



DINNERDINNER

CASUAL FARE

BEER + PRETZEL CHEESE BITES \$8
with housemade honey mustard

FALAFEL CAKE \$9
tzatziki, mixed greens

PEI MUSSELS \$17
tomatoes, basil, garlic, shallots, white wine
butter sauce

VIVI CAKES \$10
blue crab, onion, red pepper,
cajun aioli

SOUPS

SOUP of the DAY cup \$4 / bowl \$7
SHE CRAB cup \$6 / bowl \$9

ENTREES

FISH + CHIPS \$18
beer battered cod, tartar, french fries

CAM BURGER* \$15
hydro bibb lettuce, yellow onion, tomato,
yellow mustard, duke's mayo,
french fries
CHEESE: cheddar, swiss, american

SHRIMP + GRITS \$20
sauteed garlic + shallots, mushrooms,
roasted red peppers, andouille sausage,
gouda grits, parmesan cream sauce

CAJUN SALMON \$20
pico de gallo, sauteed spinach,
gouda grits

PAN SEARED SCALLOPS \$22
maque choux, creamy gouda grits,
sunflower shoots

FILET MIGNON \$30
herbed boursin, garlic mashed potatoes,
roasted baby carrots

DESSERTS

CHOCOLATE TORTE \$7

PEANUT BUTTER CHOCOLATE PIE \$7

APPLE PIE \$7
a la mode \$2

SALAD COLLAGE \$12

Fill in the design form at your table and
pass along to your server.

GREENS
baby spinach
mixed greens
romaine

CHEESES
fresh mozzarella \$1
parmesan \$.50
goat cheese \$.50
gorgonzola \$.50
cheddar \$.50
feta \$.50

PROTEINS
grilled chicken \$5
grilled shrimp \$5
tuna salad \$4
chicken salad \$4

DRESSINGS
maple balsamic
lemon herb
buttermilk ranch
bleu cheese
caesar

TOPPINGS
red onions
cherry tomatoes
carrots
cucumbers
radishes
artichoke hearts
sliced apples
dates
mushrooms
kalamata olives
avocado \$1
jalapenos
candied pecans
bacon \$1
dried cranberries
golden raisins
roasted red pepper
boiled egg \$1
turkey \$2
ham \$2
sunflower seeds
sundried tomatoes
croutons

A 20% gratuity will be added to parties of 6 or more guests

Please notify your server if using your 10% membership benefit

*Cooked-to-order items advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.