

OYSTER BAR

Oysters Rockefeller (4 per order)* Spinach / Bacon / Pernod / Hollandaise	16
	Each
M&S Cali Kumo Oysters*	3.4
M&S Johnny Shuck's Oysters*	3
Long Island Blue Point*	3.3

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

Lump Crab Cake
Fire Roasted Corn Salsa 16.5

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

Chilled Seafood Platter*
Shrimp/ Lobster/ King Crab/ Oysters/ Scallops
Available for two, four or six people 20 Per Person

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.7 | Bowl 8

Maine Lobster Bisque
Sherry Cream
Cup 8.7 | Bowl 14.8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.7

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced
Tomatoes 8.5

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.7

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue
Cheese / Balsamic Vinaigrette 17

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 24

Add Grilled Shrimp Skewer to any salad for 7

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

- Willbrandt Farm, Decatur MI
- Victory Farms, LLC, Hudsonville, MI
- Lubbers Farms, Zeeland, MI
- Eding Brothers Farms, Hamilton, MI
- Yum Yum Pale Ale Three Floyds Brewing, Munster, IN
- Anti-Hero IPA Revloution Brewing, Chicago, IL

CHEF'S CHOICE

Alaskan Halibut
Alaskan Halibut Filet Oven Roasted to
Perfection. Served over Sautéed Spinach
and a Wild Mushroom Medley tossed with
a Scallion and Whole Grain Mustard Butter.
Accompanied with Potatoes with Fresh Chives
42

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok
Choy, Mongolian Black Pepper Sauce 32
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and
shipped overnight from the Honolulu Fish Auction



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables	32
Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo	25
Palm Beach Mahi Mahi Crab Potato Hash / Sweet Corn Bisque	37
Pan Seared Atlantic Salmon Mushroom Risotto / Tomato Confit / Fresh Herbs	28
Miso Chilean Sea Bass Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth	41
Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute	38
Blackened Whitefish Crabmeat Sautee / Andouille Mashed Potatoes / Spinach	30
Grilled Wild Isles Sustainable Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce	33
Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo	21

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce	20
Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables	34
Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce	21
Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach	33
Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce	18
Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce	17.8
Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash	28.5
Lobster Habanero Mezzaluna - As Seen On the Billion Dollar Buyer Wilted Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream	29
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	31
Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon	37.5
Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables	39
Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails	55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz)	33.5	(8oz)	38
U.S.D.A. Choice New York Strip* (13oz)	39		
Dry Rubbed Black Angus Ribeye Steak - Center Cut*	(13oz) 38		
Dry Rubbed Black Angus Ribeye Steak - Bone In*	(20oz) 46		
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute	27		
Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo	19		
American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli	17		

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese	5 Grilled Asparagus	8 Blue Cheese & Onion
Truffle Butter	4 Lobster Risotto	15 Truffle Chive
Truffle Frites	5 Pan Roasted Mushrooms	9.5 Red Pepper White Cheddar
Lobster Tail	12 Lobster Mashed Potatoes	12

Spoil Mom with Our Delicious Brunch or Dinner

Mother's Day - May 13

Make Your Reservation Today

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.