



614-451-2497

**STARTERS**

<b>SOUPE DU JOUR or NEW ENGLAND CLAM CHOWDER</b>		<b>BOWL</b>	<b>\$6</b>
		<b>CUP</b>	<b>\$5</b>
<b>PEEL 'N' EAT SHRIMP</b>	<b>\$1.50</b>	<b>STEAMED CLAMS (12)</b>	<b>\$15</b>
<b>OYSTERS ON THE HALF SHELL</b>	<b>\$2</b>	<b>10 oz. SNOW CRAB LEGS</b>	<b>\$15</b>
<b>CLAMS ON THE HALF SHELL</b>	<b>\$1.25</b>	<b>STEAMED P.E.I. MUSSELS</b>	<b>\$11</b>
<b>SHRIMP COCKTAIL (5)</b>	<b>\$10</b>	(Prince Edward Island) seasonal	
<b>CRAB CAKE (1)</b>	<b>\$8</b>	<b>DEVILS or ANGELS on HORSEBACK</b>	<b>\$10</b>
<b>COQUILLE ST. JACQUES</b>	<b>\$13</b>	6 Deep fried oysters wrapped in bacon, either hot or mild.	
Fresh Sea Scallops in mornay sauce, topped with cheese, rimmed with mashed potatoes		<b>RIB SAMPLER</b>	<b>\$10</b>
<b>OYSTERS ROCKEFELLER</b>	<b>\$11</b>	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	<b>\$16</b>	<b>BUFFALO WINGS</b>	<b>\$10</b>
<b>OYSTERS REMICK</b>	<b>\$11</b>	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	<b>\$16</b>		

**LIGHTER SIDE**

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

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

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

**à LA CARTE**

<b>LOADED BAKED POTATO</b>	<b>\$6</b>
<b>ONION RINGS</b>	<b>\$7</b>
<b>FRIED ZUCCHINI</b>	<b>\$7</b>
<b>FRIED MUSHROOMS</b>	<b>\$7</b>
<b>BAKED POTATO</b>	<b>\$4</b>
<b>FRENCH FRIES</b>	<b>\$4</b>
<b>SARATOGA CHIPS</b>	<b>\$4</b>
<b>SPUDS</b>	<b>\$4</b>

**SALADS**

<b>SHRIMP AND CRAB MEAT SALAD</b>	<b>\$18</b>
<b>CHEF SALAD</b>	<b>\$12</b>
<b>CHICKEN SALAD</b>	<b>\$13</b>
<b>TOSSED SALAD</b>	<b>\$5</b>
<b>WALDORF SALAD</b>	<b>\$5</b>
<b>COLE SLAW or COTTAGE CHEESE</b>	<b>\$4</b>

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# WINE MENU

## CHAMPAGNES AND SPARKLING WINES

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

## WHITE WINES

	Glass	Bottle
<b>CHARDONNAY, Stag's Leap (Napa Valley)</b> Delicious hint of vanilla with a nice touch of oak.	-	\$37
<b>CHARDONNAY, Kendall-Jackson (California)</b> Rich and lingering with a pleasant hint of oak.	\$9	\$29
<b>CHARDONNAY, Fetzer (California)</b> Crisp, rich, lemony taste.	\$7	\$19
<b>CHARDONNAY, Jardot Macon Villages, (France)</b> Elegant, complex and round.	-	\$27
<b>SAUVIGNON BLANC, Kenwood (California)</b> Apple and fruity flavors.	\$7	\$21
<b>RIESLING, J. Lohr (California)</b> Round, soft, elegant and slightly sweet.	\$7	\$21
<b>PINOT GRIGIO, Ecco Domani (Italy)</b> Sweet crisp acidity, with a touch of apple and pear flavors.	\$7	\$24
<b>WHITE ZINFANDEL, Sutter Home (California)</b> Deliciously sweet with essence of strawberry and melon.	\$6	\$17
<b>CARLO ROSSI CHABLIS</b>	\$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
<b>CABERNET SAUVIGNON, Beringer (Knight Valley)</b> A full, rich red that is complex and ready to enjoy.	-	\$40
<b>CABERNET SAUVIGNON, Josh Cellars (California)</b> Flavors of black cherries and juicy blackberries, delicate vanilla, & toasty oak.	-	\$26
<b>CABERNET SAUVIGNON, Woodbridge (California)</b> A full, rich red that is complex and ready to enjoy.	\$7	-
<b>CABERNET SAUVIGNON, C. KRUG (Napa Valley)</b> Big, fruity with well balanced tannin.	-	\$42
<b>MERLOT, Sterling (Napa Valley)</b> Elegant, rich, supple and mellow.	-	\$36
<b>MERLOT, Columbia Crest (Washington)</b> Herbal, complex, rich and very soft.	-	\$20
<b>MERLOT, Fetzer (California)</b> Flavors of black cherries and plums, balanced with caramel and toffee.	\$7	-
<b>BEAUJOLAIS, Jadot (France)</b> Soft, fruity and mellow.	-	\$24
<b>PINOT NOIR, Mirassou (Central Coast, Salinas Valley, California)</b> Strawberry and Bing Cherry, with a hint of clove spice and vanilla.	\$7	\$22
<b>MALBEC, ALAMOS (Argentina)</b> Dark cherry and blackberry flavors.	\$7	\$22
<b>ZINFANDEL, MONTEVINA (Amador, California)</b> Flavors of blackberry, plum and spice.	\$9	\$31
<b>DUBONNET RED (France)</b> A wine based aperitif flavored with herbs and spices.	\$8	-

SEE THE DIGITAL MENU:



SCAN ME