

Starters

Soup

New England Clam Chowder -10

Chef's Whim- Changes Daily

Based on Local Ingredients

Duck Spring Rolls

Hand Pulled Duck, Asian Slaw,

Soy Sesame Ginger Reduction - 14

Crab Cake

Pan Seared Jumbo Lump Crab Cakes

House Tarter Sauce, Chilled Cucumber Salad-18

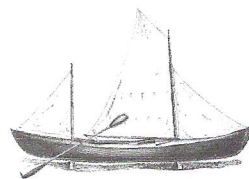
Crab Dip

Lump Crab, Artichoke, Lemon Zest,

3- Cheese Blend, House Artisan Crackers -14

Desserts

*Vanilla Bean Crème Brulee * Flourless Chocolate Torte*
*Organic Four Berry Cobbler with Vanilla Custard * Key Lime Pie*



THE PAPER CANOE

==== Wood-Fired Oven, Ale House & Wine Bar ====

Mains

Wild Catch

Pan-Seared Fish, Toasted Vegetable Couscous with Asparagus, Green Onions, Cremini Mushrooms and Artichokes, Saffron Beurre Blanc -29

Crab Stuffed Shrimp

Large Shrimp, Lump Crab, Asparagus, Wood Roasted Pan Sauce, Organic Corn Bread -30

Scallops

Skillet Seared Scallops, Puff Pastry, Risotto, Vegetable Sauté, Shrimp Sherry Bisque -34

Wood Oven Roasted Organic Chicken

Lemon and Herb Roasted Chicken, Potato Gratin, Pan Gravy, Carrots, Sugar Snap Peas -25

Cast Iron Shrimp and Grits

Large Shrimp, Smoked Gouda Grits, Sautéed Spinach, Andouille Reduction- 27

Center Cut, Bacon Wrapped Filet

Decadent Twice Baked Potato, Cognac Cream, Grilled Asparagus-39

Paper Canoe Ravioli

*Hand Rolled, Cheese Filled Ravioli, Jumbo Lump Crab -27
With Your Choice of:*

Fresh Basil and Roasted Tomato Sauce

Or

Parmesan Cream

Additions

Smoked Gouda Grits

5

Twice Baked Potato

6

Grilled Asparagus

6

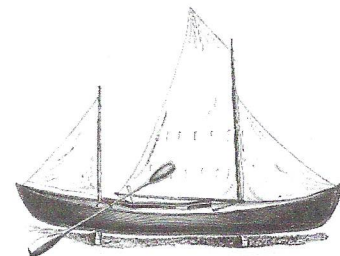
Sugar Snap Peas

4

Potato Gratin

6

No Substitutions Please



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