

Appetizers

LIZZY'S SOUP	\$7
Please ask about today's selection.	
MEDITERRANEAN FISH CHOWDER	\$10
A combination of Maritime seafood—mussels, salmon and scallops in a rich tomato basil broth. Garnished with rouille.	
A SEASONAL SALAD	\$11
Showcasing locally grown greens and vegetables.	
STEAMED PEI MUSSELS	\$11
PEI blue mussels in a spicy Asian-style broth with garlic, fresh lime, ginger and Indonesian soy, Kecap Manis.	
PEI SHELLFISH RAW ON THE HALF SHELL	MARKET PRICE
Showcasing PEI wild Oysters, PEI farmed Oysters and PEI Quahogs.	
GALICIAN LOBSTER SALAD	\$13
Locally fished and served with greens, roasted peppers, hard-boiled egg and scallions in a Spanish paprika vinaigrette.	

Children's Menu

BAKED CHICKEN BREAST WITH HONEY MUSTARD DIP	\$10
<i>or</i>	
PIZZA WITH TOMATO SAUCE & MOZZARELLA	
Both served with a green salad.	

Dinner

ROASTED RACK OF LAMB	\$34
New Zealand lamb with a crust of breadcrumbs, Kalamata olives, anchovies, capers, basil and Dijon. Served with a tomato, zucchini and feta gratin and roasted garlic. Cooked to medium unless otherwise requested.	
THE BEEF	PRICED ACCORDINGLY
Featuring locally raised beef. Please ask about today's preparation.	
ROASTED CHICKEN BREAST	\$26
Oven-roasted locally raised chicken with a macadamia nut, smoky PEI bacon, panko breadcrumb and sage stuffing. Served with a preserved lemon and crème fraîche pan sauce.	
THE FISH	PRICED ACCORDINGLY
Please ask about today's preparation.	
SEAFOOD CIOPPINO	\$30
The Dunes version of this San Francisco Italian seafood stew with lobster, scallops, seasonal fish, mussels and quahogs in a rich tomato, white wine and smoked paprika broth. Finished with basil pesto, parmesan and a hint of sour cream.	
SCALLOPS PROVENÇAL	\$28
Seared Atlantic sea scallops served with a roasted red pepper rouille, spinach Provençal and herb-scented black bean and basmati rice.	
LOBSTER PAD THAI	\$24
Stir fried PEI lobster with garlic, ginger, vegetables, marinated tofu and rice noodle fettuccine. Garnished with roasted peanuts and cilantro in our version of this spicy Thai favourite.	
VEGAN THAI NOODLES	\$17
Marinated tofu and vegetables stir fried with our Thai vegan sauce and rice noodle fettuccine. Garnished with cilantro and roasted peanuts.	

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

Cocktail Temptations

\$9 (20Z. POUR)

Martinis

DUNES LIFE

ginger-infused vodka, triple sec, fresh lime juice, grapefruit juice

ZEN GREEN-TINI

vodka, melon liqueur, Galliano, cranberry juice, 1 green tea bag

SAKE-TINI

cold sake, vodka, cranberry juice, raspberry sour puss

BLUE-EYED BLOND

Prince Edward Wild Blueberry Vodka, blue caracao, triple sec, fresh lime juice, cranberry juice

JASMINE MARTINI

gin, Campari, triple sec, fresh lemon juice, orange juice

SPA-TINI

gin, hypnotic liqueur, fresh lime juice, soda water, cucumber, mint

Cocktails

PIRATES OF COVEHEAD HARBOUR

coconut rum, banana liqueur, peach schnapps, cranberry, orange and pineapple juices

DUNE'S CAESAR

vodka, fresh lime juice, horseradish, hot chili sauce, red pepper purée, Clamato juice

MIRAGE

coconut rum, amber rum, melon liqueur, banana liqueur, splash of cream, milk and pineapple juice

"ERNESTO'S" MOJITO

rum, fresh lime juice, mint, cucumber wedge, soda water

RHUBARB-A-RITA

PEI Strait Shine, triple sec, rhubarb juice, fresh lime juice, splash of soda water

DUNES SANGRIA

The ingredients are "TOP SECRET", but the taste is not!

Beverage Menu

SOFT DRINKS AND JUICES

\$3

Pepsi, Diet Pepsi, Ginger Ale, 7UP, lemonade, orange, pineapple, cranberry, Clamato and tomato juices, iced tea

HOUSE COFFEE

\$3

Locally roasted Sumatran Mandheling

SPECIALTY DRINKS

\$4

Iced coffee, Perrier, espresso, cappuccino

BEER DOMESTICS

\$5

Keiths, Rickards Red, Labatts Blue, Mooselight, Sleemans Honey Brown, Sleemans Cream Ale, Sleemans Clear

SPECIALTY BEER

\$7

Corona, Guinness, Becks, Pump House Blueberry Ale, Gahan House Island Red

HOUSE LIQUOR

\$5

Ballantines Scotch, Bacardi White Rum, Beefeater Gin, Canadian Club Rye, Old Sam Dark Rum, Iceberg Vodka

HOUSE WINES

GLASS \$7

HALF LITRE \$16

Peller Estates French Cross Pinot Grigio (Canadian)

Peller Estates French Cross Cabernet Merlot (Canadian)

FEATURE WINES

GLASS \$8

HALF LITRE \$22

BOTTLE \$32

Please ask your server