



Homemade Soups

Cup \$4.75 Bowl \$5.75 Half Quart \$8.95 Full Quart \$12.95

ASK YOUR SERVER FOR OUR HOMEMADE SOUPS

Appetizers & Starters

OYSTERS ON THE HALF SHELL

Oysters on the 1/2 shell or steamed served with cocktail sauce and lemon. Check out our Oyster Menu!! You know what they say about oysters:)

2.75ea

RAW LITTLE NECK CLAMS

Sweet Nectar from the bottom of the sea \$1.25ea, Half DZ \$6.95 DZ \$13.00

FRESH STEAMED P.E.I. MUSSELS

White wine, butter, garlic, fresh herbs, tomatoes & garlic toast points

\$11.95

SHRIMP COCKTAIL

U15 Jumbos served with lemon and cocktail sauce Single \$2.25, Half DZ \$12.50, DZ \$24.00

Specialty Items

BAKED STUFFED LOBSTER

Whole Lobster stuffed with a crab with side veggy and roasted red potato

\$22.00

12 OZ OPEN FACE PRIME RIB SANDWICH

Slow cooked tender Prime rib served on garlic bread and FF

\$13.95

BBQ CHICKEN AND RIBS

1/4 chicken, 1/4 ribs with local corn on cob, baked beans and salad of the day

\$11.50

FRESH HOT TURKEY DINNER

With mashed potatoes, gravy and veggy medley

\$12.50

CHIPOTLE BBQ CHICKEN QUESADILLA

Chipotle seasoned chicken, BBQ sauce and cheddar cheese

\$10.50

Dessert of the Day

WARM CHOCOLATE LAVA CAKE

Served with raspberry & caramel sauce, topped with fresh whipped cream

\$5.95

Salad of the Day

MACARONI SALAD

COLESLAW