

SMALL PLATES

Prince Edward Island Mussels	15
Steamed with caramelized onions, jalapeño peppers, cilantro, garlic, charred tomatillo & fresh citrus zest	
Crab Dip	16
Lump crab blended with cheddar, parmesan, cream cheese & spiced with Old Bay - served with toasted pretzel bread	
Toasted Brussels Sprouts	12
Roasted & tossed with smoked bacon & crumbled feta cheese, finished with a drizzle of pomegranate molasses	
Avocado Focaccia	16
Toasted & topped with fresh avocado, frisée lettuce, roasted heirloom tomato, cipolini onions, crumbled queso fresco & pepper seared shrimp	
Smoked Baby Back Ribs	15
Four smoked ribs served with Korean BBQ, Spicy Carolina Cherry & Kent Island Bourbon BBQ dipping sauces	
Smoked Jumbo Chicken Wings	16
Fried crispy & tossed with your choice of house made buffalo sauce, Old Bay & butter or Spicy Carolina Cherry	
Toasted Flatbread Bruschetta	12
Topped with honey ricotta, extra virgin olive oil & a balsamic reduction - Add shrimp or chicken +6	
Loaded Fried Potatoes	14
Hand cut fries tossed with smoked chicken, fresh herbs, shredded Manchego cheese, bacon & roasted peppers	
Fried Green Tomatoes	17
Topped with crab & sweet corn tomato salad, finished with lemon-basil & balsamic reductions	

SOUPS & SALADS

Corn and Rockfish Chowder	13
Light & creamy corn chowder garnished with blackened rockfish	
Three Onion Soup	9
Leek, yellow & cipolini onion soup topped with a baked gruyère crouton	
Chef's Soup	-
Chef Todd's daily inspiration	
Berry Gorgonzola Salad	13
Tender baby greens & romaine lettuce tossed with raspberry balsamic dressing, topped with fresh berries, gorgonzola cheese & toasted almonds	
Caesar Salad	12
Romaine lettuce topped with classic caesar dressing, crunchy herbed croutons, fried capers & anchovy - Add shrimp, chicken or salmon +6	

HAND HELDS

Taco Trio 18
Rockfish, beef short rib, or pulled pork, served with house cucumber pico, fresh slaw & queso fresca - mix & match the three

Classic All American Burger 14
Eight ounce Roseda Farms burger with American & Cheddar cheeses, smoked bacon, lettuce, tomato & onion on a toasted brioche bun - served with house cut fried potatoes & a side of smoky Manor House sauce

Shore Burger 15
Eight ounce Roseda Farms burger with fried green tomato, candied bacon, lettuce, tomato, onion & cracked pepper mayo on a toasted brioche bun - served with house cut fried potatoes

Grilled Portabella Sandwich 14
With roasted red onion, sweet red pepper, frisée lettuce & Boursin cheese spread on a toasted ciabatta - served with house cut fried potatoes

Bourbon Barbecue Chicken Sandwich 16
Served on toasted ciabatta with avocado & feta spread, candied bacon, pickled red onion, lettuce & tomato - served with house cut fried potatoes

Pulled Pork Sandwich 16
Topped with crunchy slaw on toasted ciabatta - served with a side of Chef's vinegar sauce & house cut fried potatoes

ENTRÉES

Crab Cakes 40
Twin 4 ounce jumbo lump crab cakes - served with a fried green tomato & house made remoulade

Oven Roasted Chicken 26
Young, roasted chicken topped with caramelized orange, rosemary & toasted pecan butter sauce

Chargrilled Flank Steak 27
Ten ounces of chargrilled flank steak served with fresh chimichurri

Rockfish & Shrimp 28
Pan roasted in a soy & ginger glaze

Cioppino 26
Angel hair pasta topped with gulf shrimp, mussels & rockfish, braised in a delicate broth of tomato, fennel & saffron

Pasta al Limone 21
Tender gemelli pasta topped with sautéed julienne vegetables & fresh basil, finished with a lemon & white wine butter sauce
add chicken, shrimp, rockfish or salmon \$6

Gnocci with Short Rib Ragout 26
Tenderly cooked & served in a house made sauce, finished with freshly grated Parmigiano Reggiano cheese & lemon zest