Mango Mahi-Mahi	\$19
<i>Grilled Mahi over seasoned rice and spicy black bean sauce. Topped with tropical Mango salsa with fresh cilantro, jalapeno peppers, and red onion.</i>	
Peppercorn crusted Tuna	\$21
<i>Saku tuna dusted with peppercorn melange and seared; Lyonnaise potato and garlic steamed spinach. Finished with mango ginger compote.</i>	
Chicken Marsala	\$19
<i>Chicken breast with onion, mushroom, Marsala wine, brown gravy and cream. Lyonnaise potato and asparagus.</i>	
Braised Lamb Shank	\$22
<i>Braised lamb shank in a rich curry mint glaze with French green beans and Lyonnaise potatoes. Finished with a house tzatziki, diced tomato and crumbled feta cheese</i>	
Steak Frites	\$19
<i>Sirloin steak topped with Gorgonzola demi glace served with hand cut fries and asparagus</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

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>	