

PROVISIONS

STARTERS

BEIGNET STYLE HUSHPUPIES sweet corn fritter, chives, jalapeño jam	7
CAJUN FLATBREAD smoked tomato basil sauce, pepperoncini, pickled red onion, andouille sausage, havarti cheese, calabrian aioli, green onion	12.5
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
LOBSTER FRIES lobster meat and gravy, sweet corn relish	10
POTATO CRUSTED CALAMARI zucchini chips, smoked tomato basil sauce, garlic citrus aioli	12
PEEL 'N' EAT SHRIMP ^{GF} old bay spice, creole mustard and cocktail sauces	12.5
CLASSIC SHRIMP COCKTAIL ^{GF} creole mustard and cocktail sauces	12.5
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	12
FIRE GRILLED ARTICHOKE ^{GF} garlic citrus aioli	11
CRISPY ALLIGATOR pepperoncini, onion straws, creole mustard sauce	11.5
BYO SALMON CROSTINI house smoked, dill caper crème fraîche, pickled red onion, tomato relish, boiled egg, baguette, charred lemon	12
OYSTERS ROCKEFELLER half dozen baked, applewood smoked bacon, sautéed spinach, havarti and parmesan cheeses, buttered breadcrumbs	16
ASIAN BBQ OYSTERS ^{GF} half dozen, gremolata, chives	15
MIXED OYSTERS & SHRIMP ^{GF} half dozen, choice of peel 'n' eat shrimp or classic shrimp cocktail	22.5

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
MIXED GREENS HOUSE SALAD ^{GF} cucumber, carrot, grape tomato, red onion, brioche croutons	5
BABY SPINACH SALAD ^{GF} fresh strawberry, pickled red onion, feta cheese, candied walnuts, balsamic vinaigrette	10
GREEK SALAD ^{GF} mixed greens, cucumber, roma tomato, pepperoncini, red onion, red pepper, feta cheese, kalamata olives, greek celery vinaigrette	9
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, grape tomato, red onion, blue cheese crumbles, sherry dijon vinaigrette	14

Add to any salad: *smoked pulled chicken 5 classic shrimp cocktail 7 grilled or smoked salmon 7*
Dressings: *butter milk 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	17
BLACKENED MAHI MAHI TACOS slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries	14
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	25
CIOPPINO smoked grouper, prince edward island mussels, shrimp, fennel, tomato basil broth, baguette, gremolata	22
SMOKED SALMON CARBONARA house smoked, bucatini pasta, applewood smoked bacon, roasted red peppers, dressed pea tendrils, creamy parmesan sauce, cracked black pepper	17
YELLOWFIN TUNA AU POIVRE ^{GF} peppercorn seared, herb fingerling potato, roasted mushrooms and cipollini, brandy cream sauce	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	22
SOUTHERN FRIED SEAFOOD PLATTER <i>(no substitutions, please)</i> coleslaw, hushpuppies, fries or dirty rice, cocktail and tartar sauces shrimp 17 catfish 15 shrimp & catfish 17	19
BLACKENED CATFISH OR TILAPIA ^{GF} pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato	19
CITRUS & HERB GROUPE pan fried, pan roasted broccolini and mushrooms, garlic mashed potato, lobster gravy	27
YELLOWFIN TUNA SLIDERS peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic lemon aioli, split top slider bun, fries	15
TROUT MEUNIÈRE pan seared, herb fingerling potato, sautéed baby green beans, capers, lemon and white wine beurre blanc	23
DIVER SCALLOPS pan seared, braised bacon, creamy farro and sautéed spinach, sherry reduction, carrot ginger purée	30
LOBSTER ROLL citrus mayo, chives, buttered new england style hot dog bun, fries	25
SIMPLE FISH grilled or blackened, seasonal roasted vegetables, herb fingerling potato tilapia 16 salmon 22 grouper 23 trout 21 scallops 26	

LANDFOOD

CRISPY CAJUN CHICKEN TENDERS sautéed baby green beans, garlic mashed potato, braised bacon gravy, creole honey mustard sauce	13.5
AIRLINE CHICKEN garlic and herb airline chicken breast, sautéed baby green beans, caper fennel tomato basil sauce, cavatappi mac & cheese	18
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>	13
SURF & TURF brown sugar-rubbed new york strip, chili lime dusted shrimp, garlic mashed potato, sautéed baby green beans and grape tomato, scallion, asian BBQ sauce	30
PEPPERCORN NEW YORK STRIP ^{GF} herb roasted fingerling potato, sautéed broccolini and grape tomato, smoked cremini mushrooms and onion, gorgonzola, scallion	32

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.