

Appetizers

Home-Made Onion Rings	7.00	Crab Deviled Eggs	6.00
Shoestring Fries	5.00	Four deviled eggs made with crab and Old Bay	
Poutine	7.00	Scottish Egg	6.00
Shoestring fries, gravy, cheese curds		A hard-boiled egg, wrapped in pork country sausage and bread crumbs and deep-fried	
With Pulled Duck	12.00	Vegetarian Sausage Version	6.00
Argentinian Chorizo Pizza	8.00	Irish Bangers & Mash	8.00
Flatbread, Argentinian chorizo, chimichurri, onion		Irish sausages, mashed potato, gravy	
Onion & Goat Cheese Pizza	7.50	Smoked Duck Pizza	10.00
Flatbread, caramelized onions, goat cheese, arugula		Flatbread, smoked duck, fresh Mozzarella, basil pesto	
Scallops & Red Pepper Pizza	12.00	Spinach Lasagna Rolls	8.00
Flatbread, grilled scallops, roasted red peppers, basil, chili oil, Parmesan		Lasagna rolls with spinach, mushrooms, walnuts and cottage cheese in a rosé marinara sauce	
Fried Goat Cheese	9.00	Pan-Fried Mozzarella	8.50
Fried balls of goat cheese and pine nuts wrapped in potato with balsamic glaze		Lightly breaded and fried Mozzarella wedges with marinara sauce	
Hummus Platter	10.00	Fried Eggplant	8.00
Served with flatbread, cucumber, celery, carrots, red onion, Kalamata olives, Roma tomato and Feta		Lightly fried eggplant with fresh goat cheese and basil over marinara sauce	
Fried Calamari	10.00	Tomato, Mozzarella & Basil	8.00
Served with Thai chili sauce		Drizzled with olive oil	
Spicy Scallops & Crab	14.00	Green Lip Mussels	11.00
Scallops topped with jumbo lump crab and scallions in red pepper sauce		New Zealand Green Lip Mussels in white wine sauce	
Crab & Spinach Dip	13.00	Scallops Provençal	12.00
Served with flatbread wedges		Sautéed in white wine garlic sauce with tomato, parsley	
Tuna Carpaccio	14.00	Mahi Mahi Bites	8.00
Searched tuna with wasabi coconut sauce and avocado salsa		Sautéed Mahi Mahi pieces with mango salsa	
Grilled Chicken Skewers	9.00	Tangerine Beef Skewers	9.00
Skewers of yogurt-marinated chicken and veggies		Skewers of grilled beef in Tangerine sauce	
Cheese & Fruit	11.00	Smoked Fish Dip	8.00
A selection of artisanal cheese with apples & pear		House-smoked fish dip with crostini	
Tuna Tartare	14.00	Smoked Fish Plate	11.00
Tuna tartare with sesame oil, scallions, peppers, onion Jalapeños		Smoked Mahi and smoked salmon with chopped egg, capers, tomato, onion, Horseradish sauce and crackers	

Dinner Salads

Ladykiller Salad

Fresh romaine lettuce with shrimp, julienned vegetables, olives, White Cheddar, Parmesan, hardboiled eggs, onions and bacon, tossed in a sesame vinaigrette and topped with Jumbo Lump crab

large 18.00 small 13.00

Jane's Ultimate Salad

Blackened tuna and blackened salmon, apples, mangoes, pears, avocado over chopped greens

17.00

Mediterranean Tuna Salad

Pan-seared tuna, white beans, Kalamata olives, fresh Mozzarella, hearts of palm, tomato and hardboiled egg over mixed greens tossed in a basil pesto vinaigrette

17.00

Grilled Shrimp, Corn & Avocado Salad

Grilled shrimp, yellow corn, avocado, roasted red pepper, red onion, tomato, tortilla chips and cilantro over romaine lettuce tossed in Cilantro Pepita dressing

17.00

Spicy Beef Salad

Marinated steak strips, cucumber, tomato, red onion, cilantro, mint tossed in sesame ginger dressing

