

# PROVISIONS

## STARTERS

<b>BEIGNET STYLE HUSHPUPPIES</b>	9
sweet corn fritter, chives, jalapeño jam	
<b>ANCHOR STEAM BATTERED CHEESE CURDS</b>	9
wisconsin white cheddar, smoked tomato basil sauce	
<b>CHOWDER FRIES</b>	9
applewood smoked bacon, clam, yukon gold potato, scallion	
<b>LOBSTER FRIES</b>	13
lobster meat and gravy, sweet corn relish, scallion	
<b>POTATO CRUSTED CALAMARI</b>	15
zucchini chips, smoked tomato basil sauce, garlic citrus aioli	
<b>CLASSIC SHRIMP COCKTAIL</b>	15
creole mustard and cocktail sauces	
<b>PRINCE EDWARD ISLAND MUSSELS</b>	17
white wine citrus butter broth, basil, grape tomato, fennel and baguette	
<b>PEEL 'N' EAT SHRIMP</b>	15
old bay spice, creole mustard and cocktail sauces	
<b>CRISPY ALLIGATOR</b>	14
pepperoncini, onion straws, creole mustard sauce	
<b>BYO SALMON CROSTINI</b>	16
house smoked, dill caper cream, pickled red onion, tomato relish, boiled egg, baguette, charred lemon	
<b>OYSTERS ROCKEFELLER</b>	19
half dozen baked, applewood smoked bacon, sautéed spinach, havarti cheese, buttered breadcrumbs	
<b>MIXED OYSTERS &amp; SHRIMP</b>	27
half dozen, choice of peel 'n' eat shrimp or classic shrimp cocktail	
<b>SHRIMP &amp; GRITS</b>	15
grilled shrimp, havarti cheese, harissa aioli, tomato coulis	

## SOUPS + GREENS

<b>CHICKEN &amp; ANDOUILLE SAUSAGE GUMBO</b>	cup 6   bowl 7.5
steamed white rice, scallion	
<b>NEW ENGLAND CLAM CHOWDER</b>	cup 8   bowl 9.5
applewood smoked bacon, leek, yukon gold potato, thyme, cream, parsley oil	
<b>MIXED GREENS HOUSE SALAD</b>	5
cucumber, carrot, grape tomato, red onion, brioche croutons	
<b>CRISPY WEDGE</b>	12
iceberg lettuce, applewood smoked bacon, avocado, carrot, red onion, grape tomato, scallion, blue cheese crumbles, blue cheese dressing	
<b>SALMON COBB</b>	18
house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette	
<b>GRILLED SHRIMP CAESAR</b>	18
romaine, crumbled croutons, parmesan	
<i>Add to any salad: grilled chicken 5 classic shrimp cocktail 8 grilled or smoked salmon 9</i>	
<i>Dressings: blue cheese dressing, buttermilk ranch, sherry dijon vinaigrette, caesar dressing</i>	

## SEAFOOD

<b>BLACKENED MAHI MAHI TACOS</b>	18
slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries	
<b>CEDAR PLANK ATLANTIC SALMON</b>	26
grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil	
<b>WALLEYE PUTTANESCA</b>	29
pan seared, panko crusted, roasted garlic, creamy parmesan and spinach polenta, pan roasted broccolini, caper and fennel tomato basil sauce	
<b>SMOKED SALMON CARBONARA</b>	20
house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper	
<b>GULF SHRIMP EN BROCHETTE</b>	27
grilled, applewood smoked bacon wrapped, stuffed with jack cheese and jalapeño, dirty rice, sautéed baby green beans and grape tomato, chive horseradish remoulade	
<b>SOUTHERN FRIED SEAFOOD</b> <i>(no substitutions, please)</i>	
coleslaw, hushpuppies, fries or dirty rice, cocktail and tartar sauces shrimp 19 catfish 17 shrimp & catfish 19	
<b>BLACKENED CATFISH</b>	25
pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato	
<b>LOBSTER ROLL</b>	35
citrus mayo, chives, buttered new england style hot dog bun, fries	
<b>CITRUS &amp; HERB SNAPPER</b>	32
pan fried, pan roasted broccolini and mushrooms, grits, lobster gravy	
<b>YELLOWFIN TUNA SLIDERS</b>	18
peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic citrus aioli, split top slider bun, fries	
<b>DIVER SCALLOPS</b>	39
pan seared, braised bacon, creamy farro and sautéed spinach, sherry reduction, carrot ginger purée	
<b>SIMPLE FISH</b>	
grilled or blackened, roasted vegetables, herb fingerling potato yellowfin tuna 23 salmon 23 scallops 36 walleye 25 snapper 27	

## LANDFOOD

<b>CAJUN CHICKEN TENDERS</b>	17
coleslaw, hushpuppies, fries or dirty rice, creole honey mustard	
<b>BLACKENED ANGUS BURGER</b>	15
flat top seared, spring mix, tomato, onion straws, dill pickle, creole mustard sauce, brioche bun, fries	
<i>Add: braised bacon 3 blue cheese 1 aged white cheddar 1 avocado 1 fried egg 1</i>	

## YOUNGSTERS

Kids 12 and under

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

CHICKEN STRIPS 9  
CHEESEBURGER 9  
FRIED CATFISH 9

FRIED SHRIMP 10  
GRILLED SALMON 11  
RAINBOW SORBET PUSH POP 2

## SWEETS

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

SCAN FOR  
HAPPY HOUR, LUNCH,  
GLUTEN SENSITIVE &  
DESSERT MENUS



All seafood subject to availability. All smoked items are smoked in house. Bones can happen in dishes 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.  
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.