

Pan seared Crab Cakes

accompanied by Sweet Corn Relish, garnished with smoked tomatoes , feta and cilantro

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce, lemon wedges & horseradish

Fried Calamari

Tender calamari rings lightly corn dusted & fried, served with Red pepper jelli

Tuna Won Tons

Fresh Tuna seared, served with crispy won tons, Wasabi paste, Gingered Soy and Mango Salsa.

Fig and Bleu Toast Points:

Soup :

Creamy Red Pepper, Corn and Crab Bisque

Soup du Jour- made fresh daily

Salads:

House Salad :

Mixed greens, port soaked onions, pecans, parsnip root, cucumber and tomatoes.

Passport Salad:

Bacon, Boiled Egg, Capers, olives and Tomatoes served over Romaine with Vidalia dressing.

Classic Ceasar Salad:

served with Parm crisp, and Ceasar dressingchoice of Spinach or Romaine

Add on: Beef or Salmon

Gorgonzala and Fig Salad:

Chiffonade spinach and basil salad tossed with olives, roma tomatoes Grilled Vadalia onion accompanied by Gorgonzala and Fig toast.

Lobster and Crab Salad:

Fresh Lobster and Crab folded in a Creamy Vadalía onion and Sherry dressing served over a choice of Spinach or Romaine Salad with Crostini Points.