

HAND CRAFTED COCKTAILS

- peartini ~ grey goose la poire, amaretto, lemon, ginger soda 9
- ultimat martini ~ ultimat vodka, dry vermouth, 2 bleu cheese olives 9
- thyme collins ~ bombay sapphire gin, fresh lemon & thyme, soda spritz 9
- cucumber mojito ~ bacardi limon, mint & cucumber, topped w/hendrick's gin 9
- fire orchid mimosa ~ grey goose l'orange, orchid elixir, fresh orange, sparkling wine 9
- ultimate margarita ~ patrón silver, grand marnier, patrón citrónge, pineapple juice 10
- the agave chill ~ patrón silver, patrón citrónge, grapefruit & pineapple juices 10
- manhattan ~ russell's rye, cherry vermouth, bitters, up or on the rocks 9

APPETIZERS

- spinach-artichoke bake ~ w/roasted red pepper toast 7.5
 - bruschetta ~ goat cheese fondue, roasted tomatoes, tapenade 6.5
 - blackened scallops ~ plantain chips, creamy cukes, sweet corn vinaigrette 12
 - ahi sashimi ~ seared-rare ahi tuna, sticky rice, cukes, fresh oregon wasabi 10
 - chilled shrimp stack ~ black tigers, grated horseradish, bloody mary sauce 11
 - blue crab lettuce wraps ~ jumbo lump crab, avocado, mango, bell peppers 12
 - crispy calamari basket ~ spicy asian bbq, toasted peanuts, napa slaw 9.5
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- lobster bisque ~ dave's incredibly rich & delicious award-winning recipe 6 / 8

sampler platter ~ 24
 crispy calamari, blackened scallops, spinach-artichoke bake

SALADS

house 4.5
 honey-lemon chardonnay,
 cucumber wrap, sunflower seeds,

wedge 5
 smoked bacon, egg,
 red onion, thousand island

lobster louie chop ~ small 8 entree size 14
 coldwater lobster tossed with bacon, shrimp, olives & egg
 in a classic louie dressing w/crispy onions over chopped iceberg

chef cesar's caesar ~ small 4.5
 romaine hearts, black olives, sourdough croutons
grilled chicken caesar 10 grilled salmon caesar 13

save room for:

DESSERT

- daily cheesecake 5
 - vanilla bean crème brûlée 5
 - double chocolate brownie 5.5
 - molten lava chocolate bomb 6.5
- WE SERVE MITCHELL'S ICE CREAM & SORBET


SIDES

- "blue point" lobster mashers 7
- herb-roasted yukon golds 4
- hand-cut fries 4
- steamed jumbo asparagus 6
- szechuan green beans 5

HOUSE SPECIALTIES


fire-grilled ginger soy salmon ~

w/caramelized walla walla onions, whole grain edamame rice 18

 martin codax "ergo", tempranillo 6 / 24


cedar-planked salmon ~

slowly baked w/lemon dill butter, whipped idahos, broccoli florets 19

 laetitia, "estate" pinot noir 9 / 36

szechuan style seafood lo mein ~

jumbo scallops, tiger shrimp & salmon w/stir-fried veggies & lo mein noodles 19

 loosen brothers "dr. L", riesling 8 / 32


herb-crusted walleye ~

shrimp & goat cheese ravioli w/sautéed baby spinach, tomato relish 22

 whitehaven, sauvignon blanc 10 / 40

wild alaskan halibut ~

ohio sweet corn cakes, sugar snap peas, roasted red pepper veloute 21


 hugel & fils "gentil", white blend 7 / 28

great lakes fish & chips ~

beer-battered walleye w/hand cut fries & citrus-honey slaw 16

pan roasted shrimp & scallops ~

roasted garlic buerre blanc, "blue point" lobster mashers & green beans 23

 scott "estate", chardonnay 10 / 40

spinach & chèvre ravioli ~


tomato-basil relish, roasted red pepper purée & herb oil 14

centercut filet mignon ~

char-grilled, roasted garlic mashers, steamed asparagus, demi-glace 24

char-grilled certified angus sirloin ~

herb-roasted yukon golds, braised baby spinach, cabernet reduction 18

 erra d'oro "deaver vineyard", zinfandel 12 / 48

alaskan king crab legs ~

one & one half pounds, roasted garlic mashers, seasonal veggies 38

 mer soliel, chardonnay 14 / 56

champagne surf & turf ~

char-grilled tenderloin tournedo w/cabernet demi-glace & five oz. lobster tail w/champagne cream, whipped potatoes, asparagus 29

GUARANTEED SEAFOOD

today's fresh catch

yellowfin ahi tuna

jail island salmon

great lakes walleye

wild alaskan halibut



alaskan king crab

jumbo tiger shrimp

maine diver scallops

point judith calamari

coldwater lobster tails

today's fresh catch is also available "simply prepared"
w/whole grain jasmine rice & seasonal veggies