

## OYSTER BAR

<b>Oysters Rockefeller</b> (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
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Canadian Malpeques*	3
Long Island Blue Point*	3.3
New Jersey Delaware Bay*	3

## APPETIZERS

<b>Charred Octopus</b> Ancho Chili Marinated / Jicama Chimichurri / White Beans 16
<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3
<b>Chilled Jumbo Shrimp Cocktail</b> 16
<b>Shrimp Kisses</b> Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings 14.5
<b>Coconut Shrimp</b> Orange Horseradish Marmalade 12.8
<b>Lump Crab Cake</b> Fire Roasted Corn Salsa 16.5
<b>Seared Ahi Tuna*</b> Pickled Lipstick Peppers / Yuzu Dressing 15
<b>Steamed Mussels</b> Tomatoes / White Wine / Herbs 14
<b>Ahi Tuna Tartar*</b> Prepared Table Side / Dijon / Capers / Onions / Chopped Egg 16

## SOUPS & SALADS

<b>Clam Chowder</b> Potato / Bacon / Clams Cup 6.5   Bowl 7.8	
<b>Maine Lobster Bisque</b> Sherry Cream Cup 8.5   Bowl 14.8	
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<b>Caesar Salad</b> Garlic Croutons 9.5	
<b>Chopped Salad</b> Bacon / Blue Cheese / Olives / Tomatoes 8.7	
<b>The Iceberg Wedge</b> Blue Cheese / Diced Tomatoes / Bacon 8.5	
<b>Walnut Mixed Greens</b> Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.7	
<b>Strawberry Bibb Salad</b> Candied Walnuts / Goat Cheese, Dijon Dressing 9	
<b>Romano Chicken Chop Salad</b> Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette 17	
<b>Lobster Cobb Salad</b> 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

**Cedar Planked Wild New Zealand King Salmon**  
Oven roasted salmon on a cedar plank with a whiskey maple glaze, served with roasted potatoes, summer squash and three citrus arugula salad.  
37

**Blackened Whitefish**  
Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach  
30



## SIGNATURE FISH



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

<b>Almond Crusted Rainbow Trout</b> Lemon Butter / Butternut Squash Orzo 21
<b>Parmesan Crusted Flounder</b> Lemon Caper Butter / Butternut Squash Orzo 25
<b>Stuffed Atlantic Salmon*</b> Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 32
<b>Pesto Chilean Sea Bass</b> Simply Grilled / Summer Vegetable Ragout / Basil Pesto 41
<b>Swordfish Casino</b> Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 38
<b>Sesame Crusted Ahi Tuna*</b> Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce 34
<b>Macadamia Crusted Walleye</b> Stir Fry Vegetables / Jasmine Rice / Red Pepper Coulis / Fruit Salsa 32
<b>Pretzel Crusted Whitefish</b> Roasted Potatoes / Onions / Mustard Sauce 25

## SEAFOOD SPECIALTIES

<b>Fish &amp; Chips</b> Beer Battered / Chesapeake Fries / Tartar Sauce 20
<b>Lump Crab Cake</b> Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 32
<b>Salmon Rigatoni</b> Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 18
<b>Buttermilk Fried Shrimp</b> Chesapeake Fries / Cocktail Sauce 21
<b>Seared Sea Scallops</b> Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33
<b>Shrimp and Andouille "Mac &amp; Cheese"</b> Four Cheese Sauce 17.8
<b>Stuffed Shrimp</b> Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 28



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

## MIXED GRILL SELECTIONS

<b>McCormick's Seafood Trio*</b> Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31
<b>Ultimate Mixed Grill*</b> Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36.5
<b>Filet &amp; Stuffed Shrimp*</b> Perfect Pair / Steamed Vegetables 39

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

<b>Center Cut Filet Mignon* (6 oz)</b> 32.5 (8 oz) 37
<b>U.S.D.A. Choice New York Strip* (13oz)</b> 39
<b>Dry Rubbed Black Angus Ribeye Steak - center cut* (13oz)</b> 37
<b>Dry Rubbed Black Angus Ribeye Steak - bone in* (20oz)</b> 46
<b>Beef Medallions Bordelaise*</b> Bordelaise Sauce / Roasted Mushroom / Spinach Saute 27
<b>Parmesan Crusted Chicken</b> 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	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.