



Specials – May 25, 2018

small & sharable plates

take home a loaf of our homemade sourdough bread! 3 ea.

shrimp bisque | 5/7/gf

iced patriot bay oysters (*massachusetts*) cocktail sauce, lemon | 2.5 ea./gf

dandelion salad pickled beets, warm bacon dressing, crispy poached egg | 8

fried soft shell crab “louie” iceberg, avocado, hard cooked egg, louie dressing | 16

breaded lake erie perch lemon, tartar sauce, pickled ramps | 14

grilled organic castroville artichoke preserved meyer lemon & ramp aioli | 8/gf

soft shell crab taco sriracha mayonnaise, cabbage | 9 ea.

open faced caprese foccacia (*vegetarian*) basil pesto, tomato, fresh mozzarella | 9

soft shell crab po’ boy fully dressed, zapps | 18

hawaiian tuna poke sushi grade yellowfin tuna, sesame, soy, green onions | 12

big plates

bbq organic chicken coleslaw, jo-jos | 20/gf

10 oz filet of angus beef loaded twiced baked potato, onion rings | 42 /gf

ohio beef or turkey burger brioche bun, thin fries | 11

24 oz. bone-in rib steak herb butter, choice of side | 42 /gf

sautéed soft shell crabs choice of side | 24 /gf

side plates

roasted red potatoes (*vegetarian*) | 5/gf

roasted asparagus (*vegetarian*) | 5 /gf

baked sweet potato (*vegetarian*) peanut & brown sugar streusel | 5

gf = gluten free