

~ Appetizers ~



~ Smoked Salmon \$12 ~

Delicately smoked salmon served with capers, thinly sliced red onions, and cream cheese.

~ Ceviche \$10 ~

A refreshing mixture of tilapia, tomatoes, red onions in a zesty lime marinade.

~ Smoked Sturgeon \$13 ~

A house favorite, our smoked sturgeon is prepared in our kitchen and is served with capers, thinly sliced red onions, and cream cheese.

~ Peel and Eat Prawns \$13 ~

A half pound of our chilled tiger prawns served with our homemade cocktail sauce.

~ Calamari Strips \$10.75 ~

A breaded calamari steak, grilled golden brown and served with house dressing, and cocktail sauce.

~ Combination Platter \$15.00 ~

A winning combination of smoked salmon, sturgeon, peel & eat prawns, cajun chicken strips, served on a bed of mixed baby greens with cream cheese, red onions, and sourdough bread.



~ Shrimp Cocktail \$8.50 ~

Rock shrimp served with our homemade cocktail sauce.

~ Crab Cakes \$11.50 ~

Golden brown homemade crab cakes, served with a roasted red pepper aioli.

~ Sourdough Bread.....\$1.50 ~

~ Baked Mac`N Cheese \$6.50 ~

Baked with a creamy blend of four cheeses and bacon.

A perfect appetizer!!!

~ Chicken Fingers \$9.75 ~

Breaded chicken strips grilled and served with a honey mustard sauce.

~ Cajun Chicken Strips \$9.75 ~

Cajun seasoned chicken strips grilled and served over mixed baby greens with our house dressing.

~ Steamed Clams / Market Price ~

A hearty portion of a pound and a half of clams, prepared in a white wine, garlic butter broth. Served with sourdough bread.