

Appetizers

Soup

Changes daily -10

Chef's whim

Changes daily based on local ingredients

Duck potstickers

Hand pulled duck, Asian slaw, soy sesame ginger reduction -16

Crispy fried oysters

Cornmeal crusted local oysters, house pickled vegetables, paper canoe remoulade 16

Crab dip-

Lump blue crab, artichoke, lemon zest, 3-cheese blend, house artisan crackers -15

Salads

Canoe salad

Key lime basil vinaigrette, cherry tomatoes and cucumbers -12

Roma crunch lettuce

Creamy gorgonzola dressing, applewood smoked bacon, cherry tomatoes -13

Grilled romaine

Fire-roasted tomatoes, feta cheese, red onion, roasted shallot-balsamic vinaigrette- 13

Additions -

Smoked gouda grits-5
wild rice- 5
couscous-7
cornbread-2.5

twice baked potato-6.5
Potato gratin-7
sugar snaps-6

grilled asparagus-6
green beans-6
single scallop-6
3 sauteéd shrimps-6

Entrees

Wild catch

pan-sauteéd fish, toasted vegetable couscous with asparagus, green onions, cremini mushrooms, with strawberry Rosé beurre blanc -34

Crab stuffed shrimp

Large shrimp, lump crab, asparagus, wood roasted pan sauce, cornbread -33

Scallops

Skillet seared scallops, puff pastry, risotto, carrots, green beans, and saffron beurre blanc -37

Wood oven roasted organic chicken

Lemon and herb roasted organic chicken, potato gratin, pan gravy, carrots, sugar snap peas -27

Cast iron shrimp and grits

Large shrimp, smoked gouda grits, sauteed spinach, grilled asparagus, andouille réduction -31

14oz prime NY steak

twice baked potato, grilled asparagus, au poivre sauce -43

Paper canoe ravioli with lobster

Hand rolled five cheese ravioli and sauteéd Maine lobster -31

Your choice of

Fresh basil and roasted tomato

Or

House made parmesan cream