

PROVISIONS

STARTERS

BEIGNET STYLE HUSHPUPIES sweet corn fritter, chives, jalapeño jam	7
ANCHOR STEAM BATTERED CHEESE CURDS wisconsin white cheddar, smoked tomato basil sauce	7.5
CHOWDER FRIES applewood smoked bacon, clam, yukon gold potato, scallion	8
POTATO CRUSTED CALAMARI zucchini chips, smoked tomato basil sauce, garlic citrus aioli	11
SCOTTISH SALMON CROSTINI house smoked, tarragon crème fraîche, tomato caper relish, boiled egg, shallot	11
PEEL 'N' EAT SHRIMP GF old bay spice, creole mustard and cocktail sauces	11.5
CLASSIC SHRIMP COCKTAIL GF creole mustard and cocktail sauces	11.5
CRISPY BUTTERMILK CLAM STRIPS cocktail and tartar sauces	10
PRINCE EDWARD ISLAND MUSSELS GF white wine citrus butter broth, basil, grape tomato, fennel and baguette	11
FIRE GRILLED ARTICHOKE GF garlic citrus aioli	11
CRISPY ALLIGATOR pepperoncini, onion straws, creole mustard sauce	11
BRAISED BEEF FLATBREAD caramelized onion, calabrian chili, havarti cheese, arugula, blue cheese sauce, sherry reduction	13.5
OYSTERS ROCKEFELLER half dozen baked, applewood smoked bacon, sautéed spinach, havarti and parmesan cheeses, buttered breadcrumbs	16
BBQ OYSTERS GF half dozen, citrus, soy, ginger, butter	14
MIXED OYSTERS & SHRIMP GF half dozen, choice of peel 'n' eat shrimp or classic shrimp cocktail	22

SOUPS + GREENS

CHICKEN & ANDOUILLE SAUSAGE GUMBO steamed white rice, scallion	cup 5 bowl 7
NEW ENGLAND CLAM CHOWDER applewood smoked bacon, leek, yukon gold potato, thyme, cream, parsley oil	cup 5.5 bowl 7.5
WHITEFISH STEW sweet corn, fennel, parsnip, fingerling potato, red pepper, dill, sherry, creamy lobster stock, chives	cup 5.5 bowl 7.5
MIXED GREENS HOUSE SALAD GF cucumber, carrot, grape tomato, red onion, brioche croutons	4.75
ARUGULA HOUSE SALAD GF shaved fennel, orange supreme, red onion, parmesan cheese, marcona almonds balsamic vinaigrette	6.5
GREEK SALAD GF mixed greens, cucumber, roma tomato, pepperoncini, red onion, red pepper, feta cheese, kalamata olives, greek celery vinaigrette	8
CRISPY WEDGE GF iceberg lettuce, applewood smoked bacon, avocado, carrot, red onion, scallion, blue cheese crumbles, blue cheese dressing	9
SALMON COBB GF house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, grape tomato, red onion, blue cheese crumbles, sherry dijon vinaigrette	14

Add to any salad: pulled smoked chicken 5 classic shrimp cocktail 7 grilled or smoked salmon 7

Dressings: buttermilk ranch, creamy blue cheese, balsamic vinaigrette, greek celery vinaigrette, sherry dijon vinaigrette

SEAFOOD

SOUTHWESTERN TILAPIA pan seared, panko crusted, cilantro lime rice, pineapple beurre blanc, charred jalapeño crema	16
BLACKENED MAHI MAHI TACOS slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries	13.5
CEDAR PLANK SCOTTISH SALMON GF grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil	23
WALLEYE PUTTANESCA pan seared, panko crusted, roasted garlic, creamy parmesan and kale polenta, pan roasted broccolini, caper and fennel tomato basil sauce	24
ALBACORE SLIDERS grilled, cheddar cheese, avocado, braised bacon, tomato, romaine lettuce, red onion, garlic lemon aioli, split top slider bun, fries	15
SMOKED SALMON CARBONARA house smoked, bucatini pasta, applewood smoked bacon, green peas, creamy parmesan sauce, cracked black pepper	17
ALBACORE TUNA AU POIVRE GF grilled, herb fingerling potato, roasted mushrooms and cipollini, green peppercorn brandy cream sauce, parsley oil	26
GULF SHRIMP EN BROCHETTE grilled, applewood smoked bacon wrapped, stuffed with jack cheese and jalapeño, dirty rice, sautéed baby green beans and grape tomato, chive horseradish remoulade	20
SOUTHERN FRIED SEAFOOD PLATTER (no substitutions please) coleslaw, fries or dirty rice, cocktail and tartar sauces shrimp 16 catfish 14 oyster 19 all three 22	
ANCHOR STEAM BATTERED FISH & CHIPS white cod, fries, coleslaw, malt vinegar aioli	15
BLACKENED CATFISH OR TILAPIA GF pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato	19
CITRUS & HERB GROUPER pan fried, pan roasted broccolini and mushrooms, garlic mashed potato, lobster gravy	27
CRISPY OYSTER BLT SLIDERS braised bacon, romaine lettuce, tomato, dill pickle, chive horseradish remoulade, split top slider bun, fries	15
TROUT MEUNIÈRE pan seared, herb fingerling potato, sautéed baby green beans, capers, lemon and white wine beurre blanc, brown butter almond purée	23
DIVER SCALLOPS pan seared, braised bacon, creamy farro and sautéed kale, sherry reduction, carrot ginger purée	30
LOBSTER ROLL citrus mayo, chives, buttered new england style hot dog bun, fries	24
SIMPLE FISH grilled or blackened, seasonal roasted vegetables, herb fingerling potato tilapia 15 salmon 20 grouper 23 trout 21 scallops 26 catch of the day MP	

