

Appetizers

Crab Dip -Topped with melted cheddar jack and served with crusty bread, avocado chips And house salsa	\$14
Grandma's Jumbo Garlic Shrimp (4) - Simply presented on toasted sliced French Bread	\$13.75
Prince Edward Island Mussels -Pan roasted & simmered with Andouille sausage, tomato White wine and garlic butter, with crusty bread	\$14
Island Round fries or Crispy "Shoestring" French fries	\$6.50
Clams Casino (6) - Top neck clams topped with garlic butter, bread crumbs, applewood bacon, And melted provolone	\$13
Baked Brie & Fruit with Crusty Bread	\$13
Twin Kabobs of Filet Mignon -On grilled bread with thin russet fries dusted with steak Seasoning, horseradish tiger sauce, & house made steak sauce	\$14
Eggplant Tower -Parmesan breaded & layered with hand pulled mozzarella, set in a pool Of pink caper sauce	\$12.95
Crispy Calamari -With a trio of sauces: Thai chili, Hawaiian BBQ & marinara	\$12.50
Ancho Dusted Wings -With chipotle & bleu cheese aioli, celery sticks	\$10.50

Soup

Classic Maryland Crab Soup Reg. \$7.50 Sm \$5 **Chef's Soup**-Priced daily

Salads

Tomato Mozzarella -Vine ripe tomatoes topped with fresh mozzarella and drizzled with basil oil And balsamic reduction	\$10.95
Classic Caesar - Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing	\$10
Greek Salad -A traditional presentation of fresh and marinated vegetables, feta and greens with Oregano and red wine vinaigrette	\$12.95
Seasonal Field Greens with Grilled Wild Salmon -Virgin olive oil and balsamic vinaigrette dressing	\$15.95
House garden Salad -With a full complement of the freshest vegetables..... Add Bleu cheese \$1.00	Small...\$6.50 Big...\$9
Cobb Salad -Greens topped with chopped turkey, bacon, avocado, hard boiled egg, tomato and fresh Chives, with raspberry vinaigrette	\$13.50
Wedge Salad -Wedge of iceberg topped with bleu cheese dressing, cherry tomatoes, bacon And bleu crumbles	\$11.95
Bistro Steak Salad - 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 ~

Grilled Cheese ...3 pieces of bread & 2 layers of American Cheese	\$5.95
3 Chicken Tenders	\$5.95
Lil' Hamburger	\$5.95.....w/cheese add .75
Penne Pastaw/marinara, mac & cheese style or butter	\$7.95
Ravioliw/marinara, cheese sauce or butter	\$9.95

Sandwiches, et al

Fresh Quiche of the Day with small salad	\$12.50
Char-Grilled Burgers- Made with fresh ground Certified Angus Beef with American, Swiss, Cheddar, Pepper jack, Provolone, or Bleu Cheese, add .75 Bacon-add .75	\$11.50
Crab Cake Maryland Style- All jumbo backfin lump-served broiled	\$15.95
Grilled Wild Salmon BLT- Served with roasted red peppers, apple wood Smoked bacon and pesto sauce on Artisan bread	\$14.95
The Islander- House roasted turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on soft rye	With bacon, add .75 \$11.95
Crabby Chicken Pretzel Club- Grilled chicken on a pretzel roll with crab dip, Lettuce, tomato, bacon and melted cheddar	\$13.50
Gyro Sandwich- Grilled lamb gyro meat sandwiched between 2 pitas with Cucumber tzatziki, olive salad, salsa, feta & cabbage, with mini Greek salad	\$13.50
Soft Shell Crab Sandwich- Flash fired jumbo with lettuce and tomato on thick Soft white bread, served with tartar sauce and sides of cucumber and pickled ginger	Market priced
Leo's Shrimp Salad Platter or Sandwich- Accented with mango and the Perfect amount of spice	\$13.95
Fancy Chicken Salad- Lightly dressed and garnished with dried fruit, pine Nuts, capers and chives, served as a sandwich or platter	\$12.95
Island Fish Tacos Cuban Style- The freshest fish, grilled and served in a Soft tortilla with Havarti cheese, cabbage and fresh cilantro guacamole	(2) \$11.95 (3) \$14.50
The Ultimate Grilled Cheese- Fancy chicken salad, tomato and cheddar on Marble rye with Chef's choice of side	Priced accordingly

Michelle's Organic and Vegetarian Corner

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

Fine Dining Menu available after 5