

PROVISIONS

STARTERS

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| BEIGNET STYLE HUSHPUPIES sweet corn fritter, chives, jalapeño jam | 9 |
| ANCHOR STEAM BATTERED CHEESE CURDS wisconsin white cheddar, smoked tomato basil sauce | 9 |
| CHOWDER FRIES applewood smoked bacon, clam, yukon gold potato, scallion | 9 |
| LOBSTER FRIES lobster meat and gravy, sweet corn relish, scallion | 12 |
| POTATO CRUSTED CALAMARI zucchini chips, smoked tomato basil sauce, garlic citrus aioli | 14 |
| CLASSIC SHRIMP COCKTAIL ^{GF} creole mustard and cocktail sauces | 14 |
| CRISPY BUTTERMILK CLAM STRIPS cocktail and tartar sauces | 13 |
| PRINCE EDWARD ISLAND MUSSELS ^{GF} white wine citrus butter broth, basil, grape tomato, fennel and baguette | 15 |
| PEEL 'N' EAT SHRIMP ^{GF} old bay spice, creole mustard and cocktail sauces | 14 |
| CRISPY ALLIGATOR pepperoncini, onion straws, creole mustard sauce | 13 |
| BYO SALMON CROSTINI house smoked, dill caper cream, pickled red onion, tomato relish, boiled egg, baguette, charred lemon | 15 |
| OYSTERS ROCKEFELLER half dozen baked, applewood smoked bacon, sautéed spinach, havarti cheese, buttered breadcrumbs | 18 |
| MIXED OYSTERS & SHRIMP ^{GF} half dozen, choice of peel 'n' eat shrimp or classic shrimp cocktail | 26 |
| SHRIMP & GRITS grilled shrimp, havarti cheese, harissa aioli, tomato coulis | 14 |

SOUPS + GREENS

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| CHICKEN & ANDOUILLE SAUSAGE GUMBO steamed white rice, scallion | cup 6 bowl 7.5 |
| NEW ENGLAND CLAM CHOWDER applewood smoked bacon, leek, yukon gold potato, thyme, cream, parsley oil | cup 7 bowl 8.5 |
| MIXED GREENS HOUSE SALAD ^{GF} cucumber, carrot, grape tomato, red onion, brioche croutons | 5 |
| CRISPY WEDGE ^{GF} iceberg lettuce, applewood smoked bacon, avocado, carrot, red onion, grape tomato, scallion, blue cheese crumbles, blue cheese dressing | 10 |
| SALMON COBB ^{GF} house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette | 16 |
| GRILLED SHRIMP CAESAR romaine, crumbled croutons, parmesan | 16 |

Add to any salad: *grilled chicken 5 classic shrimp cocktail 8 grilled or smoked salmon 9*
Dressings: *blue cheese dressing, buttermilk ranch, sherry dijon vinaigrette, caesar dressing*

SEAFOOD

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| BLACKENED MAHI MAHI TACOS ^{GF} slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries | 17 |
| CEDAR PLANK ATLANTIC SALMON ^{GF} grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil | 24 |
| WALLEYE PUTTANESCA pan seared, panko crusted, roasted garlic, creamy parmesan and spinach polenta, pan roasted broccolini, caper and fennel tomato basil sauce | 27 |
| SMOKED SALMON CARBONARA house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper | 18 |
| 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 | 25 |
| SOUTHERN FRIED SEAFOOD <i>(no substitutions, please)</i> coleslaw, hushpuppies, fries or dirty rice, cocktail and tartar sauces shrimp 17 catfish 15 shrimp & catfish 17 | |
| BLACKENED CATFISH ^{GF} pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato | 22 |
| LOBSTER ROLL citrus mayo, chives, buttered new england style hot dog bun, fries | 27 |
| CITRUS & HERB SNAPPER pan fried, pan roasted broccolini and mushrooms, grits, lobster gravy | 29 |
| YELLOWFIN TUNA SLIDERS peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic citrus aioli, split top slider bun, fries | 16 |
| DIVER SCALLOPS pan seared, braised bacon, creamy farro and sautéed spinach, sherry reduction, carrot ginger purée | 34 |
| SIMPLE FISH grilled or blackened, roasted vegetables, herb fingerling potato yellowfin tuna 21 salmon 22 scallops 32 walleye 24 snapper 26 | |

LANDFOOD

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| CAJUN CHICKEN TENDERS coleslaw, hushpuppies, fries or dirty rice, creole honey mustard | 17 |
| BLACKENED ANGUS BURGER flat top seared, spring mix, tomato, onion straws, dill pickle, creole mustard sauce, brioche bun, fries Add: <i>braised bacon 3 blue cheese 1 aged white cheddar 1 avocado 1 fried egg 1</i> | 14 |



YOUNGSTERS

Served with choice of natural cut fries or steamed baby green beans

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| CHICKEN STRIPS 8 | FRIED SHRIMP 8 |
| CHEESEBURGER 8 | GRILLED SALMON 9 |
| FRIED CATFISH 8 | RAINBOW SORBET PUSH POP 2 |



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 dfishes with fish. 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.

We support the no straw movement and no longer provide straws with our beverages. This is one of many changes we're making to decrease our environmental footprint.

If you want a straw, simply ask. We'll gladly get you a paper one.