

# CHEEDAR

## Soups

<b>Conch (konk) Chowder</b> \$9.00 cream base, conch, potato, celery, carrot, onion	<b>Roasted Red Pepper Bisque</b> \$8.00 red pepper, tomato, onion, celery, garlic, shaved pepper jack, fresh cilantro
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## Appetizers

<b>Spicy Steamed Shrimp</b>	1/2 lb.....\$13.00	1-lb.....\$24.00
<b>Crab Dip</b>		\$15.00
stoned wheat crackers, house crostinis		
<b>Seafood Skins</b>		\$14.00
shrimp, scallops, lump crab, baked potato wedges, sharp cheddar, sour cream		
<b>Smoked Salmon</b>		\$14.00
hard boiled egg, capers, red onion, cream cheese, cocktail sauce, Dijon dill sauce		
<b>Grilled Jerk Shrimp</b>		\$14.00
large shrimp, grilled fresh pineapple, curry coconut mango drizzle		
<b>SEAdar Fritters</b>		\$12.00
conch, clam & character.....so good you can hear the ocean		
<b>Baked Brie</b>		\$14.00
slivered almond, 100% pure Quebec maple syrup drizzle, grapes, apples, stoned wheat crackers, house crostinis		
<b>Fried Green Tomatoes</b>		\$13.00
tomato slices, goat cheese, panko, red pepper coulis		
<b>Tomato, Feta, + Basil Crostinis</b>		\$9.00
plum tomatoes, fresh garlic, feta, basil, crostini		
<b>Sweet Potato Fries</b>		\$8.00
house prepared, chipotle aioli, vanilla maple sauce		

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## Salads

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<b>Spring Mix</b>	\$8.50
mixed greens, grape tomatoes, craisins, caramelized walnuts, bleu cheese, house balsamic vinaigrette	
<b>Caesar Salad</b>	\$8.50
romaine or kale, fresh parmesan cheese, house croutons, Caesar dressing	
<b>Kale and Roasted Sweet Potato</b>	\$11.50
red onion, crumbled feta, EVOO lemon dressing	
<b>Arugula, Beet and Goat Cheese</b>	\$13.50
red and gold beets, walnut encrusted goat cheese, house balsamic vinaigrette	

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## Specialty Salads

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<b>Jerk Chicken</b> \$20.50	<b>Ahi Tuna</b> \$25.50	<b>Salmon</b> \$25.50
<b>Jerk Shrimp</b> \$24.00	<b>Duck</b> \$28.00	<b>Filet</b> \$42.00

# CEDAR

## Entrees

<b>Fresh Grilled Ahi Tuna</b>	\$26.00
med-rare, soy reduction, wasabi cr�me drizzle, seaweed salad, rice, vegetable	
<b>Fresh Grilled Salmon</b>	\$27.00
soy ginger glazed, parmesan lemon orzo, vegetable	
<b>Crab Cakes</b>	\$38.00
(2) jumbo lump, delicately seasoned, no filler, broiled, rice, vegetable	
<b>New England Baked Stuffed Shrimp</b>	\$28.00
4 jumbo shrimp, fresh seafood stuffing, couscous, vegetable	
<b>Cashew Encrusted Halibut</b>	\$38.00
pan seared, pineapple jalapeno cream, rice, vegetable	
<b>Shrimp, Scallops, &amp; New Zealand Mussels</b>	\$25.00
penne pasta, pernod scented tomato cream, fresh grated parmesan, green peas	
<b>Cedar Paella</b>	\$35.00
large shrimp, large scallops, mussels, crab, chicken, chorizo, capers, fresh garlic, spices, saffron rice, saut�ed vegetables, green peas	
	<b>for TWO</b> \$65.00
<b>Cedar Neck Daily Yard Bird</b>	\$MP
whatever the "flock" we have	
<b>Jerk Pork Tenderloin</b>	\$20.50
jerk seasoned, grilled, curry coconut mango drizzle, rice, vegetable	
<b>Hoisin Glazed Boneless Duck Breast</b>	\$30.00
hoisin glaze, grilled med rare, house garlic-basil mashed redskins, vegetable	
<b>Filet Mignon</b>	\$42.00
8oz hand-cut filet, demi-glace, saut�ed mushrooms, crumbled bleu cheese, house garlic-basil mashed redskins, vegetable	
<b>New York Strip</b>	\$38.00
12oz. Hand-cut, char-grilled, house garlic-basil mashed redskins, vegetable	
<b>Vegetarian Stuffed Portabella Mushroom</b>	\$19.75
large portabella mushroom, sweet potato, vegetable & black bean mix, feta, house tahini drizzle, starch, vegetable	

————— add a Crab Cake to any plate \$18.00 —————

## On the lite Side

<b>Cedar Burger</b>	\$17.00	<b>Crab Cake Sandwich</b>	\$19.00
cheese, bacon, saut�ed mushroom, saut�ed onions, lettuce, tomato, fries		lump crabmeat, no filler, broiled, soft Kaiser, fries	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For special dietary needs, please ask your server