



614-451-2497

STARTERS

| | | | |
|--|---------------|---|-------------|
| SOUPE DU JOUR or NEW ENGLAND CLAM CHOWDER | | BOWL | \$6 |
| | | CUP | \$5 |
| PEEL 'N' EAT SHRIMP | \$1.50 | STEAMED CLAMS (12) | \$15 |
| OYSTERS ON THE HALF SHELL | \$2 | 10 oz. SNOW CRAB LEGS | \$15 |
| CLAMS ON THE HALF SHELL | \$1.25 | STEAMED P.E.I. MUSSELS | \$11 |
| SHRIMP COCKTAIL (5) | \$10 | (Prince Edward Island) seasonal | |
| CRAB CAKE (1) | \$8 | DEVILS or ANGELS on HORSEBACK | \$10 |
| COQUILLE ST. JACQUES | \$13 | 6 Deep fried oysters wrapped in bacon, either hot or mild. | |
| Fresh Sea Scallops in mornay sauce, topped with cheese, rimmed with mashed potatoes | | RIB SAMPLER | \$10 |
| OYSTERS ROCKEFELLER | \$11 | B.B.Q. baby back pork ribs. | |
| 4 Oysters on the half shell, topped with spinach sauce, bacon and swiss cheese or 6 Oysters for | \$16 | BUFFALO WINGS | \$10 |
| OYSTERS REMICK | \$11 | Spicy wings, served with celery and blue cheese also available B.B.Q. or Habenero style | |
| 4 Oysters on the half shell, topped with Remick sauce, and swiss cheese or 6 Oysters for | \$16 | | |

LIGHTER SIDE

ALL ITEMS COME WITH FRENCH FRIES (RIB TICKLER SERVED WITH SARATOGA CHIPS)

| | | | |
|---|-------------|---------------------------------------|-------------|
| OPEN FACE STEAK SANDWICH 8 oz. N.Y. STRIP | \$16 | WING DINGS 6 wings, deep fried | \$9 |
| HAMBURGER half-pound | \$10 | CHICKEN FINGERS | \$9 |
| PERCH SANDWICH Deep fried | \$12 | RIB TICKLER B.B.Q. | \$11 |
| FISH SANDWICH Deep fried COD | \$9 | | |
| WALLEYE SANDWICH Deep fried | \$14 | | |
| CATFISH SANDWICH Deep fried or blackened | \$11 | | |
| CHICKEN SANDWICH Fried or grilled | \$9 | | |
| FRENCH DIP Thinly sliced prime rib with au jus | \$10 | | |

ADD AMERICAN, CHEDDAR OR PEPPERJACK CHEESE TO ANY OF THE ABOVE FOR \$1

à LA CARTE

| | |
|----------------------------|------------|
| LOADED BAKED POTATO | \$6 |
| ONION RINGS | \$7 |
| FRIED ZUCCHINI | \$7 |
| FRIED MUSHROOMS | \$7 |
| BAKED POTATO | \$4 |
| FRENCH FRIES | \$4 |
| SARATOGA CHIPS | \$4 |
| SPUDS | \$4 |

SALADS

| | |
|---|-------------|
| SHRIMP AND CRAB MEAT SALAD | \$18 |
| CHEF SALAD | \$12 |
| CHICKEN SALAD | \$13 |
| TOSSED SALAD | \$5 |
| WALDORF SALAD | \$5 |
| COLE SLAW or COTTAGE CHEESE | \$4 |

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ENTREES

ALL ENTRÉES ARE SERVED WITH SALAD, CHOICE OF POTATO OR WILD RICE, AND VEGETABLE.

Ask your server about this evening's specials.

SEAFOOD

| | | | |
|---|------|-------------------------------------|--------------|
| FRESH WALLEYE FILET (Fried, Broiled, or Sautéed) | \$21 | CRAB CAKES (Sautéed) | |
| FRESH YELLOW LAKE PERCH (Fried) | \$20 | 1 for | \$13 |
| FRESH NORTH ATLANTIC SALMON FILET | \$18 | 2 for | \$20 |
| FRESH SEA SCALLOPS (LARGE DOMESTIC) | \$22 | ALASKAN KING CRAB LEGS | |
| FRESH CATFISH (Fried, Blackened, or Sautéed) | \$15 | 16 oz | \$40 |
| SHRIMP SCAMPI (Broiled in garlic butter) | \$20 | 8 oz | \$22 |
| PRIME CUT COD Baked in white wine, garlic and butter | \$16 | ALASKAN SNOW CRAB LEGS | |
| ORANGE ROUGHY (NEW ZEALAND) Baked in lemon, wine and butter | \$19 | 20 oz | \$34 |
| GULF SHRIMP Fried or broiled in garlic butter | \$19 | 10 oz | \$19 |
| FRESH OYSTERS, Deep fried | \$18 | LOBSTER TAIL (SOUTH AFRICAN) | |
| FROG LEGS, Fried, sautéed or broiled | \$18 | | Market Price |

SURF AND TURF

| | |
|---|--------------|
| 8 oz. ALASKAN KING CRAB and 8 oz. PRIME RIB | \$ 40 |
| LOBSTER TAIL and PETITE FILET MIGNON | Market Price |

FROM THE LAND

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|------------------------------|------|---------------------------------------|------|
| NEW YORK STRIP | | B.B.Q. BABY BACK PORK RIBS | |
| 12 oz | \$26 | full slab | \$24 |
| 8 oz | \$20 | small slab | \$18 |
| FILET MIGNON | | VEAL LIVER & ONIONS | \$17 |
| 9 oz | \$28 | Tender liver, pan fried and smothered | |
| 6 oz | \$22 | with onions | |
| PRIME RIB, Angus Beef | | CHICKEN BREASTS | \$16 |
| 12 oz | \$28 | (Teriyaki or Herb Grilled) | |
| 8 oz | \$21 | | |

ALL OF OUR STEAKS ARE CUT TO ORDER, LARGER CUTS ARE AVAILABLE.

