

C E D A R

Soups

Conch (konk) Chowder \$8.00 cream base, conch, potato, 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		\$13.00
hard boiled egg, capers, red onion, cream cheese, cocktail sauce, Dijon dill sauce		
Grilled Jerk Shrimp		\$13.50
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		\$14.00
slivered almond, 100% pure Quebec maple syrup drizzle, grapes, apples, stoned wheat crackers, house crostinis		
Fried Green Tomatoes		\$13.00
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
EV00, 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, EV00 lemon dressing	
Arugula, Beet and Goat Cheese	\$12.00
red and gold beets, walnut encrusted goat cheese, house balsamic vinaigrette	

Specialty Salads

Jerk Chicken	\$19.50	Ahi Tuna	\$24.00	Salmon	\$24.00
Jerk Shrimp	\$22.50	Duck	\$26.00	Filet	\$31.75