14.00

Blue Steak Salad

Thin strips of grilled bistro steak, mixed greens, roasted vegetables, Bleu cheese

14.00

Trivia Salad

Grilled chicken, black beans, onions, peppers, tomato, avocado and cilantro over romaine lettuce

13.00

Starter Salads

Hearts of Palm Salad

Hearts of palm, Feta, mushroom, cherry tomato arugula, romaine, lemon olive oil

9.00

Roasted Beets & Arugula Salad

Red and golden beets, arugula, goat cheese, walnuts

9.00

Spinach Salad

Baby spinach, Bleu cheese, red onion, apples, walnuts roasted red peppers

9.00

Greek Salad

Romaine, Feta, tomatoes, Kalamata olives, cucumbers, red onion, pepperoncini, Greek dressing

8.00

Garden Salad

Mixed greens, tomatoes, cucumbers, mushrooms carrots, red onion, sprouts

8.00

Caesar Salad

Romaine lettuce, croutons, Parmesan, pine nuts Caesar dressing

7.00

Side Garden Salad

5.00

Side Caesar Salad

4.00

Add Grilled or Blackened Chicken \$6

Add Grilled or Blackened Salmon \$10

Add Grilled or Blackened Tuna \$10

Add Grilled or Blackened Bistro Steak \$7

Add Grilled or Blackened Shrimp \$8

Add Jumbo Lump Crabcake \$12

Salad Dressings

Balsamic Vinaigrette, Basil Pesto Vinaigrette, Bleu Cheese, Champagne Vinaigrette, Cilantro Pepita, Gorgonzola Vinaigrette, Lemon and Olive Oil, Ranch, Roasted Garlic Parmesan, Raspberry Vinaigrette, Sesame Ginger Vinaigrette

Chili & Soups

Vegetarian Chili

bowl **7.00**
cup **4.00**

Keith's Ghost of Terlingua Chili bowl **8.00**
cup **4.50**

Soups of the Day

cup **4.00** bowl **7.00**

Sandwiches & Wraps

"American Kobe" French Dip

Sliced American Wagyu beef and Provolone on a French hard roll, Au Jus, served with shoestring fries and spicy coleslaw
15.00

Crabcake Sandwich

5 oz. broiled Jumbo Lump crabcake, tomato, lettuce, roll served with shoestring fries and spicy coleslaw
15.00

Blackened Tuna Wrap

Chopped blackened tuna steak with cucumber, avocado, lettuce, tomato and red pepper sauce served with shoestring fries and spicy coleslaw
15.00

Peking Duck Wrap

Pulled duck, cucumber, red pepper, scallions, arugula and Hoisin sauce served with shoestring fries and spicy coleslaw
15.00

Half-Pound Burger

8 oz. burger, choice of cheese, grilled bun, served with shoestring fries and spicy coleslaw

Black Angus Beef 12.00

Bison 14.00

Turkey 11.00

Black Bean 10.00

Grilled Vegetable Focaccia

Grilled Portobello, Feta, eggplant, tomato, spinach, roasted red peppers, avocado, Provolone & fresh basil on focaccia with guacamole served with shoestring fries and spicy coleslaw
13.00

Jenny Wrap

Sautéed chicken, spinach, roasted red pepper, black olives, eggplant, and Feta with shoestring fries and spicy coleslaw
13.00

California Chicken Wrap

Grilled chicken breast, guacamole, cucumber, lettuce served with shoestring fries and spicy coleslaw
12.00

Choripan

Grilled Argentinian Chorizos on a baguette with Chimichurri served with shoestring fries and spicy coleslaw
11.00

Lightfare

Duck Tacos

Three pulled duck tacos with tomatillo avocado salsa on flour tortillas

15.00

Blackened Fish Tacos

Three blackened Mahi Mahi tacos, with lettuce, pico de gallo and Tartar sauce on blue corn tortillas

