

Soups

Conch (konk) Chowder \$8.00 cream base, conch, potatoes, celery, carrot, onion	Roasted Red Pepper Bisque \$7.50 red pepper, tomato, onion, celery, garlic
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Appetizers

Spicy Steamed Shrimp	1/2 lb.....\$13.00	1-lb.....\$24.00	
Crab Dip			\$14.00
stoned wheat crackers, house crostinis			
Seafood Skins			\$14.00
shrimp, scallops, lump crab, baked potato wedges, sharp cheddar, sour cream			
Smoked Salmon			\$12.00
hard boiled egg, capers, red onion, cream cheese, cocktail sauce, Dijon dill sauce,			
Grilled Jerk Shrimp			\$13.00
large shrimp, grilled fresh pineapple, curry coconut mango drizzle			
SEAdar Fritters			\$12.00
conch, clam & character,.....so good you can hear the ocean			
Baked Brie			\$13.50
slivered almond, 100% pure Quebec maple syrup drizzle, grapes, apples, stoned wheat crackers, house crostinis			
Fried Green Tomatoes			\$11.50
tomato slices, goat cheese, panko, red pepper coulis			
Tomato, Feta, + Basil Crostinis			\$9.00
plum tomatoes, fresh garlic, feta, basil, crostini			
Baked Kale Chips	\$8.00	Sweet Potato Fries	\$8.00
EVOO, sea salt, cheddar jalapeno chips		chipotle aioli, vanilla maple sauce	

Salads

Spring Mix	\$7.50
mixed greens, grape tomatoes, craisins, caramelized walnuts, bleu cheese, house balsamic vinaigrette	
Caesar Salad	\$8.00
romaine or kale, fresh parmesan cheese, house croutons, Caesar dressing	
Kale and Roasted Sweet Potato	\$10.00
red onion, crumbled feta, EVOO lemon dressing	
Arugula, Beet and Goat Cheese	\$12.00
red and gold beets, walnut encrusted goat cheese, house balsamic vinaigrette	

Specialty Salads

Add to any salad: Jerk Chicken \$8.00, Ahi Tuna \$10.00, Salmon \$10.00, Crab Cake \$11.00, Jerk Shrimp \$9.00, Duck \$11.00 Filet \$16.00
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Entrees

Fresh Grilled Ahi Tuna	\$24.00
med-rare, soy reduction, wasabi cr�me drizzle, seaweed salad, rice, vegetable	
Fresh Grilled Salmon	\$23.00
soy ginger glazed, parmesan lemon orzo, vegetable	
Crab Cakes	\$28.00
(2) jumbo lump, delicately seasoned, broiled, rice, vegetable	
New England Baked Stuffed Shrimp	\$28.00
4 jumbo shrimp, fresh seafood stuffing, couscous, vegetable	
Cashew Encrusted Halibut	\$28.50
pan seared, pineapple jalapeno cream, rice, vegetable	
Shrimp, Scallops, & New Zealand Mussels	\$22.50
penne pasta, pernod scented tomato cream, fresh grated parmesan, green peas	
Cedar Paella	\$30.00
large shrimp, large scallops, mussels, crab, chicken, chorizo, capers, fresh garlic, spices, saffron rice, saut�ed vegetables, green peas	
	for TWO \$56.00
Cedar Neck Daily Yard Bird	\$MP
whatever the "flock" we have	
Jerk Pork Tenderloin	\$20.50
jerk seasoned, grilled, curry coconut mango drizzle, rice, vegetable	
Hoisin Glazed Boneless Duck Breast	\$26.00
hoisin glaze, grilled med rare, house garlic-basil mashed redskins, vegetable	
Filet Mignon	\$31.75
8oz hand-cut filet, demi-glace, saut�ed mushrooms, crumbled bleu cheese, house garlic-basil mashed redskins, vegetable	
New York Strip	\$26.50
12oz. Hand-cut, char-grilled, house garlic-basil mashed redskins, vegetable	
Vegetarian Stuffed Portabella Mushroom	\$19.75
large portabella mushroom, sweet potato, vegetable & black bean mix, feta, house tahini drizzle, starch, vegetable	

On the lite Side

Cedar Burger \$15.00 cheese, bacon, saut�ed mushroom, saut�ed onions, lettuce, tomato, fries	Crab Cake Sandwich \$16.00 lump crabmeat, no filler, broiled, soft Kaiser, fries
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