

# Appetizers

<b>Big Seared Sea scallops</b> -Brown butter, thyme, wild mushroom raviolis, and wild mushrooms, Simmered in white wine demi glace drizzled with truffle oil, garnished with Shaved Parmesean	\$15.50
<b>Grandma’s Jumbo Garlic Shrimp (4)</b> - Simply presented on toasted sliced French Bread	\$14.50
<b>Prince Edward Island Mussels</b> -Pan roasted & simmered with Andouille sausage, tomato White wine and garlic butter, with crusty bread	\$14
<b>Island Round fries or Crispy “Shoestring” French fries</b>	\$6.50
<b>Leo’s Aunt Carol’s Warm Clam Dip</b> -Topped with melted cheddar jack and served with Crudités, crusty bread and stoned wheat thins	\$14
<b>Baked Brie &amp; Fruit with Crusty Bread</b>	\$13
<b>Old Fashioned Hand Patted Fried “Count” Oysters</b> - The biggest, with cocktail sauce	\$12.95
<b>Twin Kabobs of Filet Mignon</b> -On grilled bread with thin russet fries dusted with steak Seasoning, horseradish tiger sauce, & house made steak sauce	\$14
<b>Eggplant Tower</b> -Parmesan breaded & layered with hand pulled mozzarella, set in a pool Of pink caper sauce	\$12.95
<b>Crispy Calamari</b> -With a trio of sauces: Thai chili, Hawaiian BBQ & marinara	\$12.50
<b>Ancho Dusted Wings</b> -With chipotle & bleu cheese aioli, celery sticks	\$10.50

# Soup

<b>Classic Maryland Crab Soup</b>	<b>Reg. \$7.50</b>	<b>Sm \$5</b>	<b>Chef’s Soup</b> -Priced daily
-----------------------------------	--------------------	---------------	----------------------------------

# Salads

<b>Classic Caesar</b> - Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing	\$10
<b>Greek Salad</b> -A traditional presentation of fresh and marinated vegetables, feta and greens with Oregano and red wine vinaigrette	\$12.95
<b>Seasonal Field Greens with Grilled Wild Salmon</b> -Virgin olive oil and balsamic vinaigrette dressing	\$15.95
<b>House garden Salad</b> -With a full compliment of the freshest vegetables..... Add Bleu cheese \$1.00	Small...\$6.50      Big....\$9
<b>Cobb Salad</b> -Greens topped with chopped turkey, bacon, avocado, hard boiled egg, tomato and fresh Chives, with raspberry vinaigrette	\$13.50
<b>Bistro Steak Salad</b> - Grilled and sliced on a cool bed of seasonal field greens with caramelized onions, mushrooms and white balsamic dressing	\$15.95

# Kids Menu...For those under 10

All served with Fries (except pastas) and a Beverage ~

<b>Grilled Cheese</b> ...3 pieces of bread & 2 layers of American Cheese	\$5.95
<b>3 Chicken Tenders</b>	\$5.95
<b>Lil’ Hamburger</b>	\$5.95.....w/cheese add .75
<b>Penne Pasta</b> ....w/marinara, mac & cheese style or butter	\$7.95
<b>Ravioli</b> ....w/marinara, cheese sauce or butter	\$9.95

# Sandwiches, et al

<b>Fresh Quiche of the Day with small salad</b>	\$12.50
<b>Char-Grilled Burgers-</b> Made with fresh ground Certified Angus Beef with American, Swiss, Cheddar, Pepper jack, Provolone, or Bleu Cheese, add .75 Bacon-add .75	\$11.50
<b>Crab Cake Maryland Style-</b> All jumbo backfin lump-served broiled	\$15.95
<b>Grilled Wild Salmon BLT-</b> Served with roasted red peppers, apple wood Smoked bacon and pesto sauce on Artisan bread	\$14.95
<b>The Islander-</b> House roasted turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on soft rye With bacon, add .75	\$11.95
<b>Crabby Chicken Pretzel Club-</b> Grilled chicken on a pretzel roll with crab dip, Lettuce, tomato, bacon and melted cheddar	\$13.50
<b>Hot Turkey with Mashed Potatoes and Gravy-</b> Served open faced on Texas Toast	\$13.50
<b>Big Meatball Sub-</b> With Marinara and Provolone on crusty garlic bread, and Mini Caesar salad	\$13.50
<b>Gyro Sandwich-</b> Grilled lamb gyro meat sandwiched between 2 pitas with Cucumber tzatziki, olive salad, salsa, feta & cabbage, with mini Greek salad	\$13.50
<b>Fish &amp; Chips-</b> Cod, Island fries, coleslaw and tartar	\$14.50
<b>Oyster Po' Boy-</b> Plump "Counts" on a toasted mini baguette roll with chopped Lettuce, tomato, diced pickles and remoulade sauce	\$13.50
<b>Leo's Shrimp Salad Platter or Sandwich-</b> Accented with mango and the Perfect amount of spice	\$13.95
<b>Fancy Chicken Salad-</b> Lightly dressed and garnished with dried fruit, pine Nuts, capers and chives, served as a sandwich or platter	\$12.95
<b>Island Fish Tacos Cuban Style-</b> The freshest fish, grilled and served in a Soft tortilla with Havarti cheese, cabbage and fresh cilantro guacamole (2) \$11.95 (3) \$14.50	
<b>The Ultimate Grilled Cheese-</b> yet another ever changing creation with chef's choice of side	Priced accordingly

## Michelle's Organic and Vegetarian Corner

<b>Chickpea Hummus-</b> garnished with roasted red peppers, pine nuts, x.v.o.o. and cumin spice blend, crudités, pita bread and stoned wheat thins	\$9
<b>Avocado Vegetable Wrap</b>	\$9.95
<b>Organic Vegetable Pasta "Big Plate"</b> with Portabella and Cream Sauce	\$17.95

**Fine Dining Menu available after 5**