

OCEANSIDE STARTERS

Bruschetta \$7.95

Crustinis with fresh tomatoes, sundried tomatoes, fresh basil, red onion and shaved parmesan cheese served with a pesto sauce

½ Pound Steamed Shrimp \$12.95

Steamed jumbo easy peel shrimp, served with crisp cocktail sauce

Mozzarella Sticks \$7.95

Beer battered mozzarella sticks deep fried and served with our house made basilica sauce

Baked Brie \$10.95

Served with a raisin apple chutney and almond brittle

Jumbo Lump Crabmeat Cocktail \$10.95

Jumbo lump blue crab, served with crisp cocktail sauce

Victorian Crab Dip \$12.95

A Dunes Manor tradition since 1987!

*A creamy crab mixture topped with cheddar/jack cheese and baked in a bread bowl.
Enough to share*

SOUPS

French Onion Au Gratin \$5.95 Maryland Crab Soup \$6.50

Add a House Salad with a Bowl of Soup \$3.95

SALADS

All salads are served with crisp garlic bread sticks

House Salad \$5.25

A blend of mixed greens, tomatoes, cucumbers, red onions and garlic croutons served with your choice of dressing

Caesar Salad \$8.95

Crisp romaine hearts tossed in a classic Caesar dressing, crisp croutons and shaved parmesan cheese

Add Grilled Chicken Breast \$13.95

SANDWICHES

All sandwiches are served with lettuce, tomato, potato chips and a kosher pickle spear

Substitute French fries \$1.50

Dunes Beach Burger \$9.95

Char-broiled 5oz Angus burger topped with crisp bacon and cheddar cheese

Crab Cake \$13.95

Our version of a great local tradition, broiled or deep-fried

Grilled Chicken Breast \$9.95

*Charbroiled marinated chicken breast topped with crisp bacon and Provolone cheese
on a Kaiser roll*

Shrimp Salad on a Croissant \$12.95

Large chopped shrimp tossed with crisp celery, mayonnaise and Eastern Shore spices

KID'S CORNER

\$6.95

All Kid's Corner meals are served with French fries, vegetable of the day or applesauce

Choice of:

Chicken Fingers

Hamburger

Grilled Cheese

ENTREES

All Entrées are served with fresh baked ranch rolls, baked potato and vegetable du jour.

A side salad is available with you entrée for an additional \$1.50

FROM THE SEA

Salmon Citron \$18.95

North Atlantic Salmon grilled and finished with an herb citrus sauce and pink peppercorns

Filet of Flounder \$18.95

Broiled filet of flounder with white wine, lemon, and butter

Stuffed with Crab Imperial \$23.95

Eastern Shore Crab Cakes \$24.95

*Two all lump crab cakes seasoned with an array of spices, broiled or fried and served with
tartar sauce*

Crab Imperial \$24.95

All jumbo lump crab meat blended in a classic imperial sauce

Broiled Sea Scallops \$23.95

Fresh sea scallops with white wine, lemon and butter

Shrimp Scampi \$18.95

Jumbo shrimp sautéed with garlic and white wine, served over linguine

Seafood Risotto \$21.95

Shrimp and scallops tossed in a shell stock risotto with tomatoes and mushrooms finished with shaved parmesan

Neptune's Bounty Delight \$26.95

Crab cake, shrimp, scallops, filet of flounder and filet of salmon broiled in a butter, white wine and lemon sauce

FROM THE LAND

Roasted Half Chicken \$16.95

Oven roasted chicken served with pan dripping gravy

New York Sirloin \$28.95

12 oz. center-cut New York strip, char-broiled and topped with crisp onion rings

Filet Mignon \$24.95

The king of steaks! 6 oz. center cut, char-broiled and served with classic béarnaise sauce

Chicken Franchise \$18.95

Pan sautéed boneless chicken breast finished with white wine and fresh lemon

Pasta Basilico \$16.95

Fresh basil, plum tomatoes, garlic and olive oil over linguini with shaved parmesan cheese

BEVERAGES

Coffee, Tea, Hot Chocolate \$2.35

Milk (Whole or Skim) \$2.65

Chocolate Milk \$3.00

Iced Tea or Sweet Tea \$2.35

Soda \$2.35

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Orange Slice

Juice

Small \$2.35 Large \$3.25

*Orange, Grapefruit, Tomato,
Cranberry, Apple*

FROZEN DRINKS

Our Very Own “Dunesberry” \$6.50

Blend of Blueberry Schnapps, Black Raspberry Liqueur, cranberry juice and strawberries

Strawberry or Lemon-Lime Margarita \$6.00

Rum Runner \$6.75

151 Rum, Blackberry Brandy, Banana Liqueur, lime juice and grenadine

Pina Colada \$6.00

A Classic

PREMIUM WINES BY THE GLASS

Sterling “Vintner’s Select” Chardonnay \$7.00

Crisp, bright fruits combine nicely with caramel and soft oak to create a smooth finish

Sketchbook Cabernet Sauvignon \$10.00

Full-bodied with the pleasing complexity of ripe blackberry, black raspberry, sweet oak and vanilla

Charles Krug Merlot \$7.00

Berry aromas with floral notes and a touch of toasty oak

Bridgeview “Blue Moon” Pinot Noir \$6.00

Fresh ripe flavors, showing black cherries and raspberries

Kendall Jackson Chardonnay \$7.00

Pineapple, mango and papaya with notes of fresh oak