

Friday, July 18th

Raw Bar Gysters

Westport 2.90 (Massachusetts) Meats fill their cup with a sweet seaweed finish Sassy 3.20 (Prince Edward Island) Distinct sweet brine, with a salty snap Mamma Mia 3.10 (Maine) Clean with a classic briny flavor Beau Soleil 2.90 (New Brunswick) Mildly briny with a clean, refined finish East Point 2.50 (Chesapeake Bay) Mild flavor, light salt content Roundabout (2 of each) \$27 \*Ask About Our Mignonette

# Featured Cans and Bottles

Central Waters Mud Puppy Porter **7.50** Corona Sunbrew **6.50** Kros Strain Fairy Nectar **8.00** Brickway Omaha Style IPA **6.50** Bitburger Pils **9.00** 

# Gluten Free 👩

High Noon Iced Tea **8.50** Ace Pineapple Cider **6.50** Greens IPA/Lager **9.00** 

# **Non-Alcoholic**

NA Mich Ultra Zero **6.00** NA Hyper Cold Lager **9.00** NA Lakefront Pale Ale **6.25** B. Nectar Tangerine & Gin Tonic Mocktail **8.00** 

# **Featured Cocktail:** Passion Fruit Costa Margarita \$9

Key Lime Pie 6 Strawberry Cheesecake 10

<u>Special Fntrees</u>

#### **Buffalo Pollock Wrap 15**

Crispy buffalo style Pollock wrapped in a warm tortilla with crisp lettuce, juicy tomatoes, onions. Finished with muenster cheese and tartar for a perfect balance of hot and cold contrast. Served with a side of fries

#### Shrimp and Grits 24

Stone ground cheesy grits topped with seared shrimp creole sauce served with baguette bread

#### Hawaiian Skewers 18

Hawaiian-Style Chicken thighs skewered with pineapple, and green bell peppers, served beside white rice.

# **Lobster Stuffed Shrimp 25**

Shrimp stuffed generously and cooked to perfection topped with Peruvian green sauce, served with sautéed broccoli and white rice

# **Chicken and Shrimp Fajita 23**

Mixed chicken and shrimp fajita with 3-color pepper, onion, accompanied by Hispanic rice, refried beans, and flour tortillas

# **Greek Salad 18**

Juicy blackened shrimp on top of a salad tossed in balsamic vinaigrette, onion, tomato, black olives, and feta cheese

<u>Starters/Soups:</u>

Corn Ribs with sriracha mayo 8 Fried Pickles served with ranch 8