## 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 Serves 4-5 people Lobster salad, smoked mussels, crab claws, shrimp and oysters Medium **58** Large **76** 

FISHMONGER

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

**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 1<sup>1</sup>/<sub>2</sub> 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

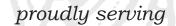
ROASTED HALF CHICKEN **18** lobster risotto, asparagus, finished with fire roasted habanero supreme sauce

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 GRILLED MAHI MAHI VERLASSO SALMON BROILED LAKE ERIE WALLEYE MAINE LOBSTER TAIL 8oz LARGE CENTER CUT PORK CHOP STRIP STEAK *12oz* FILET MIGNON *7oz* **35** *9oz* RIBEYE *12oz* AIRLINE CHICKEN GRILLED TOFU



VERLASSO



#### 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

#### 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 CAPPUCCINO TABLE SIDE ICED TEA HOT TEA **5** SAN PELLEGRINO SPARKLING ACQUA PANNA

#### 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 Viollete, fresh lemon juice

ORANGE SMOKE **10** Bulleit Rye, All Spice Dram, Antica Carpano, smoked orange zest

### 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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