13.00

Meatloaf

Served with mashed potatoes, brown gravy and sautéed vegetables

14.00

Buffalo Chicken Quesadilla

Grilled chicken, bacon, tomato, onions, lettuce, cheddar, Blue cheese and Buffalo sauce

12.00

Poultry

Chicken Chesapeake

Chicken breast with Jumbo Lump crabmeat glazed with Imperial sauce served with mashed potato and Chef's vegetable

21.00

Charles Street Chicken & Shrimp

Lightly breaded chicken breast topped with shrimp, artichoke, tomato, mushroom, spinach and basil in a lemon butter white wine sauce served with rice

20.00

Peter's "Godfather" Chicken

Lightly breaded chicken breast with mixed bell peppers, jalapeños, tomato, scallions, in a white wine, garlic and basil sauce served with mashed potatoes and Chef's vegetable

18.00

Whit's Stuffed Chipotle Chicken

Chicken breast stuffed with Portobello, spinach and Feta topped with a chipotle cream sauce served with mashed potatoes and Chef's vegetable

18.00

Tequila Chicken

Chicken marinated in lime and tequila, served with roasted corn medley, corn chipotle over rice

18.00

Beef & Pork

Delmonico Steak with Chimichurri

10 oz. grilled Delmonico sirloin strip steak with Chimichurri sauce served with Chef's vegetable and mashed potato
17.00

Pork Tenderloin in Poblano Sauce

Marinated pork tenderloin slices in Poblano cream sauce, served with rice and asparagus
16.00

Steak Frites

8 oz. bistro filet, green peppercorn sauce, shoestring fries
16.00

Seafood

Crabcake Platter

5 oz. broiled Jumbo Lump crabcake served with mashed potatoes and Chef's vegetable
One Crabcake 18.00 Two Crabcakes 25.00

Stuffed Shrimp

Five jumbo shrimp stuffed with Jumbo Lump crabmeat and glazed with Imperial sauce, served with rice and chef's vegetable
21.00

Sriracha Soy Glazed Tuna

Grilled tuna glazed with Sriracha soy sauce served with herbed couscous and Chef's vegetable
19.00

Grilled Tuna with Chipotle & Cilantro

Grilled tuna topped with chipotle cilantro sauce served with herbed couscous and Chef's vegetable
19.00

Pistachio Crusted Salmon

Pistachio-crusted salmon in beurre blanc over herbed couscous with mixed vegetables
19.00

Sesame Salmon

Salmon rolled in sesame seeds with ginger soy sauce, served with mashed potatoes and Chef's vegetable
19.00

Pacific Rockfish with Pine Nut Sauce

Wild-caught Pacific Rockfish in a pine nut, caper & scallion sauce with rice and asparagus
17.00

Pacific Rockfish Puttanesca

Wild-caught Pacific Rockfish in Puttanesca (tomato, olives, capers, onions, red pepper) with rice and asparagus
17.00

Shrimp, Beans & Rice

Sautéed shrimp with black beans and rice tossed with green onions in curry and coconut rum
17.00

Pasta Dishes

Crab & Shrimp Pasta

Jumbo Lump crabmeat and sautéed shrimp with vegetable medley tossed in a sundried-tomato cream sauce over penne
21.00

Blackened Chicken & Shrimp Pasta

Chicken and shrimp blackened and tossed in a Cajun cream sauce over penne
19.00

Smoked Duck & Shrimp Pasta

Sliced smoked duck breast and shrimp tossed in an Alfredo cream sauce with onion over penne
19.00

Parmesan Crusted Salmon & Pasta

Parmesan-cruste salmon with white garlic sauce with linguini
19.00

Dr. Emily's Chicken Pasta

Sautéed chicken breast with mushrooms, walnuts, basil, garlic in rosé cream sauce over penne
18.00

Wild Mushroom Ravioli

Wild mushroom ravioli in rosé cream sauce topped with fresh Mozzarella
17.50

Joe Parker's Pasta

Penne sautéed with broccoli, spinach, pine nuts, sundried-tomatoes, red pepper flakes, garlic, olive oil and Parmesan
16.00