

Appetizers

Fresh Pulled Mozzarella, Seasonal Tomato & Basil - Drizzled with Balsamic Vinaigrette	\$9.50
Classic Oysters Rockefeller - Plump oysters on the half shell topped with spinach and Sambucca cream, garnished with an old school mini spinach salad	\$12
Asian Pan Steamed Mussels - In Saki and citrus-soy broth, sesame toast	\$8.95
Warm Maryland Crab Dip - Served with avocado tortilla chips and our own salsa	\$11
Grilled BBQ Shrimp - Four big shrimp on a stick based with Hawaiian BBQ, placed on a bed of pineapple salsa	\$11
Baked Brie and Fruit with Crusty Bread	\$9.50
Jumbo Sea Scallops - Seared in brown butter accented with fresh thyme, crystallized ginger, cilantro mint pesto, sriracha hot sauce, grit cakes and a haystack of crispy sweet potatoes	\$13
Island Round Fries ~ or ~ Crispy Fresh Cut Idaho Potato Fries	\$6.50
Seared Tuna, Rare - With seaweed salad and crispy wontons, ponzu sauce	\$13
Twin Kabobs of Filet Mignon - Marinated and grilled, mini salad of baby arugula and pickled red onion, grilled bread, horseradish	\$11
Breaded Select Oysters - Old fashioned fried and served with cocktail sauce	\$11

Soup

Classic Maryland Crab Soup	Soup of the Day - an ever-changing event
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Salads

Fresh Quiche of the Day with Small Salad	\$8.95
Classic Caesar - Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing	\$8.50
The Wedge - Half a head of iceberg, bleu cheese dressing and crumbles, bacon, grape tomatoes	\$8.95
House Garden Salad With a full complement of the freshest vegetables. add Bleu Cheese , \$1.00	small \$4.50 big \$7.50
Seasonal Field Greens with Grilled Wild Salmon - Virgin olive oil and balsamic vinaigrette dressing	\$14.95
Bistro Steak Salad - Grilled and sliced on a cool bed of seasonal field greens with caramelized onions, mushrooms and white balsamic vinaigrette dressing (cooked medium to medium well only)	\$15.95

Kids Menu

All served with Fries and a Beverage ~ **\$5.95**

Grilled Cheese...3 pieces of bread & 2 layers of American Cheese

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Sandwiches, et al

French Dip Hot Roast Beef and Grilled Onions on French Bread	\$8.95
Char-Grilled Burgers Made with fresh ground Certified Angus Beef® and served in a Pita Pocket, unless otherwise directed. With cheese, add .75 With bacon, add .75	\$8.95
Bleu Burger Fresh ground Certified Angus Beef® and Bleu Cheese and served on a Kaiser roll	\$9.95
Crab Cake a la Maryland Our special recipe — served broiled	\$12.95
Grilled Wild Salmon BLT Served with roasted red peppers, apple wood smoked bacon and pesto mayo on Artisan bread	\$13.95
Boneless Breast of Organic Chicken Marinated and seasoned, then char-grilled and served on a Kaiser roll	\$9.95
The Islander House roasted turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on soft rye With bacon, add .75	\$8.50
Leo's Shrimp Salad Platter or Sandwich Accented with mango and the perfect amount of spice	\$11.95
Fancy Chicken Salad Lightly dressed and garnished with dried fruit, pine nuts, capers and chives, served as a sandwich or platter	\$10.95
Island Fish Tacos a la Cuba The freshest fish, grilled and served in a soft tortilla with Havarti cheese, cabbage and cilantro avocado sauce	(2) \$8.95 (3) \$13.95

Michelle's Organic and Vegetarian Corner

Fresh Spinach Salad - Baby spinach, apple, cashew nuts, golden raisins and sun-cured cranberries with a creamy honey Dijon dressing	\$9
Chickpea Hummus and Pita Chips	\$6.50
Avocado Vegetable Wrap	\$7.95
Organic Vegetable Pasta with Portabella and Cream Sauce	\$17

~~ Parties of seven or more may be charged a gratuity of 18%. ~~

Fine Dining Menu available after 5

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