

## OYSTER BAR

<b>Oysters Rockefeller</b> (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
<b>Humboldt Bay, CA Calikumo Oysters*</b>	3.8
<b>British Columbia Royal Miyagi*</b>	3.5
<b>Connecticut Blue Point*</b>	3.5
<b>New Jersey Delaware Bay*</b>	2.6

## APPETIZERS

**Ancho Chili Charred Octopus**  
Jicama Chimichurri / White Beans 16

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño  
Aioli 14.3

 **Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing 15

**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

 **Tableside Tartare\***  
Ahi Tuna / Dijon / Capers / Onions / Chopped  
Egg 13

## SOUPS & SALADS

**New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon  
Cup 6.5 | Bowl 7.5

**Maine Lobster Bisque**  
Sherry Cream  
Cup 8.7 | Bowl 14.3

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons 9.5

**10 Greens Chopped Salad**  
Bacon / Blue Cheese / Olives / Tomatoes 8.3

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes 8

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles /  
Balsamic Vinaigrette 8.5

**Grilled Chopped Salads**  
Chicken 14 | Salmon 16 | Shrimp 16

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon /  
Avocado 23.5

*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

 **Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted Seared Ahi Tuna served with Wasabi  
Mashed Potatoes, Pan Braised Baby Bok Choy and  
Mongolian Pepper Sauce 29  
Our Bigeye Ahi Tuna was caught in the deep waters of the  
Pacific and shipped overnight from the Honolulu Fish Auction

**Atlantic Swordfish**  
Grilled with a Roasted Garlic Butter. Served  
over a Brussel Sprout, Cipollini Onion,  
Pancetta, and Fingerling Potato Hash.  
Finished with a Lemon Beurre Blanc  
32



## SIGNATURE FISH



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

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables 29

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo 24

**Pan Seared Mahi Mahi** Mushroom Risotto / Tomato Confit / Fresh Herbs 35

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes 26

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables 26

**Chilean Sea Bass Dashi** Pan Seared / Edamame / Pickled Cucumbers 38

 **Seared Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sushi Rice 29

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo 20

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce 19.5

**Lump Crab Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 33

**Chesapeake 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

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash 27.5

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes 35 (add a 3rd tail for 10)



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

## 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 36.5

**Filet & Stuffed Shrimp\*** Perfect Pair / Steamed Vegetables 39

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** 31.5 **(8oz)** 36

**U.S.D.A. Choice New York Strip\* (13oz)** 39

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (13oz)** 37

**Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** 47

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute 26

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce 16

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	12	Lobster Mashed Potatoes	12		

## HOLIDAY PARTIES AND CELEBRATIONS

**THE PERFECT PLACE FOR YOUR PERFECT EVENT**

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more.  
Our dedicated team is prepared to create a perfect event for you and your guests.

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.