



*Welcomes You!*

---

## *Appetizers*

### *Chef's Feature Soup of the Day*

*Ask your server about our daily creation*

*Eleven*

### *Atlantic Seafood Stew (GF, DF)*

*A steaming array of Fish and Shellfish stewed in a mildly spiced Tomato Broth with Fresh Herbs*

*Fifteen*

### *Chef Norman Day's "Award Winning" Seafood Chowder*

*A Rich, Creamy Broth loaded with plenty of Island Seafood*

*Sixteen*

### *Thai Style Steamed Island Mussels (GF, DF)*

*A large portion of Island Blue Mussels steamed in a Broth of Coconut Milk, Kaffir Lime Leaf, and Fresh Thai Herbs, finished with Fresh Lime and Cilantro*

*Fourteen*

## *Lunch Items*

### *Island Crab Cakes (DF)*

*Topped with a Tomato Chutney and a drizzle of Spicy Lemon Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette*

*Seventeen*

### *Dunes Summer Beet Salad (V, GF, DF without Cheese)*

*Fresh Island Greens tossed in our Maple Dijon Vinaigrette, topped with Garden Beets, Shaved Fennel, Apple, Carrots, Red Onions, Goat Cheese and Candied Walnuts*

*Seventeen*

### *Banh Mi Tofu Panini (Vegan, DF)*

*Panini Wrap with a Mushroom Pate, Fresh Chopped Vegetables, Marinated Tofu in a Spiced Peanut Sauce, Pickled Daikon Radish and Carrot, Cilantro, and a Vegan Lemongrass Sour Cream. Served with Fresh Island Greens tossed in our House Vinaigrette*

*Seventeen*

**Balinese Pork and Pineapple Nasi Goreng** (GF, DF, Vegan without Pork) *Eighteen*  
Braised Pork tossed with Fried Rice, Fresh Pineapple, and a Spicy Asian Sauce, garnished with Bean Sprouts, Roasted Peanuts, Green Onions, and Cilantro

**Grilled Chicken Bacon Wrap** *Seventeen*  
Tortilla filled with Grilled Chicken, Smoky BBQ Sauce, Herb Aioli, Tomatoes, Bacon, and Havarti Cheese. Served with Fresh Island Greens tossed in our House Vinaigrette

**PEI Lobster Spinach Quiche** *Eighteen*  
Loads of Lobster Meat with Spinach baked in a Flaky Crust, finished with a drizzle of Herb Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette

**Daily Pizza Creation** (Substitute GF Crust +\$3) *Eighteen*  
A tasty Pizza created daily by our imaginative Chef!

**Blue Elephant Pad Thai** (GF, DF, Vegan without Chicken and Egg) *Eighteen*  
Stir Fried Rice Noodles, Grilled Chicken, Egg, and Vegetables tossed in a Spiced Tamarind Sauce, garnished with Bean Sprouts, Fresh Cilantro and Peanuts

**Thai Pork Noodle Bowl** (GF, DF, Vegan without Pork and Egg) *Eighteen*  
Spicy Thai Ground Pork (Larb), Vermicelli Rice Noodles, Cucumber, Bean Sprouts, Tomatoes, Carrots, Red Onions, Mango, Thai Pickled Egg, Peanuts and Cilantro, drizzled with a Creamy Coconut Vinaigrette

## **Kid's Menu** (\*Served to Kids Under 12 Only)

**Linguine Bolognese** *Fourteen*  
Linguine topped with a Traditional Meat Sauce

**Thin Crust Cheese Pizza** (Substitute GF Crust +\$3) *Fourteen*  
Tomato Sauce and Mozzarella Cheese. Served with a Green Salad

---

\*\*\*Please inform your server of any food allergies before ordering and we will do our best to accommodate.

A base auto gratuity of 15% will be added to all parties of 8 or more.

(GF - Gluten Friendly, DF - Dairy Free, V - Vegetarian)