

Lunch

LIZZY'S SOUP	\$7
Please ask about today's selection.	
SEASONAL GREEN SALAD	\$8
Showcasing locally grown lettuces and vegetables.	
MEDITERRANEAN FISH CHOWDER	\$10
A combination of Maritime seafood—mussels, salmon and scallops in a rich tomato basil broth. Garnished with rouille.	
STEAMED PEI MUSSELS	\$11
PEI blue mussels In a spicy Asian-style broth with garlic, fresh lime, ginger, and Indonesian soy, Kecap Manis.	
THE GRAZER'S PLATE	\$15
Local chorizo sausage, red lentil hummus, artisanal Canadian cheese, spicy Kalamata olives, pickled egg, roasted almonds and blueberry citrus conserve. Served with a selection of breads. The perfect appetizer for 2.	
THE VEGETARIAN GRAZER'S PLATE	\$15
See the above...but with roasted balsamic vegetables.	
THE DUNES PHO	\$15
Atlantic scallops, shrimp and mussels in our version of this spicy Vietnamese-inspired broth. Served with rice vermicelli, black beans, cilantro, carrots, bean sprouts and scallions.	
PEI LOBSTER SALAD	\$15
PEI's pride with capers and celery in a lemony tarragon mayonnaise. Served with Marlene's biscuits, alfalfa sprouts, grape tomatoes and mesclun greens.	
CRAB CAKES WITH WASABI LIME MAYONNAISE	\$14
PEI rock crab with bean sprouts, panko breadcrumbs, scallions, cilantro and lime juice. Garnished with pickled ginger and Asian slaw and served with a mesclun green salad.	
CHERMOULA TURKEY BURGERS	\$14
PEI turkey and smoked bacon seasoned with the aromatic flavours of Morocco. Served on a multigrain bun with mayonnaise and a minted harissa salsa. Accompanied by artichoke preserved lemon salad and a mesclun green salad.	

STEAK & CHEESE SANDWICH	\$15
PEI beef flank steak glazed with a chipotle sauce and baked with aged PEI cheddar cheese on a kaiser bun. Garnished with chimichurri and sour cream and served with a mesclun green salad.	

LAMB KOFTA CURRY	\$15
A north Indian curry with a Middle Eastern influence and prepared with PEI ground lamb. Koftas or meatballs simmered in spiced tomato and coconut milk sauce and served with cilantro-scented rice.	

STUFFED PORTOBELLO MUSHROOM	\$14
Baked with an aromatic quinoa, vegetable and pine nut pilaf and served over wilted spinach with a roasted red pepper chipotle sauce. Finished with a little parmesan cheese, unless a vegan dish is preferred. Served with a mesclun green salad.	

DAILY PIZZA	\$15
Please ask about today's selection.	

THE DUNES SALAD DRESSINGS
Honey Mustard / Apple Cider Balsamic / Asian / Quebec Blue Cheese

Children's Menu

\$10

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

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