

SALADS

Ceviche.....\$ 6.00

Mahi and Shrimp marinated in fresh lime juice with tomato, cucumbers and fresh herbs

Tomato stuffed with tuna & cucumber.....\$ 7.00

Tomato stuffed with Salmon & marinated cucumber in a light cream sauce with fresh herbs

Salade Nicoise.....\$ 5.00

Tuna, Hard boiled eggs, green beans, anchovie, potato and herbs in a vinaigrette(on the side)

Lentils with smoked fish.....\$ 5.00

Lentils with smoked wild fish in a red onion vinaigrette (on the side)

Calamari salad with roasted veggies.....\$ 7.00

with roasted red peppers and tomatoes in a balsamic vinaigrette (on the side)

Taboule.....\$ 5.00

Couscous grain with tomatoes, cucumbers, basil, chickpeas

SOUPS

Tomato Basil.....\$ 5.00

Fresh Tomato in a home made vegetable broth with basil (hot or cold)

Gaspacho.....\$ 5.00

Tomato, cucumber with onion and garlic with basil (cold)

QUICHES

Mediterranean Quiche.....\$ 6.00

Quiche with grated zucchinis, olives and parmesan cheese

Quiche Lorraine.....\$ 5.00

Quiche with bacon and swiss cheese

Spinach Quiche.....\$ 5.00

Quiche with spinach, tomato and swiss cheese

Mushroom Quiche.....\$ 5.00

Mushroom, parsley and swiss cheese

Ham and cheese Quiche.....\$ 5.00

smoked ham and swiss cheese quiche

Sausage and cheese Quiche.....\$ 5.00

breakfast sausage and swiss cheese

SPECIALTIES

Crab cakes.....2 cakes \$ 6.00

made with local blue crab and our special blend of spices

4 cakes \$ 10.00

Smoked wild salmon.....\$ 10.00

5 oz portion of wild scottish salmon smoked with our special recipe

Smoked Charlotte Harbor mullet (local favorite).....\$ 5.00

A fillet of mullet smoked with our special recipe

Spinach and Leek pie... (for 6 people).....\$ 12.00

Spinach, leek on a puff pastry

