

Appetizers

SEASONAL SOUP

8

SHRIMP AND GRITS

*With Bourbon grilled shrimp and
Virginia ham*

10

POUTINE

*Shoe string or sweet potato French fries with
gravy and cheese*

9

CRISPY CHICKEN ROLL

*Five spiced chicken in crispy brick pastry and
sweet chili sauce*

9

CRAB FRITTERS

With red pepper aioli

11

GRILLED FLAT BREAD

Caramelized onion, olives, and garlic

8

Add White Anchovies..... 1

Add Cheese..... 1

Salads

ASIAN CHOPPED SALAD

*Napa cabbage, snow peas, carrots, red peppers,
wonton crisps and soy sesame dressing*

9

CAESAR SALAD

*Crisp romaine, garlic crouton and grated
parmesan*

8

FIELD GREENS

spiced pecans and shallot vinaigrette

8

*Add one of the following to create an entree
salad:*

CHICKEN4

SHRIMP.....7

GRILLED STEAK6

CRAB CAKE8

Sandwiches

*Served with choice of Shoe String
or Sweet Potato French Fries*

CHEESEBURGER

Choice of cheddar or Swiss

12

SOUTHWEST CHICKEN WRAP

*Grilled chicken, black bean and corn salsa and lettuce
tossed in buttermilk ranch dressing*

11

GRILLED SALMON CLUB

*Bacon, avocado, lettuce,
tomato and basil aioli on brioche toast*

15

CLASSIC CLUB

*Ham, turkey, bacon, Swiss, lettuce, and tomato on
toasted white or wheat*

14

CRAB CAKE SANDWICH

*On brioche bun served with Asian coleslaw
and remoulade*

17

Entrees

AMISH CHICKEN BREAST

*Mashed potatoes, fried green tomatoes
and red wine sauce*

16

STEAK FRITES

*Grilled 6oz tenderloin with shoe string fries
and chili ketchup*

18

MCI CRAB CAKES

*With roasted fingerling potatoes, garlicky greens
and house dried tomato compote*

24

RAVIOLI

*Roasted beet and goat cheese with
tarragon butter sauce*

13

FRESH CATCH

Seasonal preparation