

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
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	Each
British Columbia Royal Miyagi*	3.5
Connecticut Blue Point*	3.5
New Jersey Delaware Bay*	2.6

APPETIZERS

Charred Octopus Ancho Chili Marinated / Jicama Chimichurri / White Beans 16
Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3
Chilled Jumbo Shrimp Cocktail 16
Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings 14.5
Coconut Shrimp Orange Horseradish Marmalade 12
Lump Crab Cake Fire Roasted Corn Salsa 15.5
Seared Ahi Tuna* Pickled Lipstick Peppers / Yuzu Dressing 15
Steamed Mussels Tomatoes / White Wine / Herbs 13.5
Ahi Tuna Tartar* Prepared Table Side / Dijon / Capers / Onions / Chopped Egg 13

SOUPS & SALADS

Clam Chowder Potato / Bacon / Clams Cup 6.3 Bowl 7.3	
Maine Lobster Bisque Sherry Cream Cup 8.5 Bowl 14.3	
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Caesar Salad Garlic Croutons 9.5	
Chopped Salad Bacon / Blue Cheese / Olives / Tomatoes 8.3	
The Iceberg Wedge Blue Cheese / Diced Tomatoes / Bacon 8	
Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.5	
Grilled Chopped Salads Chicken 14 Salmon 16 Shrimp 16	
Lobster Cobb Salad Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 23.5	

Grilled Organic Salmon Caesar
Romaine / Rustic Croutons / Parmesan Crisp 25

Add Grilled Shrimp Skewer to any salad for 7

We are proud to support local and sustainable farms, ranches and fisheries:

- Mouzlin Bros., Vincennes, IN
- Caputo, Melrose Park, IL
- Voyager Farms, Benton Harbor, MI
- Garwood Farms, LaPorte, IN
- Earthlink Farms, Brownsburg, IN
- Goin's Blueberry Lane, North Judson, IN

CHEF'S CHOICE

Maple Glazed Isle Salmon
Maple marinated Wild Isles Salmon served with mixed roasted potatoes and vegetables accompanied with an arugula and three citrus salad*. 31

Blackened Texas Redfish
Skillet Blackened, Topped with Sauteed Lump Blue Crab and Citrus Butter 38



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 20
Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 24
Bourbon Glazed Salmon Sauteed Spinach / Mashed Potatoes 26
Stuffed Atlantic Salmon* Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 29
Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 38
Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 32
Sesame Crusted Ahi Tuna* Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce 30
Macadamia Crusted Walleye Stir Fry Vegetables / Jasmine Rice / Red Pepper Coulis / Fruit Salsa 34

SEAFOOD SPECIALTIES

Fish & Chips Beer Battered / Chesapeake Fries / Tartar Sauce 19.5
Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 32
Salmon Rigatoni Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 17.5
Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 20.5
Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 32
Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.5
Stuffed Shrimp Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 27



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed | Classic Scampi | Szechwan Style

MIXED GRILL SELECTIONS

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 30
Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 35.5
Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6 oz) 31.5 (8 oz) 36
U.S.D.A. Choice New York Strip* (13oz) 39
Dry Rubbed Black Angus Ribeye Steak - center cut* (13oz) 37
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute 26
Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 16
American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 16.5

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese 5	Grilled Asparagus 8	Herbed Goat Cheese 8
Foie Gras Butter 6	Pan Roasted Mushrooms 9	Truffle Chive 8
Truffle Butter 4	Mushroom Spinach Saute 7	Red Pepper White Cheddar 7
Lobster Tail 21	Lobster Mashed Potatoes 12	

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials
-Bar Bites starting at only \$3-

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.