

TAPAS SELECTIONS

MEATBALLS

andalusian style meatballs
topped with tomato sauce 5

COCONUT CRUSTED FRIED SHRIMP

served with a chili plum sauce 7

HOUSE-MADE FRENCH FRIES

seasoned with provincial herbs 5

KOBE SLIDERS

toasted brioche, cheddar, swiss
or pepperjack cheese* 14

JUMBO LUMP CRAB CAKE

chipotle aioli, mâche, served over
a sweet onion slaw 10

ARANCINI

fried risotto, mushrooms,
fontina cheese, tomato coulis 8

FRIED CALAMARI*

tempura style, chorizo, cubanella
peppers, chipotle aioli 9

SCALLOPS AND PROSCIUTTO*

on a rosemary skewer
seared with lemon and herbs 10

TRADITIONAL CAESAR SALAD

classically prepared 8
add chicken 4
add shrimp 6

CHICKEN SATAY

coconut curry 6

SASHIMI GRADE SALMON TARTARE*

lemon and chive, served over
cucumber crème fraîche 10

MESCLUN GREEN SALAD

with aged chèvre, dried
cranberries and honey roasted
walnuts 6

SPANISH GARLIC SOUP

classic on its own 7

STACKED MOZZARELLA WITH TOMATO AND BASIL

drizzled with herb oil 10

P.E.I. MUSSELS*

steamed in white wine, garlic and
shallots 10

RIBS

cajun seasoning, brushed and
drizzled with our house-made bbq
sauce 10

PLANTAINS

fried and lightly salted 5

JALAPEÑO CORNBREAD

two wedges topped with butter 5

NEW ENGLAND OYSTER PLATE

fried oysters served over house-
made fries 10

EMPANADILLAS

tuna and goat cheese 7

PATATAS BRAVAS

fried potatoes in a traditional
spanish tomato sauce 5

WARM CRAB AND CHEESE DIP

served with pita chips 10

ENTRÉE SELECTIONS

LEMON-PEPPER SALMON*

grilled and served over cous-cous
and asparagus 18

ROASTED CORNISH GAME HEN

sautéed andalusian spinach and
mushrooms 18

FLAT IRON STEAK

sherry & mushroom demi glace,
accompanied by roasted red
bliss potatoes and seasonal
vegetable 16

BACON WRAPPED FILET MIGNON

covered in bleu cheese,
accompanied by a loaded baked
potato and vegetable 24

CATCH OF THE DAY

in a saffron sauce 18

CRAB CAKES*

two jumbo lump crab cakes
accompanied by cous-cous 18

CAJUN RIBS

accompanied by starch, vegetable
and sweet onion slaw 15

MUSSELS BLANCO*

garnished with fresh cilantro,
served over linguini 16

SPINACH & STEAK SALAD

seasoned and sliced to order,
sautéed mushrooms, pickled onions,
and chèvre 18

SPANISH COUNTRYSIDE LEG OF LAMB

wrapped around hickory ham,
braised with thyme, rosemary and a
tomato reduction 20

*cooked to order or served raw. consuming raw or
undercooked animal products may increase your
risk of food borne illnesses