

Weekly Specials

Wine Down Wednesdays - Every Wednesday
50% off Bottles of Wine with Purchase of any Entrée, no limit.

Beer Thursdays - Every Thursday 50% off all in house beers American Craft and Import with Purchase of any Entrée, no limit.

LUNCH SPECIALS

(Monday – Friday 9:00am ~ 2:30pm)

Crab Cake Sandwich

Pan fried jumbo lump crab cake blended with our chef's special seasonings. Served on a Brioche bun with sliced tomato & mayo, served with a side of fries & house side salad16.75

Mussels and Frites

PEI Mussels sautéed with a delicate broth of tomatoes, onions & white wine.18.95

Indo

- Savory crepe filled with Chicken, eggplant, red pepper, green squash, onion simmered in a coconut curry sauce..... 14.95

DINNER SPECIALS

(Wednesday - Saturday 5:30pm ~ 10:00pm)

Jumbo Lump Crab Cake

Pan fried jumbo lump crab cake blended with our chef's special seasonings. Served with Poached Asparagus & Parslied Baby Potatoes..... 32.95

Pan Roasted Chicken Breast

Pan Roasted Moroccan Spiced Chicken Breast served on a bed of Couscous with a Cucumber, Tomato, Red Onion and Avocado Salad..... 21.95

Breton

Pan-roasted Scallops in a savory crepe with a delicate white wine sauce21.95

Italiano

Savory Crepe filled with roasted Eggplant, basil tomato sauce and fresh mozzarella cheese16.95

BRUNCH SPECIALS

(2:30pm ~ Sunday 9:00am & Saturday)

Pan-Roasted Trout

Pan Roasted Trout with Fresh Rosemary and Lemon served with Spinach and Tomato Salad.....21.95

Pan Seared Salmon

Served with Avocado & Tomato Salad w/ locally made French Baguette.....24.95

Antiquer

- Savory crepe filled with herb sautéed chicken, spinach, mushrooms, tomato topped with feta cheese14.95

SWEET CREPE

(Served anytime)

Coconut Grove

Crepe Filled with Toasted Coconut Ice Cream, Banana and house made Chocolate Syrup.....8.95

Bananas Foster

Crepe Filled with Vanilla Ice Cream, Banana and a sauce of brown sugar, cinnamon, butter & rum...10.95