

ROOM WITH A VIEW

RESTAURANT & WINE BAR

Located on the grounds of Historic Bluebeard's Castle Resort
OPEN MONDAY thru SATURDAY 5:00 to 10:00

Air Conditioned Comfort
For Reservations and Directions
Phone: 340-774-2377



Please Join Us At The Bar
For THE BEST SUNSET HAPPY HOUR On The Island
MONDAY thru SATURDAY from 5 to 7pm

~ SPECTACULAR HARBOR VIEWS ~

Appetizers

Spanakopita (Mom's Greek Spinach Pie) Spinach, feta and ricotta cheese blended with fresh dill and onions, wrapped in pastry-phylllo dough and baked till golden brown. Thanks, Mom!	\$ 9.50
Spanakopita Dinner portion served with a garden salad	\$21.00
Ravioli A delicious blend of cheese nestled in pasta, covered with a basil pesto tomato cream sauce	\$ 9.00
Ravioli Dinner portion served with garden salad and vegetables	\$21.00
Grilled Portobello Mushroom Marinated in a balsamic vinaigrette sauce topped off with creamy chevre goat cheese and roasted sweet red peppers. Served on a bed of greens	\$11.00
Crab Cakes Lump blue crabmeat made into cakes, fried and served with a remoulade dipping sauce	\$13.00
Crab Crepe Lump blue crabmeat deliciously seasoned with onions, bell peppers and garlic wrapped in a crepe, topped off with a delicate Alfredo sauce and baked	\$12.00
Crab Stuffed Mushrooms Lump blue crabmeat stuffed in mushroom and baked in Alfredo sauce	\$12.00
Brie Almondine Warm cheese sprinkled with toasted almonds, served with crisp apple slices, strawberry preserves and crostini	\$11.00
Calamari Fried Served with a marinara dipping sauce	\$10.00
Calamari Provencal Simmered in garlic butter, white wine and tomato sauce	\$10.00
Calamari Dinner portion served with garden salad, linguini and vegetables	\$26.00
Smoked Salmon on Toast Points Sliced thin topped with capers, chopped red onion, dill and a dab of sour cream	\$9.50
Fresh Steamed Middleneck Clams	
Served in a white wine, butter garlic sauce or a white wine, tomato garlic sauce	(6) \$14.00
Clams Dinner portion served with garden salad, linguini and vegetables	(12) \$29.00
Fresh Steamed Mussels from Prince Edward Island	
Served in a white wine, butter garlic sauce or a white wine, tomato garlic sauce	(12) \$12.00
Mussels Dinner portion served with garden salad, linguini and vegetables	(24) \$27.00
Our Famous Garlic Bread Made with chopped garlic, butter, parsley, oregano, Romano cheese and toasted golden brown	\$4.00

Soups

Soup du Jour Our Chef makes lovely soups daily, ask your server.	Market Price
Baked French Onion Soup Beef broth, onions, and Sherry wine, topped with Swiss cheese and baked until golden brown. Absolutely delicious!	\$10.00

Salads

*Our entrees are served with a small House salad
You may upgrade to a small Caesar or Greek salad for only \$5.00 more*

Caesar Traditionally prepared with crisp romaine lettuce, homemade Caesar dressing, tossed with croutons and freshly grated Romano cheese	\$10.00
Greek Salad Fresh, crisp romaine lettuce, Calamata olives, tomatoes, red onions and tasty feta cheese tossed with our fabulous balsamic vinaigrette house dressing	\$10.00
House Salad Fresh, crisp romaine lettuce with tomatoes, red onions, carrots and grated cheese topped with our tangy homemade balsamic dressing	\$ 9.00

Add **Chicken** to any salad, plain or blackened, for \$7.00 more

Add **Shrimp** to any salad, plain or blackened, for \$15.00 more

Add **Fresh Fish** to any salad, plain or blackened, for \$18.00 more

Add **Sliced Petite Filet Mignon (Black Angus Beef)** to any salad, grilled to order, for \$18.00 more

For Your Convenience

*Parties of six to nine, an 18% gratuity will be added
Parties of ten or more will be added a 20% gratuity*

