

# TAPAS SELECTIONS

SOUP OF THE DAY  
chef's whim 7

WARM CRAB AND CHEESE DIP  
served with pita chips 10

MEATBALLS  
andalusian style meatballs  
topped with tomato sauce 7

COCONUT CRUSTED FRIED SHRIMP  
served with a chili plum sauce 7

HOUSE-MADE FRENCH FRIES  
seasoned with provincial herbs 6

KOBE SLIDERS\*  
toasted brioche, cheddar, swiss  
or pepperjack cheese 14

ARANCINI  
fried risotto, mushrooms,  
fontina cheese, tomato coulis 8

FRIED CALAMARI\*  
tempura style, chorizo,  
cubanella peppers, chipotle aioli 9

TRADITIONAL CAESAR SALAD  
classically prepared 8  
add chicken 4  
add shrimp 6

STACKED MOZZARELLA WITH TOMATO AND BASIL  
drizzled with herb oil 10

RIBS  
cajun seasoning, brushed and drizzled  
with our house-made bbq sauce 11

JUMBO LUMP CRAB CAKE\*  
chipotle aioli, mâche, served over  
a sweet onion slaw 9

PLANTAINES  
fried and lightly salted 6

NEW ENGLAND OYSTER PLATE  
fried oysters served over  
house-made fries 10

P.E.I. MUSSELS\*  
steamed in white wine, garlic  
and shallots 12

CHICKEN SATAY  
tossed in coconut curry 7

BEEF TENDERLOIN\*  
bite sized tenderloin in a sherry demi-glaze  
with mushrooms and shallots 12

SAUTEED SHRIMP  
in a white wine and cilantro reduction  
served with crustini 11

LAMB LOLLIES  
In an appplewine and mint reduction 10

PAN SEARED SCALLOPS\*  
on a rosemary skewer  
in a white wine reduction 10

\*cooked to order or served raw. consuming raw or undercooked animal products may increase your risk of food borne illnesses