LANDFOOD

CRISPY CAJUN CHICKEN TENDERS sautéed baby green beans, garlic mashed potato, braised bacon gravy, creole honey mustard sauce	13
SMOKEHOUSE CHICKEN house smoked, citrus and herb marinated chicken half, sautéed baby green beans, garlic mashed potato, braised bacon gravy	18
HERBED CHICKEN PASTA grilled, citrus herb panko, grape tomato bruschetta, cavatappi pasta, smoked tomato basil sauce, parmesan cheese	15
BLACKENED ANGUS BURGER flat top seared, tomato, dill pickle, romaine lettuce, red onion, creole mustard sauce, brioche bun, fries Add: fried oysters 3.5 braised bacon 3 cheddar cheese 1 avocado 1 fried egg 1	12
FILET MIGNON GF cast iron seared angus beef, garlic mashed potato, sautéed baby green beans, horseradish jus	34

SWEETS

Find these on the back of the oyster menu, in the tabletop stand.

GF These items can be made gluten free upon request.

Our suppliers certify ingredients in these items are gluten free. Our kitchen is not flour free, and cross contamination is possible.

All seafood subject to availability. Bones can happen in dishes with fishes. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

All smoked items are smoked in house.

DRINKS

SPIKED LEMONADES

ALL 9

WHISKEY WHISTLER

george dickel white corn whiskey, white peach nectar, fresh squeezed lemonade

RUM FELLOW

gosling's rum, blackberry nectar, fresh squeezed lemonade

PEGLEG GIN

bombay sapphire, pink guava nectar, fresh squeezed lemonade

THE CAPTAIN'S DAUGHTER

tito's vodka, pomegranate juice, fresh squeezed lemonade

TWO IF BY VODKA

tito's vodka, basil simple syrup, white peach nectar, fresh squeezed lemonade

MAINSAIL LIMONCELLO

housemade limoncello, fresh squeezed lemonade

LEMONADES

FRESH SQUEEZED 3.5

JUICY LEMONADES 4.5

pink guava nectar, pomegranate juice, blackberry nectar or white peach nectar

COCKTAILS

CAPSIZE CUCUMBER COLLINS 9
hendrick's gin, basil simple syrup, fresh lemon, fizz, raspberries, cucumber slices

FLY BY NIGHT MARTINI 9
ketel one citroen, housemade limoncello, fresh grapefruit

ELDERFLOWER EYE SPLICE 8.5
tito's vodka, fresh lemon, st-germain elderflower liqueur, luccio moscato d'asti

BOOTLEGGER MOJITO 7.5
cruzan rum, simple syrup, mint, fizz, fresh lime

REDBEARD'S RITA 8.75
casa noble silver tequila, housemade limoncello, pomegranate juice, fresh lime elixir

DARK 'N' STORMY 8
gosling's rum and ginger beer, fresh lime

FIRST MATE MARTINI 9.5
grey goose pear, fresh lemon elixir, gosling's ginger beer, rosemary sprig

MARITIME GIMLET 8
gin or vodka, rose's lime, fresh lime elixir

CANNON SMOKE BLOODY MARY 7.5
house smoked bloody mary juice, vodka or gin, veggies
Add a shrimp 1

OLD FASHIONED SAILOR 9.75
templeton rye whiskey, angostura bitters, fresh orange, house infused cherries, simple syrup

MOONLIGHT MANHATTAN 8.5
george dickel white corn whiskey, cocchi americano, angostura lemon bitters, house infused cherries

VOYAGING VESPER MARTINI 8
gin, vodka, lillet blanc

AMERICAN MULE 8
tito's vodka, gosling's ginger beer, fresh lime

SALTY DOG 8
tito's vodka, fresh grapefruit elixir

SAILOR'S SWILL 8
mount gay rum, fresh lime, simple syrup, fresh nutmeg

RYE MULE 8
old overholt rye whiskey, gosling's ginger beer, fresh lime elixir

OVERBOARD OYSTER SHOT 4.5
vodka, cocktail sauce, louisiana hot sauce, chef's choice oyster

DRAFT BEER

TANK 7 farmhouse ale 6.5
ABV 8.5% boulevard brewing co. kansas city, mo

ANCHOR STEAM california common 5.75
ABV 4.3% anchor brewing co. san francisco, ca

