

## **Appetizers**

### **Homemade Shrimp Scampi Ravioli 9.00**

Garlic/Tomato/Parsley

### **Tuna Poke 9.00**

Avocado/White Rice/Tomato

### **Fried Catfish Fingers 10.00**

Tartar Sauce

### **Shrimp Cocktail 9.00**

Horseradish Cocktail Sauce

## **Salads & Sandwiches**

### **House or Caesar 5.00**

### **Open Faced Walleye 15.00**

Dusted & Pan Seared/Homemade Relish Aioli/Shredded Lettuce & Diced Tomato & Onion

### **Sloppy Joe 9.00**

Toasted Bun

### **Classic Wedge 10.00**

Buttermilk Ranch/Bleu Cheese Crumbles/Diced Tomato/Bacon/Green Onion

### **Kitchen Sink Salad 9.00/12.00**

Romaine/Cheddar or Bleu Cheese/Tomato/Cucumber/Pecans/Avocado/Dried Cranberries/Corn  
Kernels/Diced Chicken/Tossed With Your Favorite Dressing

## **Create Your Own Pizza**

Cheese

Hand Tossed Crust Small ~ 8.75 Large ~ 12.50

Additional Toppings ~ .75 each

Gluten Free Crust ~ 9.00

Pepperoni – Italian Sausage- Ground Beef –Grilled Chicken – Ham – Bacon Onions- Bell Peppers- Mushrooms  
– Black Olives – Artichokes – Spinach Pineapple – Jalapenos – Anchovies

## **Entrées**

### **Hogfish & Crab en Papillote 25.00**

Julienned Carrots/Crimini Mushrooms/Lump Crab/Dill & Onion Béchamel Sauce/Diced Tomato/Lemon Juice

### **Skirt Steak & Fries 22.00**

Homemade Aioli/Bleu Cheese Butter/In-house French Fries

### **Pan Seared Grouper Oscar 26.00**

Carrot Puree/Green Beans/Crab & Asparagus Béarnaise

### **BBQ'd Shrimp & Grits 24.00**

Stone Ground 2-Hour Cheesy Grits/Green Onions/Jumbo Shrimp

### **Prime Rib Au Jus 26.00**

Baked Potato/Seasonal Vegetable

### **Jumbo Scallops 28.00**

Butter Braised/Corn-Bacon-Tomato & Garlic

### **Citrus & Pepper Braised Pork Shank 19.00**

Potato Puree/Brussels Sprouts/Celeriac Slaw/Pork Jus

### **Veal Cutlet with Bacon & Onions 21.00**

Mashed Potato/Carrots/Jus

### **Roasted Chicken 19.00**

Pan Roasted Half Chicken/Arugula Salad/Tarragon Beurre Blanc