



LOUNGE MENU

Served from 11:00 am to 5:00 pm

Tapas

Marinated Olives - 5

Spiced Mixed Nuts - 6

Hand Cut Fries / Piquillo Aioli - 7

Hummus & Grilled Pita - 8

Roasted Mussels - 11

Herb Garlic Butter / White Wine / Grilled Focaccia

Three Cheese Plate - 14

Aged Cheddar / Goat Cheese / Local Blue / Membrillo / Honey / Walnuts / Grapes / Crostini

Local Smoked Salmon - 16

Caper Berries / Horseradish Sour Cream / Pickled Onions / Baguette Crostini

Tapas Plate - 17

Chef's Cheese / Salami / Serrano / Olives / Nuts / Marinated Eggplant / Crostini

Add Smoked Salmon - 5

Baby Mixed Greens - 10

Crumbled Blue / Candied Walnuts / Grapes / Balsamic Vinaigrette / Add Chicken - 6

Hearts of Romaine Caesar Salad - 9

Housemade Dressing / Shaved Parmesan / Croutons / Add Chicken - 6

Pan Seared Crab Cakes - 17

Local Crab / Piquillo Aioli / Mango Salsa / Shaved Fennel / Baby Greens

Pan Roasted Spicy Fish Tacos - 15

Blackened Local Catch / Avocado Mousse / Tropical Salsa / Housemade Potato Chips

Grilled Chicken B.L.T Sandwich - 14

Avocado / Smoked Bacon / Baby Greens / Tomato / Hand Cut Fries / Add Cheese - 1

Maine Lobster Roll - 19

Housemade Bun / Lemon Mayonnaise / Baby Greens / Hand Cut Fries or Chips

Grilled Pineland Farm Natural Burger - 13

Lettuce / Tomato / Pickled Onions / Choice of Cheese / Hand Cut Fries

Add Bacon - 3