



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	\$2.50	10 oz. SNOW CRAB LEGS	\$21
CLAMS ON THE HALF SHELL	\$1.25	STEAMED P.E.I. MUSSELS	\$11
SHRIMP COCKTAIL (5)	\$10	(Prince Edward Island) seasonal	
CRAB CAKE (1)	\$9	DEVILS or ANGELS on HORSEBACK	\$11
COQUILLE ST. JACQUES	\$15	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	\$11
OYSTERS ROCKEFELLER	\$12	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	\$17.50	BUFFALO WINGS	\$10
OYSTERS REMICK	\$12	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	\$17.50		

LIGHTER SIDE

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

OPEN FACE STEAK SANDWICH 8 oz. N.Y. STRIP	\$17	WING DINGS 6 wings, deep fried	\$10
HAMBURGER half-pound	\$11	CHICKEN FINGERS	\$10
PERCH SANDWICH Deep fried	\$13	RIB TICKLER B.B.Q.	\$13
FISH SANDWICH Deep fried COD	\$10		
WALLEYE SANDWICH Deep fried	\$15		
CATFISH SANDWICH Deep fried or blackened	\$12		
CHICKEN SANDWICH Fried or grilled	\$10		
FRENCH DIP Thinly sliced prime rib with au jus	\$11		

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

à LA CARTE

LOADED BAKED POTATO	\$7
ONION RINGS	\$8
FRIED ZUCCHINI	\$8
FRIED MUSHROOMS	\$8
BAKED POTATO	\$5
FRENCH FRIES	\$5
SARATOGA CHIPS	\$5
SPUDS	\$5

SALADS

SHRIMP AND CRAB MEAT SALAD	\$19
CHEF SALAD	\$13
CHICKEN SALAD	\$14
TOSSED SALAD	\$6
WALDORF SALAD	\$6
COLE SLAW	\$5
COTTAGE CHEESE	\$4

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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	-