



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	
SHRIMP SCAMPI (Broiled in garlic butter)	\$20	8 oz	Market Price
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	Market Price
GULF SHRIMP Fried or broiled in garlic butter	\$19	10 oz	
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	Market Price
LOBSTER TAIL and PETITE FILET MIGNON	Market Price

FROM THE LAND

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	-