



614-451-2497

STARTERS

SOUP DU JOUR or NEW ENGLAND CLAM CHOWDER	BOWL \$7	CUP \$6
PEEL 'N' EAT SHRIMP	\$2.00	STEAMED CLAMS (12) \$18
OYSTERS ON THE HALF SHELL	\$3.25	10oz SNOW CRAB LEGS market price
CLAMS ON THE HALF SHELL	\$1.50	STEAMED P.E.I MUSSELS \$13
SHRIMP COCKTAIL (5)	\$13.50	(Prince Edward Island) seasonal
CRAB CAKE (1)	\$10	
COQUILLE st. JACQUES	\$18	DEVILS or ANGELS on HORSEBACK \$14
Fresh Sea Scallops in mornay sauce, topped with cheese, rimmed with mashed potatoes		Deep fried Oysters wrapped in bacon, either hot or mild.
OYSTERS ROCKEFELLER	\$15 (4)	BUFFALO WINGS \$12
Oysters on the half shell topped with spinach sauce, bacon, and swiss cheese.	Or 6 for \$22.50	Served with celery and blue cheese. Also available B.B.Q. or Habenero style.
OYSTERS REMICK	\$15 (4)	RIB SAMPLER \$13
Oysters on the half shell topped with Remick sauce and swiss cheese.	Or 6 for \$22.50	B.B.Q. baby back pork ribs.

LIGHTER SIDE

All items come with french fries (Rib Tickler served with Saratoga Chips)

FISH SANDWICH	\$14	CATFISH SANDWICH	\$16
Deep fried Cod		Deep fried or blackened	
CHICKEN FINGERS	\$14	RIB TICKLER B.B.Q.	\$17
CHICKEN SANDWICH Fried or grilled	\$14	PERCH SANDWICH Deep fried	\$18
WING DINGS (6) Deep fried	\$14	WALLEYE SANDWICH Deep fried	\$18
FRENCH DIP	\$16	OPEN FACE STEAK SANDWICH	\$21
Thinly sliced prime rib with au jus.		8oz NY strip	
HAMBURGER Half-pound	\$15		

Add American, Cheddar, or Pepperjack cheese to any of the above for \$1

À LA CARTE

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

SALADS

SHRIMP AND CRAB MEAT SALAD	\$21
CHEF SALAD	\$15
CHICKEN SALAD	\$15
TOSSED SALAD	\$6
WALDORF SALAD	\$6
COLE SLAW	\$5
COTTAGE CHEESE	\$4

Salad Dressings: House Ranch; Thousand Island; French; Balsamic Vinaigrette; Fat Free Italian; Oil and Vinegar; Creamy Bleu Cheese. Add On: Dry Bleu Cheese for \$1.50

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ENTRÉES

*All entrées are served with salad, your choice of potato or wild rice, and vegetable.
Ask your server about this evening's specials.*

SEAFOOD

FRESH CATFISH (Fried, Broiled, or Sautéed)	\$21	CRAB CAKES (Sautéed)	1 for	\$16
			2 for	\$26
PRIME CUT COD Baked in wine, garlic, and butter	\$23	ALASKAN KING CRAB LEGS	8oz	
FRESH SALMON FILET	\$23		16oz	Market Price
FROG LEGS (Fried, Broiled, or Sautéed)	\$23	ALASKAN SNOW CRAB LEGS	10oz	
ORANGE ROUGHY (New Zealand)	\$23		20oz	Market Price
Baked in lemon, wine, and butter		LOBSTER TAIL (South African)		Market Price
GULF SHRIMP	\$23			
Fried or broiled in garlic butter				
FRESH OYSTERS Deep fried	\$23			
FRESH WALLEYE FILET (Fried, Broiled, or Sautéed)	\$25			
FRESH YELLOW LAKE PERCH (Fried)	\$26			
SHRIMP SCAMPI	\$25			
Broiled in garlic butter				
FRESH SEA SCALLOPS (Large domestic)	\$29			

SURF AND TURF

8oz ALASKAN KING CRAB and 8oz PRIME RIB	Market Price
LOBSTER TAIL and PETITE FILET MIGNON	Market Price

FROM THE LAND

NEW YORK STRIP	8oz	\$26	B.B.Q. BABY BACK PORK RIBS	small slab	\$23
	12oz	\$32		full slab	\$28
FILET MIGNON	6oz	\$29	VEAL LIVER & ONIONS		\$21
	9oz	\$36	Tender liver, pan-fried and smothered with onions		
PRIME RIB Angus Beef	8oz	\$28	CHICKEN BREASTS		\$20
	12oz	\$35	(Teriyaki or Herb Grilled)		

*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 foodborne illness.
We deep-fry in peanut oil.*

DESSERTS

KEY LIME PIE	\$8
CHEESECAKE	\$6
SNICKERS PIE	\$8
HOT FUDGE or CHOCOLATE SUNDAE	\$7

BEVERAGES

ROYAL KONA COFFEE	\$3.50
HOT TEA or ICED TEA	\$3.50
SOFT DRINKS	\$3.50
MILK or JUICE	\$3.50

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