



614-451-2497

STARTERS

SOUP DU JOUR or NEW ENGLAND CLAM CHOWDER	BOWL	\$9	CUP	\$7
PEEL 'N' EAT SHRIMP	\$2.25	STEAMED CLAMS (12)		\$20
OYSTERS ON THE HALF SHELL	\$4	10oz SNOW CRAB LEGS		MP
CLAMS ON THE HALF SHELL	\$2	STEAMED P.E.I. MUSSELS		\$15
SHRIMP COCKTAIL (5)	\$15	<i>(Prince Edward Island) Seasonal</i>		
CRAB CAKE (1)	\$11	DEVILS or ANGELS on HORSEBACK		\$16
COQUILLE st. JACQUES	\$20	Deep-fried Oysters wrapped in bacon, either hot or mild		
Fresh Sea Scallops in mornay sauce, topped with cheese, rimmed with mashed potatoes.		BUFFALO WINGS		\$15
OYSTERS ROCKEFELLER (4)	\$16	Served with celery and blue cheese		
Oysters on the half shell topped with spinach sauce, bacon, and swiss cheese.	or 6 for \$24	Also available B.B.Q. or Habanero style		
OYSTERS REMICK (4)	\$16	RIB SAMPLER		\$15
Oysters on the half shell topped with Remick sauce and swiss cheese.	or 6 for \$24	B.B.Q. baby back pork ribs		

LIGHTER SIDE

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

WALLEYE SANDWICH (Deep-fried)	\$19	RIB TICKLER B.B.Q.	\$20
PERCH SANDWICH (Deep-fried)	\$20	OPEN FACE STEAK SANDWICH	\$23
CATFISH SANDWICH	\$18	8oz NY strip	
(Deep-fried or blackened)		FRENCH DIP	\$18
FISH SANDWICH (Deep-fried COD)	\$16	Thinly-sliced prime rib with au jus	
CHICKEN SANDWICH	\$17	HAMBURGER (Half-pound)	\$16
(Fried or Grilled)		WING DINGS (6) (Deep -fried)	\$16
CHICKEN FINGERS	\$16		

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

À LA CARTE

FRENCH FRIES	\$6
SARATOGA CHIPS	\$6
BAKED POTATO	\$6
LOADED BAKED POTATO	\$9
FRIED MUSHROOMS	\$10
FRIED ZUCCHINI	\$10
ONION RINGS	\$10

SALADS

SHRIMP AND CRAB MEAT SALAD	\$26
CHEF SALAD	\$20
CHICKEN SALAD	\$20
TOSSED SALAD	\$7
WALDORF SALAD	\$7
COLE SLAW	\$6
COTTAGE CHEESE	\$5

Salad Dressings: House Ranch; Thousand Island; French; Balsamic Vinaigrette; Fat Free Italian; Oil and Vinegar; Creamy Bleu Cheese. Add On: Dry Bleu Cheese for \$2

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 WALLEYE FILET <i>Fried, Grilled, or Sautéed</i>	\$27	SHRIMP SCAMPI <i>Broiled in garlic butter</i>	\$27
FRESH YELLOW LAKE PERCH <i>(Fried)</i>	\$28	FRESH SEA SCALLOPS <i>Large Domestic</i>	\$32
FRESH SALMON FILET	\$26	CRAB CAKE/S	\$21 (1) \$32 (2)
GULF SHRIMP <i>Fried or broiled in garlic butter</i>	\$26	ALASKAN KING CRAB LEGS	8oz Market 16oz Price
FRESH OYSTERS (Deep-fried)	\$26	ALASKAN SNOW CRAB LEGS	10oz Market 20oz Price
PRIME CUT COD (Fried or Broiled)	\$24	LOBSTER TAIL <i>South African</i>	Market Price
FRESH CATFISH <i>Fried, Grilled, or Sautéed</i>	\$25		
FROG LEGS (Fried or Sautéed)	\$26		
ORANGE ROUGHY (Broiled)	\$25		

SURF AND TURF

8oz ALASKAN KING CRAB and 8oz PRIME RIB	<i>Market Price</i>
LOBSTER TAIL and 6oz FILET MIGNON	<i>Market Price</i>

FROM THE LAND

NEW YORK STRIP	8oz \$29	B.B.Q. BABY BACK PORK RIBS	<i>small slab</i> \$25
	12oz \$37		<i>full slab</i> \$30
FILET MIGNON	6oz \$32	VEAL LIVER & ONIONS	\$23
	9oz \$40	<i>Tender liver, pan-fried and smothered with onions</i>	
PRIME RIB Angus Beef	8oz \$31	CHICKEN BREASTS	\$23
	12oz \$39	<i>Teriyaki or Herb-grilled</i>	

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	\$7
SNICKERS PIE	\$8
HOT FUDGE or CHOCOLATE SUNDAE	\$8

BEVERAGES

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

The following major food allergens are used as ingredients in this facility:
milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

All prices are subject to change without notice.