Entrees come with freshly baked French bread, a small house salad, seasonal vegetables and a choice of linguini, penne pasta, rice, or potato (You can upgrade to a small Caesar or Greek salad for only \$5.00 more) There is a \$5.00 plate fee for sharing dinners. We will prepare an extra salad and serve your dinner on two plates with extra vegetables

Pasta

(Choice of Linguini or Penne Pasta) (Add chicken (plain or blockened) for \$7.00 more)

Pasta Alfredo The traditional cream, butter and freshly grated Romano cheese	\$22.50
Pasta with Basil Pesto Basil pesto blended with tomato sauce and cream over pasta	\$22.50
Pasta Marinara A rich homemade tomato sauce	\$19.50
Lasagna Layers of pasta, ricotta cheese, mozzarella cheese, Romano cheese and meat sauce, topped with marinara sauce	\$24.50
Meat Sauce Over Pasta Our deliciously seasoned ground beef and tomato sauce - Hearty!	\$24.50

Chicken, Pork & Duck

Curried Chicken Boneless breast of chicken sliced and sautéed with onion, in a curry cream sauce - Spicy if you like	\$22.50
Chicken Marsala Boneless breast of chicken, sliced and sautéed with mushrooms, butter, and sweet Marsala wine - Served with pasta or rice	\$24.50
Mango Chicken Boneless chicken breast pan seared and smothered with a sweet, rich glaze of mango - Served with black beans and rice. Mouthwatering...	\$23.50
Chicken Creole Boneless breast of chicken, sliced and sautéed with an intriguing blend of Local spices, onions and peppers in a tomato sauce. Traditionally served with rice	\$23.00
Chicken Saltimbucca Chicken breast topped with prosciutto ham, mozzarella cheese and sage, baked and topped with a demi-glaze	\$25.50
Chicken Parmesan Tender breast of chicken lightly dusted with seasoned Panko bread crumbs, fried golden brown, blanketed with mozzarella cheese, baked and served with pasta in a marinara sauce	\$23.50
Chicken Milanese Chicken breast dusted in seasoned Panko bread crumbs and sautéed in white wine, butter, lemon and capers	\$22.50
Pork Marsala Tenderloin of pork sautéed with fresh sliced mushrooms, flamed in a sweet Marsala wine sauce and served over pasta or rice	\$25.50
Pork Saltimbucca Pork tenderloin topped with prosciutto ham, mozzarella cheese and sage, baked and topped with a demi-glaze	\$26.50
Duck L' Orange Half roasted duck glazed with a traditional orange, Grand Marnier sauce	\$29.50

Seafood

Catch of the Day (See Tonight's Specials page)

Zuppa de Friutta de Mare Fresh shrimp, scallops, calamari, fish, clams and mussels simmered in a red bouillabaisse style sauce or a garlic, olive oil, white wine sauce	\$36.00
Shrimp Creole An intriguing blend of shrimp, local spices, onions and peppers in a tomato sauce. Traditionally served with rice	\$27.50
Shrimp & Scallops Sautéed in white wine, fennel, garlic, butter and a splash of Pernod (Anise)	\$29.50
Shrimp Scampi Shrimp sautéed in an elegant white wine, garlic, butter and lemon sauce with a touch of cream	\$27.50

Beef

Grilled Filet Mignon Grilled 8 ounce Black Angus Filet Mignon, served with a black peppercorn sauce or a Diane mushroom sauce	\$36.00
Steak au Poivre Grilled 12 oz Black Angus New York strip steak served with a red wine peppercorn sauce	\$29.50
Surf 'N' Turf Angus New York strip topped with shrimp in scampi sauce	\$36.00
Beef Stroganoff Beef Tenderloin cooked in Burgundy wine with mushrooms, sour cream and onions	\$24.50

<i>Our famous balsamic vinaigrette is for sale by the bottle (12oz)</i>	\$ 9.50
<i>Room With A View souvenir coffee mugs:</i>	\$ 7.50
<i>Room With A View T-shirts (artwork by Katrina):</i>	\$20.00

Please ask your server

All of the items on the menu are available for take-out

PRIVATELY OWNED AND OPERATED