BUD LIGHT american adjunct lager 4.25
ABV 4.2% anheuser-busch. st. louis, mo

LAGUNITAS IPA american ipa 6
ABV 6.2% lagunitas brewing co. petaluma, ca

SCRIMSHAW pilsner 6
ABV 4.7% north coast brewing co. fort bragg, ca

BRICKWAY COFFEE VANILLA STOUT 6.25
american stout ABV 5.2% brickway brewery omaha, ne

STELLA ARTOIS euro pale lager 5.75
ABV 5.2% stella artois leuven, belgium

FLAGSHIP ROTATING DRAFT varies varies

BEER BOTTLES

EOS HEFEWEIZEN hefeweizen ale (can) 5
ABV 5.2% nebraska brewing company omaha, ne

FOUNDERS ALL DAY IPA american ipa 5
ABV 4.7% founder's brewing co. grand rapids, mi

ACE HARD PINEAPPLE CIDER 5.5
hard cider
ABV 5% california cider company Sebastopol, ca

FRESH SQUEEZED IPA india pale ale 5.5
ABV 6.4% deschutes brewery bend, or

DUVEL belgian strong pale ale 8.75
ABV 8.5% brouwerij duvel moorgat nv breendonk, belgium

BLUE MOON BELGIAN WHITE 5
belgian style wheat ale
ABV 5.4% blue moon brewing co. golden, co

NEW BELGIUM ABBEY ALE dubbel 5
ABV 7% new belgium brewing co. fort collins, co

LEFFE BLONDE belgian pale ale 6.5
ABV 6.6% abbaye de leffe dinant, belgium

PEACE TREE BLONDE FATALE 6
belgian-style blonde ale
ABV 8.5% peace tree brewing co. knoxville, ia

BUFFALO SWEAT sweet stout (can) 5
ABV 5% tallgrass brewing co. manhattan, ks

BLUEBERRY JAM berliner weissbier (can) 5
ABV 4.3% tallgrass brewing co. manhattan, ks

FAIRY NECTAR american indian pale ale (can) 5
ABV 6.2% kros strain brewing omaha, ne

VANILLA BEAN BLONDE 5
blonde ale
ABV 4.8% infusion brewing company omaha, ne

ZIPLINE IPA new zealand ipa 5
ABV 6.8% zipline brewing company lincoln, ne

BRICKWAY PILSNER czech pilsner (can) 5
ABV 4.8% brickway brewery & distillery omaha, ne

BRICKWAY IPL india pale lager (can) 5
ABV 5.5% brickway brewery & distillery omaha, ne

OMISSION PALE ALE pale ale (gluten-free) 5
ABV 5.8% widmer brothers brewery portland, or

CORONA, DOS EQUIS LAGER 5

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE, MICHELOB ULTRA 4.25

ST. PAULI GIRL (non alcoholic) 4.25

WINES BY THE GLASS

See drink menu for full wine list.

 This eco-friendly wine is served from our tap system.

WHITE

LUCCIO moscato d'asti, italy 7

CARPENE MALVOLTI prosecco ex dry, italy 8

AVINYÓ cava brut, spain 8

PICCOLA CELLARS  riesling, woodinville, wa 8

GEORGE ALBRECHT SCHNEIDER reisling, rheinhessen, germany 8

IL DONATO pinot grigio, jgt venezie, italy 7.5

TIKI  sauvignon blanc, marlborough, new zealand 8.5

LA TERRE chardonnay, shenandoah valley, ca 6

CUSTARD  chardonnay, sonoma, ca 8.5

SONOMA-CUTRER 12


chardonnay russian river valley, ca

SUMMER WATER  rosé, central coast, ca 10

RED

LA TERRE 6

cabernet sauvignon, shenandoah valley, ca

WILLIAM HILL  8.5

B SIDE cabernet sauvignon, napa valley, ca 10.5

MOSSBACK 12

cabernet sauvignon, chalk hill, ca

DON & SONS  pinot noir, sonoma, ca 9

BOUCHAINE pinot noir, napa valley, ca 12

LA TERRE merlot, shenandoah valley, ca 6

MAIPE malbec, mendoza, argentina 8.25

THE CRUSHER  petite sirah, clarksburg, ca 8

MOLLYDOOKER BLUE EYED BOY 12.5

shiraz, south australia

PLANK'S RED BLEND  8

merlot, corvina, verona, italy



TAP WINE

We serve 8 wines that use our eco-friendly tap system. These wines are stored in reusable steel kegs, eliminating waste from cardboard and glass packaging. Our kegs are vacuum sealed and temperature controlled to ensure every glass is fresh and served at its optimum temperature.

HOT TEA

Purchased locally from The Tea Smith

SHUI HSEIN 6

oolong, classic long leaf

CEYLON STAR 6

black, smooth and full body flavor

SWEET POMEGRANATE 5

sencha green

PEACH PARADISE 6

black

LEMON CHIFFON 5

rooibos, lemongrass and citrus, caffeine free

VANILLA BEAN 5

rooibos, creamy and sweet, caffeine free



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