

Wind

Brie En Croute	14
Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and served with a Berry Puree & Apples	
Biloxi Clams	13
Sautéed Fresh Middle Neck Clams served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce	
Amelia Crab Cakes	15
Made fresh with Lump Crab Meat and sautéed to perfection, served over Red Pepper Aioli and garnished with Mixed Greens	
David's Escargots	14
Six Escargot baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese	
Shrimp Cocktail	13
Six served with Cocktail Sauce and a Wedge of Lemon	

Earth

Crab Bisque

A Creamy Crab Bisque prepared with Lump Crab Meat, Vegetables & Herbs

13

Soup Du Jour

Freshly made using Seasonal Ingredients

11

Beet Salad

Fresh Golden & Red Beet Salad with Goat Cheese & Candied Pistachios over Mixed Greens and finished with a Balsamic Reduction

(½ order 7)

12

Spinach Salad

Baby Leaf Spinach topped with Feta Cheese, Sun Dried Cranberries and Walnuts with a Homemade Warm Bacon Vinaigrette

(½ order 7.50)

13

Iceberg Wedge

Iceberg Wedge, Sweet Onion Marmalade, Fresh Cherry Tomato, House Braised Bacon, Danish Blue Cheese Crumbles topped with Blue Cheese Dressing

(½ order 7.50)

13

Traditional Caesar Salad

Fresh Romaine, Classic Caesar Dressing, Croutons and Shaved Parmesan Cheese garnished with Anchovies upon request

(½ order 6.50)

11