

## SMALL PLATES

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

## SOUPS & SALADS

<b>Corn and Rockfish Chowder</b>	<b>13</b>
Light & creamy corn chowder garnished with blackened rockfish	
<b>Three Onion Soup</b>	<b>10</b>
Leek, yellow & cippolini onion soup topped with a baked gruyère crouton	
<b>Chef's Soup</b> Our culinary team's daily inspiration	<b>-</b>
<b>Berry Gorgonzola Salad</b>	<b>13</b>
Tender baby greens & romaine lettuce tossed with raspberry balsamic dressing, topped with fresh berries, gorgonzola cheese & toasted almonds	
<b>Caesar Salad</b>	<b>12</b>
Romaine lettuce topped with classic caesar dressing, crunchy herbed croutons, fried capers & anchovy - Add shrimp, chicken or salmon +6	

## HAND HELDS

<b>Taco Trio</b>	<b>18</b>
Rockfish, beef short rib, or pulled pork, served with house cucumber pico, fresh slaw & queso fresca - mix & match the three	
<b>Classic All American Burger</b>	<b>16</b>
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	
<b>Shore Burger</b>	<b>16</b>
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	
<b>Grilled Portabella Sandwich</b>	<b>14</b>
With roasted red onion, sweet red pepper, frisée lettuce & Boursin cheese spread on toasted brioche - served with house cut fried potatoes	
<b>Bourbon Barbecue Chicken Sandwich</b>	<b>16</b>
Served on toasted brioche with avocado & feta spread, candied bacon, pickled red onion, lettuce & tomato - served with house cut fried potatoes	
<b>Pulled Pork Sandwich</b>	<b>16</b>
Topped with crunchy slaw on toasted brioche - served with a side of Chef's vinegar sauce & house cut fried potatoes	

## ENTRÉES

<b>Crab Cakes</b>	<b>42</b>
Twin 4 ounce jumbo lump crab cakes - served with a fried green tomato & house made remoulade	
<b>Oven Roasted Chicken</b>	<b>27</b>
Young, roasted chicken topped with caramelized orange, rosemary & toasted pecan butter sauce	
<b>Chargrilled Flank Steak</b>	<b>29</b>
Ten ounces of chargrilled flank steak served with fresh chimichurri	
<b>Rockfish &amp; Shrimp</b>	<b>30</b>
Pan roasted in a soy & ginger glaze served with chef's choice vegetable	
<b>Cioppino</b>	<b>27</b>
Angel hair pasta topped with gulf shrimp, mussels & rockfish, braised in a delicate broth of tomato, fennel & saffron	
<b>Pasta al Limone</b>	<b>21</b>
Tender gemelli pasta topped with sautéed julienne vegetables, asparagus tips & fresh basil, finished with a lemon & white wine butter sauce add chicken, shrimp, rockfish or salmon \$6	
<b>Gnocchi with Short Rib Ragout</b>	<b>27</b>
Tenderly cooked & served in a house made sauce, finished with freshly grated Parmigiano Reggiano cheese & lemon zest	