CONSUMING RAW OR UNDERCOOKED SHELLFISH/SEAFOOD OR MEATS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

WE DEEP-FRY IN PEANUT OIL

DESSERTS

| | |
|--------------------------------------|-----|
| KEY LIME PIE | \$6 |
| CHEESECAKE | \$5 |
| SNICKERS PIE | \$6 |
| HOT FUDGE or CHOCOLATE SUNDAE | \$6 |

BEVERAGES

| | |
|----------------------------|-----|
| ROYAL KONA COFFEE | \$3 |
| HOT TEA or ICED TEA | \$3 |
| SOFT DRINKS | \$3 |
| MILK OR JUICE | \$3 |

WINE MENU

CHAMPAGNES AND SPARKLING WINES

| | Glass | Bottle |
|---|-------|--------|
| MOET CHANDON IMPERIAL (France) Elegant and refined, a fine champagne. | - | \$66 |
| NAPA BRUT CHANDON (California) Dry, smooth and subtly full bodied, with a round creamy texture. | - | \$34 |
| PROSECCO, La Marca (Italy) Fresh and clean, with ripe citrus, lemon, green apple, grapefruit. | \$9 | \$29 |

WHITE WINES

| | Glass | Bottle |
|---|-------|--------------------------------|
| CHARDONNAY, Stag's Leap (Napa Valley) Delicious hint of vanilla with a nice touch of oak. | - | \$37 |
| CHARDONNAY, Kendall-Jackson (California) Rich and lingering with a pleasant hint of oak. | \$9 | \$29 |
| CHARDONNAY, Fetzer (California) Crisp, rich, lemony taste. | \$7 | \$19 |
| CHARDONNAY, Jardot Macon Villages, (France) Elegant, complex and round. | - | \$27 |
| SAUVIGNON BLANC, Kenwood (California) Apple and fruity flavors. | \$7 | \$21 |
| RIESLING, J. Lohr (California) Round, soft, elegant and slightly sweet. | \$7 | \$21 |
| PINOT GRIGIO, Ecco Domani (Italy) Sweet crisp acidity, with a touch of apple and pear flavors. | \$7 | \$24 |
| WHITE ZINFANDEL, Sutter Home (California) Deliciously sweet with essence of strawberry and melon. | \$6 | \$17 |
| CARLO ROSSI CHABLIS | \$5 | \$11 1/2 CARAFE \$16 CARAFE |

BEER

| | |
|--------------------------|--------|
| Budweiser Draft | \$2.75 |
| Budweiser | \$3.50 |
| Bud Light | \$3.50 |
| Coors Light | \$3.50 |
| Miller Lite | \$3.50 |
| Michelob Ultra | \$3.50 |
| Heineken | \$4.00 |
| Corona | \$3.50 |
| Samuel Adams | \$4.00 |
| Columbus Brewing Co. IPA | \$4.00 |
| Yuengling | \$3.50 |
| Heineken 0 | \$4.00 |

RED WINES

| | Glass | Bottle |
|--|-------|--------|
| CABERNET SAUVIGNON, Beringer (Knight Valley) A full, rich red that is complex and ready to enjoy. | - | \$40 |
| CABERNET SAUVIGNON, Josh Cellars (California) Flavors of black cherries and juicy blackberries, delicate vanilla, & toasty oak. | - | \$26 |
| CABERNET SAUVIGNON, Woodbridge (California) A full, rich red that is complex and ready to enjoy. | \$7 | - |
| CABERNET SAUVIGNON, C. KRUG (Napa Valley) Big, fruity with well balanced tannin. | - | \$42 |
| MERLOT, Sterling (Napa Valley) Elegant, rich, supple and mellow. | - | \$36 |
| MERLOT, Columbia Crest (Washington) Herbal, complex, rich and very soft. | - | \$20 |
| MERLOT, Fetzer (California) Flavors of black cherries and plums, balanced with caramel and toffee. | \$7 | - |
| BEAUJOLAIS, Jadot (France) Soft, fruity and mellow. | - | \$24 |
| PINOT NOIR, Mirassou (Central Coast, Salinas Valley, California) Strawberry and Bing Cherry, with a hint of clove spice and vanilla. | \$7 | \$22 |
| MALBEC, ALAMOS (Argentina) Dark cherry and blackberry flavors. | \$7 | \$22 |
| ZINFANDEL, MONTEVINA (Amador, California) Flavors of blackberry, plum and spice. | \$9 | \$31 |
| DUBONNET RED (France) A wine based aperitif flavored with herbs and spices. | \$8 | - |

SEE THE DIGITAL MENU:



SCAN ME