## Appetizers

Jumbo Lump Crab Cakes ..... 25
Honey Dijon Butter
Honey Dijon Butter
Shrimp Cocktail ..... 22Classic Horseradish Cocktail Sauce
19
Crispy Calamari Siracha Aoli, Sweet Tamarind, Gremolata
Beef Short Rib Pierogies ..... 16
Caramelized Cippolini Jus ..... 15Lobster Bisque
Lobster Meat, Buttered Crostini
Clam Chowder ..... 13
Littlenecks, Potato, Cream, Parsley
Entrees
Simply Prepared Seafood
We offer the following seafood selections
with Braised Greens, Roasted Red Bliss Potatoes
Cedar Planked Verlasso Salmon * ..... 29
Roasted Potatoes and Green Beans
Lake Erie Walleye ..... 26
Tempura Fried, French Fries and Cole Slaw, Ginger Aioli
Seared George's Bank Diver Scallops * ..... 36
Roasted Potatoes and Green Beans
Seared North Atlantic Lemon Sole ..... 26

## Salads

Vegetarian Tasting ..... 20Breaded Chinese Eggplant, Potato Gnocchi, BraisedEscarole, Marinara Sauce, Parmesan Cheese, Tomato jam
Chef's Garden Greens Salad16
Mesculin, Escarole, Fresh Apple, Walnut,Quinoa and Dried Cranberry Granola, Dehydrated Apple Chips,Creamy Champagne Dressing
Caesar Salad ..... 15Croutons, Parmesan, Lemon Parmesan Dressing
Add to Any Salads to Make an Entree AboveChicken I2, Shrimp I5, *Salmon 16
Sandwiches
All Sandwiches Served with
Fries or Cole Slaw
Salmon BLT * ..... 23
Grilled, Toasted Challah Bun, Crisp
Bacon, Lettuce, Tomato, Mayo
PierW Cheeseburger* ..... 21
8 oz Angus Burger, Toasted Challah Bun
Grilled Chicken Breast Sandwich ..... 19
Melted Provolone, Tomatoes, Fresh Basil,
Toasted Challah Bun
Maine Lobster Roll ..... 34
Fresh Lobster and Shrimp Salad, Griddled
New England Styled Bun

