

CHEEDAR

Soups

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

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

Salads

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

Specialty Salads

Jerk Chicken	\$20.50	Ahi Tuna	\$25.50	Salmon	\$25.50
Jerk Shrimp	\$24.00	Duck	\$28.00	Filet	\$42.00

CEDAR

Entrees

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

Cedar Burger	\$17.00	Crab Cake Sandwich	\$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