



STARTERS

House Smoked Salmon
lemon hummus, crisped flatbread 7.95

Iced Market Oyster Selection
pink peppercorn, cucumber mignonette MKT. Pork and Vegetable Spring Rolls
carrots, cilantro, ginger soy dressing 6.95

Baby Arugula Salad
walnuts, parmesan, citrus vinaigrette 6.95 "Big Boy" Tomato Soup
zucchini, goat cheese 7.25

Simple Salad of Young Mixed Lettuces
crisped potatoes, sherry vinaigrette 5.50 Sweet Yellow Corn Soup
smoked bacon 6.95

Classic Caesar Salad
romaine hearts, parmesan crisp 6.50

SANDWICHES

Spring Vegetable Sandwich
impastata, oven dried tomatoes 9.50

Lemon Pepper Chicken Salad Sandwich
sun-dried cherries, almonds, whole wheat bread 10.50

Grilled CAB Cheeseburger
chipotle cheddar, applewood smoked bacon 11.95

Grilled CAB Burger
straight up 10.75

House Smoked Salmon Sandwich
sunflower bread, bliss potato and cauliflower salad 12.25

Grilled Chicken Breast Sandwich
avocado, swiss cheese, oven dried tomatoes 10.50

George's Bank Cod Fish Sandwich
buttermilk crust, red chili tartar sauce 12.95

ENTREES

Crispy Rock Shrimp Salad
napa cabbage slaw, shaved radish, sweet pepper remoulade 14.50

Panko Crusted George's Bank Cod Fillet
whipped potatoes, spinach, Georgia pecan brown butter 16.95

"South East Cobb Salad"
grilled chicken breast, smoked bacon, avocado, gorgonzola cheese 12.95

Canoe's Crisped Chimichurri Chicken Tacos
peruvian white bean salad, avocado salsa 12.95

Grilled Atlantic Salmon
spaghetti squash and carrot saute, pecans, wilted baby spinach 15.95

Blue Hill Bay Mussels
coconut milk-lemon grass broth, toasted baguette 11.95

Pan Seared Georgia Mountain Trout
warm chick pea salad, braised greens, lemon olive oil 15.95

Baby Maine Shrimp Cake
sweet corn succotash, basil essence 15.50

Seared Asian Beef Salad
buckwheat soba noodle salad, grilled green onions, sesame dressing 15.95

House Made Basil Fettuccine
rose tomato sauce, basil, shaved parmesan cheese 11.95

Carvel Grant Gould, Executive Chef