

PROVISIONS

STARTERS

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

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, 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 7 grilled or smoked salmon 7*
Dressings: *butter milk ranch, balsamic vinaigrette, sherry dijon vinaigrette, caesar dressing*

SEAFOOD

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
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 salmon 22 scallops 32 walleye 24	

LANDFOOD

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

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 fishes 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.