



LUNCH

MENU

Starters


- Crab Meat Spring Rolls 9
Served with wasabi soy
- Fried Oysters and Andouille Sausage 12
Smothered in etouffee sauce
- Smoked Tuna Dip 11
Spiced tuna served with flat bread chips
- Tempura Portobello Fries 10
Served with soy ginger aioli

Sandwiches

*All sandwiches are served with pasta salad
with French fries 2*


- Grilled Chicken Quinoa Burger 12
Ground chicken, spinach and quinoa with caramelized onions, lettuce, tomatoes and sautéed vegetables
- Grilled Vegetable Sandwich 12
Grilled zucchini, squash, eggplant and roasted peppers with boursin cheese
- Crab Cake Sandwich 15
Maryland style crab cake on a bun with caramelized onions, lettuce and tomato with a mango chutney
- Lobster Roll 18
Maine lobster on a hoagie roll, topped with a lemon basil bechamel
- Classic Burger 11
A half pound burger, grilled and served with lettuce, tomato, onion and your choice of cheddar, provolone or American cheese
- Stackhouse Club 12
Double decker sandwich with turkey, ham, bacon, lettuce, tomato and choice of American or Swiss cheese
- Fish Tacos 11
Fried grouper served in flour tortillas with shredded Asian slaw and ginger aioli
- Tuna Tacos 14
Raw tuna marinated in a soy orange wasabi sauce with avocado, cilantro, tomatoes and fresh lime juice
- Shrimp Tacos 14
Fried shrimp with lettuce, tomatoes, onion and bacon with remoulade
- Taco Sampler 21
One grouper, tuna and shrimp taco

Salads

-  Arugula Tuna Salad 15
Fresh arugula greens, tomatoes, onions, seared tuna, extra virgin olive oil and lemon
- Crab Cakes Salad 15
Mixed green salad with tomatoes, onions and cucumbers topped with two crab cakes and house vinaigrette
- Caesar Salad 7
Served with croutons and house dressing
Choice of grilled chicken 12, shrimp 16
- Vue Cobb 17
Bed of mixed greens, topped with red onion, avocado, bacon, tomato, cucumber, hard boiled eggs, blue cheese, diced shrimp and crabmeat
- Boston Bibb Salad 11
With fried oysters, tomato and onions in a spicy ranch dressing
-  Salmon Spinach Salad 14
Grilled, blackened or sautéed salmon with fresh berries, walnuts, tomatoes and red onions with a house made raspberry vinaigrette

Lunch Entrees

-  Catch of the Day 16
Grilled, blackened, sautéed or fried. Served on a bed of rice and vegetables with mango salsa
- Vue Trio 14
A cup of the soup du jour, small house salad and mini crab cake sandwich
- Eggplant Rollatini 13
Stuffed with ricotta and mozzarella cheese served with pasta and marinara sauce
- Shrimp Scampi 15
Sautéed in garlic and butter over pasta
- Filet 28
Grilled filet with demi, served with seasonal vegetables and French fries
-  Shrimp and Grits 16
Fried shrimp served over rice grits in an etouffee sauce

 Indicates gluten free choice

Parties of 8 or more will receive one check per table and will include a 20% gratuity.
Please note that the consumption of raw or undercooked meats, poultry and seafood can significantly increase the risk of harmful pathogens.