

APPETIZERS

CHEF'S SALT BLOCK CURE OF THE DAY **14**

SHRIMP COCKTAIL **16**

BREADED CALAMARI AND HUNGARIAN PEPPERS **11**

tossed with truffle oil and herbs

OYSTERS ON THE HALF SHELL

Blue Points **16** *Chef's Market Selection* **Market Price**

LOBSTER PIEROGIS **11**

topped with caramelized red onion and dill crème fraiche

SEARED SEA SCALLOPS **14**

smoked Gouda mashed, cherry onion reduction

GLAZED PORK BELLY **10**

with a corn chute, cilantro salad

TRIO OF CEVICHE. TUNA, SCALLOP AND SNAPPER **14**

TEMPURA SHRIMP **12**

with avocado, candied bacon and a cilantro aioli

CRAB CAKE **13**

*apple and shaved fennel slaw finished with jalapeño
cilantro remoulade*

CRISPY DUCK CONFIT **12**

savory bread pudding and port maple demi

ARANCINI DI RISO **9**

*cheese filled risotto balls in marinara sauce drizzled with
gorgonzola cream*

FRUIT OF THE SEA

*Lobster salad, smoked mussels, crab claws,
shrimp and oysters* **Medium 58 Large 76**

FISHMONGER

*Lobster pierogis, mini crab cakes, calamari
and grilled shrimp* **48**

SHARED TASTINGS

serves 4-5 people

Executive Chef: Dennis Devies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

20% service charge included on bills for parties of 8 or more.

SOUPS & SALADS

LOBSTER BISQUE **9**

FRENCH ONION **7**

HOUSE SALAD **7**

CAESAR SALAD **8**

ROASTED BEET SALAD **9**

Red and gold beets, sugar pecans, pickled onion, gorgonzola custard and ten year old balsamic

GOAT CHEESE SALAD **9**

spring greens, marcona almonds, strawberries, orange infused olive oil and balsamic glaze

DUNGENESS CRAB SALAD **14**

baby kale, and carrot radish slaw

ENTRÉES

WHOLE STUFFED CARIBBEAN LOBSTER **45**

Truffle duchesse potato, and asparagus

MAHI PICCATA **25**

with lemon caper butter, seasoned rice and asparagus

POTATO CRUSTED SALMON **24**

seasoned rice, asparagus and horseradish dill cream

PEPPER CRUSTED YELLOW FIN TUNA **26**

sushi rice, tempura beans and smoked soy syrup

WALLEYE **24**

with panko bacon pickle dill crust, Lyonnaise potato, asparagus, roasted garlic aioli

ALASKAN KING CRAB LEGS *1½ lbs* **Market Price**

steamed redskin potatoes and asparagus

ENTRÉES

SURF & TURF **46**

7oz filet & 5oz lobster tail, Yukon gold mash, asparagus

OHIO PRIDE RIBEYE 12oz **32**

braised cabbage and noodles, port reduction

OHIO PRIDE ANGUS STRIP 12oz **36**

smoked gouda mashed and roasted Hungarian peppers

FILET AU POIVRE

*7oz **35** 9oz **40***

Yukon gold mashed, peppercorn demi, and gorgonzola cream

ROASTED HALF CHICKEN **18**

lobster risotto, asparagus, finished with fire roasted habanero supreme sauce

GRILLED PORK CHOP **17**

with red beans and rice

SIMPLY PREPARED

Served with asparagus and steamed redskin potatoes tossed with parsley butter. Lemon Buerre blanc served with seafood dishes.

SEARED SEA SCALLOPS **36**

GRILLED MAHI MAHI **24**

VERLASSO SALMON **23**

BROILED LAKE ERIE WALLEYE **23**

MAINE LOBSTER TAIL 8oz **40**

LARGE CENTER CUT PORK CHOP **17**

STRIP STEAK 12oz **35**

FILET MIGNON 7oz **35** 9oz **40**

RIBEYE 12oz **31**

AIRLINE CHICKEN **21**

GRILLED TOFU **16**

proudly serving



COCKTAILS

WHISKEY AND SHRUB **12**

Gentleman Jack, Strawberry and Black Peppercorn Shrub, Carpano Antica

PEACH TEA **8**

Bulleit Bourbon, Peach Schnapps, fresh lemon, simple syrup, iced tea

LA MUSICA **10**

Mezcal, Cointreau, fresh lime, agave syrup

1915 SHAKERBOY **11**

Bombay Sapphire Gin, fresh lemon and lime, simple syrup, organic cream, orange bitters

MARTINIS

PERFECT PEAR **10**

Grey Goose La Poire, Orchard Pear Liqueur, St. Germaine, fresh lemon, topped with sparkling wine

ABC STAMPEDE **12**

Absinthe, Boulard VSOP, Chambord, fresh lemon and lime, simple syrup, organic egg white, lemon bitters

DIRTY BURNING #2 **8**

Tito's Vodka, Dry Vermouth, Spicy Garden Brine

BLUE MOON **10**

Tanqueray 10, Crème do Violette, fresh lemon juice

ORANGE SMOKE **10**

Bulleit Rye, All Spice Dram, Antica Carpano, smoked orange zest

WINES FROM THE TAP

PINOT NOIR OR PINOT GRIGIO **7**

Enjoy a fine wine from our state-of-the-art dual temperature wine keg. No bottles, no labels, no corks and low sulfites!

**Ask to see our entire wine list.
Want a bottle to take home?
Ask about our retail deals!**

**Ask your server for our list
of draft and bottled beers.**

OTHER BEVERAGES

ESPRESSO **6**

DOUBLE ESPRESSO **8**

CAPPUCCINO **6**

TABLE SIDE ICED TEA **7**

HOT TEA **5**

SAN PELLEGRINO SPARKLING **5**

ACQUA PANNA **5**

SUMMER SIPPERS

CIDERS **5**

PEAR CIDER

APPLE CIDER

BLACK CHERRY CIDER

SANGRIAS **8**

RED SANGRIA

Berries, apples, red wine

WHITE SANGRIA

Stone fruits and white wine

SHRUBS

CHOICE OF:

*Strawberry and Black Peppercorn or
Peach and Vanilla*

ADD \$3 to any base liquor

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