

# PROVISIONS

## STARTERS

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

## SOUPS + GREENS

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

## SEAFOOD

<b>BLACKENED MAHI MAHI TACOS</b> GF slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries	17
<b>CEDAR PLANK ATLANTIC SALMON</b> GF grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil	24
<b>WALLEYE PUTTANESCA</b> pan seared, panko crusted, roasted garlic, creamy parmesan and spinach polenta, pan roasted broccolini, caper and fennel tomato basil sauce	27
<b>SMOKED SALMON CARBONARA</b> house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper	18
<b>GULF SHRIMP EN BROCHETTE</b> grilled, applewood smoked bacon wrapped, stuffed with jack cheese and jalapeño, dirty rice, sautéed baby green beans and grape tomato, chive horseradish remoulade	25
<b>SOUTHERN FRIED SEAFOOD</b> (no substitutions, please) coleslaw, hushpuppies, fries or dirty rice, cocktail and tartar sauces shrimp 17 catfish 15 shrimp & catfish 17	
<b>BLACKENED CATFISH</b> GF pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato	22
<b>LOBSTER ROLL</b> citrus mayo, chives, buttered new england style hot dog bun, fries	27
<b>CITRUS &amp; HERB SNAPPER</b> pan fried, pan roasted broccolini and mushrooms, grits, lobster gravy	29
<b>DIVER SCALLOPS</b> pan seared, braised bacon, creamy farro and sautéed spinach, sherry reduction, carrot ginger purée	34
<b>SIMPLE FISH</b> grilled or blackened, roasted vegetables, herb fingerling potato salmon 22 scallops 32 walleye 24 snapper 26	

## LANDFOOD

<b>CAJUN CHICKEN TENDERS</b> coleslaw, hushpuppies, fries or dirty rice, creole honey mustard	17
<b>BLACKENED ANGUS BURGER</b> 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  
**CHEESEBURGER** 8  
**FRIED CATFISH** 8

**FRIED SHRIMP** 8  
**GRILLED SALMON** 9  
**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 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.

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.