

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
British Columbia Fanny Bay*	3.5
Long Island Blue Point*	3.3
New Jersey Delaware Bay*	3

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeno 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 12.8

Lump Crab Cake
Fire Roasted Corn Salsa 16.5

Steamed Mussels
Tomatoes / White Wine / Herbs 14

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

SOUPS & SALADS

New England Clam Chowder
Award Winning / Potato / Bacon / Clams
Cup 6.5 | Bowl 7.8

Maine Lobster Bisque
Sherry Cream
Cup 8.5 | 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
Blue Cheese / Diced Tomatoes / Bacon 8.5

Fall Shaved Vegetable Salad
Butternut Squash / Hierloom Carrots / Granny Smith Apples / Arugula / Pomegranate Seeds / Toasted Pumpkin Seeds / Apple Cider Vinaigrette 7.5

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 and fisheries:

- Willbrandt Farm, Decatur MI
- Victory Farms, LLC, Hudsonville, MI
- Lubbers Farms, Zeeland, MI
- Eding Brothers Farms, Hamilton, MI
- Dreyers Produce & Greenhouse, Hudsonville, MI
- Bolthouse Bros. Growers, Marne, MI

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

Hawaiian Mahi Mahi
Pan Seared Mahi Mahi Served with Wild Mushroom Risotto, Tomato Confit and Sherry Demi Sauce. 34



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

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

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

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 21

Wild King Salmon Grilled / Goat cheese Red Pepper Sauce / Sautéed Spinach & Arugula / Sweet Onions 38

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

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce 18

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 21

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 28.5

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 31

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 37.5

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) 32.5 **(8 oz)** 37

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	Creamed Spinach	8	Blue Cheese & Onion 8
Foie Gras Butter	6	Grilled Asparagus	8	Truffle Chive 8
Truffle Butter	4	Pan Roasted Mushrooms	9.5	Red Pepper White Cheddar 7
Lobster Tail	12	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.