

# Appetizers

## Tuna Poke Won Ton Nachos

Tuna, wonton, seaweed salad, avocado, cilantro, lime, scallions, wasabi aioli, Sriracha aioli, and shaved jalapenos. \$17

## Spicy Crab Fries

Served with old bay aioli lump crab, shoestring spicy French fries, scallion, and lemon zest. \$17

## Chicken Wings

A dozen bone in wings served tossed in your choice of sauce honey BBQ, buffalo, sweet chili, or teriyaki sauce. Served with ranch or blue cheese dressing \$15  
or boneless for \$16

## Crispy Chicken Lettuce wraps

Served on butter lettuce with Thai peanut dressing, sprouts, green onions, and wasabi micro greens \$15

## Quesadillas

With your choice of protein, Pico de Gallo, chipotle sour cream, shredded jack cheese

Chicken \$13

3 Cheese \$10

Blackened Shrimp \$13

Soft Shell with green onion and tomato \$14

## Fried Green Tomatoes Caprese

4 fried green tomatoes topped with fresh mozzarella, a smokey tomato coulis and fresh basil pesto \$15

## Southwestern Egg Rolls

Southwestern chipotle chicken with corn, black beans and Monterey jack cheese served on a bed of mixed greens with Pico de Gallo and avocado ranch dressing \$14

## Jalapeno Poppers

Served with a sweet red pepper glaze with orange and rosemary \$15

## Taco Trio

3 tacos served with accompanying relishes and sauces \$14  
(please ask your server about today's offerings)

## Grilled Lamb Chops

Grilled New Zealand Lamb Chops grilled perfectly to your desired temperature served with citrus fennel slaw and a garlic mint glaze      tapas \$15      large \$29

## Coconut Curried Scallops

4 Diver Scallops Seared in a red curry paste served with coconut milk, lemon zest, and scallion with citrus honey power blend slaw \$15

## Southern Fried Frickles

Deep fried dill pickles breaded to order till crispy  
and served with chipotle ranch dressing \$10

# Salads

## House Salad

Arcadian field greens, julienne carrot, grape tomatoes, seedless English cucumbers, julienne red onion, sunflower seeds, garlic herb croutons and choice of dressing

small side salad \$9

entrée size salad \$15

## Caesar Salad

Oven roasted tomato, kalamata olives, asiago cheese, chopped egg and anchovy, dressed with a brown butter Caesar dressing drizzle \$12

*Add proteins to any entrée or salad:*

grilled chicken \$8

grilled shrimp \$11

fresh catch \$market price

# Entrees

*Served with choice of starch and vegetable.*

*May substitute side salad in the place of one of the sides.*

## Seafood Cannelloni

2 cannelloni stuffed with shrimp, crab, and scallops with spinach, onion, ricotta, mozzarella, asiago, and shallots, baked in a lobster sherry cream sauce until bubbly, then topped with crispy shallots and basil \$32

## Dunes Surf and Turf

Grilled 6oz filet grilled to your liking with a roasted shallot demi-glace, served with 4 perfectly seared scallops with lemon beurre blanc \$40

## Pan Seared Rack of Lamb

Lamb chops seared to your desired temperature, topped with a pistachio mint pesto cream sauce \$34

## Catch of the Day

Locally sourced daily catch prepared seasonally and changed often for freshness and quality \$market price (please ask your server about today's offerings)

## Cheshire Bone in Pork Chop

Seasoned with garlic pepper, grilled on char broiler and finished in the oven to a perfect juicy medium temperature, then finished with garlic rosemary compound butter \$28

*Ask about our daily offered sides, fresh catch, soup of the day and our Pastry Chef, Tabetha Hales' daily pastry creations.*