

SEA WORTHY SALADS...

BLACK & BLEU SALAD*

Crisp head of iceberg lettuce with seared beef tenderloin, smoky bacon, roma tomatoes, crumbled bleu cheese and topped with creamy bleu cheese dressing 15.00

ORGANIC CRUNCHY CHICKEN SALAD

Mixed greens, southern style crunchy chicken breast, smoked bacon, roma tomatoes, scallions, bleu cheese crumbles and rice noodles served with a honey-bleu cheese dressing. 11.00

ORGANIC GRILLED CHICKEN SALAD

Assorted gourmet greens, topped with grilled chicken breast, tortilla chips, tomato, onion and olives, tossed with our salsa ranch dressing. 10.50

JUNGLE SHRIMP SALAD

Marinated shrimp served on organic greens tossed with a tangy citrus vinaigrette, red onions, roma tomatoes, mangos, avocados, fresh basil, and BBQ almonds 15.00

TRADITIONAL CAESAR SALAD

Crisp romaine greens, croutons and angel hair parmesan cheese. Anchovy upon request .25
Small 4.00 Large 7.00
Large with grilled chicken 11.00
Add salmon +9.00
*Add Blackened Ahi Tuna steak * +9.00*

ORGANIC BABY GREEN SALAD

Assorted fresh organic baby greens, romaine, tomato, red onions and savory croutons.
Small 4.00 Large 7.00
*Add Blackened Ahi Tuna steak * +9.00*

CAPRÉSE SALAD

Fresh mozzarella, basil, red onion, and tomatoes on organic greens with a balsamic vinegar reduction. 8.50



SHARED PLATE CHARGE 2.50

** Can be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DOCKSIDE FAVORITES

MERMAID BURGER**

1/2 lb. Fresh Black Angus ground beef, grilled to medium well with cheddar cheese. Served with mayo, lettuce, tomato, onion, and served with fries. 8.75

VEGETARIAN GARDEN BURGER

98% fat free grilled vegetable and soy burger, with pesto mayo, tomato, and lettuce on a fresh whole-wheat roll. Served with a European green salad. 7.75

TURKEY BURGER

Season ground white meat turkey grilled and topped with sautéed mushrooms & Swiss cheese. Served deluxe with crispy fries 8.50

SMOKED TURKEY ROLL-UP

Turkey breast, provolone cheese, smoked bacon, baby greens, tomatoes, and a roasted red pepper mayonnaise in a cheddar-jalapeno wrap with potato chips. 8.00

GRILLED CHICKEN SANDWICH

Tender skinless breast with lettuce, tomato, mayo and French fries. 8.00



BUFFALO CHICKEN SANDWICH

*Breaded chicken breast, lightly fried until crispy, then dipped into **SPICY** buffalo sauce. Served with tomato, lettuce, and bleu cheese dressing on the side. Served with fries. 8.50*

PORTABELLA & MOZZARELLA MELT

Marinated portabella mushroom grilled and served in a ciabatta roll with a pesto mayonnaise, fresh mozzarella cheese, lettuce, and tomato with fries. 10.00

SUMMER VEGGIE WRAP

Marinated portabellas, fresh veggies artichoke hearts, organic greens, feta cheese, and balsamic vinaigrette in a spinach tortilla wrap. Served with chips. 9.00

SHRIMP PO'BOY SANDWICH

Tender shrimp lightly fried and served on a ciabatta roll with lettuce, tomato, and a chipotle-ranch sauce. Served with fries. 10.00

FISH AND CHIPS

Best in town!.. Mild flavored, boneless, skinless halibut, fried to a golden brown in a light beer batter with fries and coleslaw. 12.00

CHICKEN TENDERS PLATTER

Tender natural chicken breast tenderloin, fried in a seasoned country style batter, served with fries and coleslaw. 10.00

NOT YOUR MAMA'S MEATLOAF

A generous serving of a mildly spicy blend of ground turkey, lean beef, and chorizo sausage with mashed potatoes and vegetables. 11.00

CHICKEN SANTE FE

Grilled chicken breast brushed with BBQ sauce and layered with tortillas, cheddar cheese, roma tomatoes, and scallions. Served on baby greens with rice. Garnished with chipotle ranch. 13.00

MARGARITA CHICKEN

Tequila seared chicken breast sautéed with a roasted corn & black bean salsa, cilantro, sweet & bell peppers, and onions. Served over baby greens with cheddar cheese in a cilantro tortilla shell with garden rice. (available vegetarian) 13.50

SHARED PLATE CHARGE 2.50



WATERFRONT SPECIALITIES

CHICKEN SICILIAN PASTA

Smoky chicken breast sautéed in a garlic-basil olive oil with fresh vegetables, peppers, mushrooms, tomatoes, onions, artichoke hearts, feta & parmesan cheese, tossed in fresh pasta. (available vegetarian) 14.50

CHICKEN ALFREDO

Tender chicken breast sautéed with sugar snap peas and fresh mushrooms in a garlic-parmesan cream sauce over fresh pasta. 15.50

MEDITERRANEAN HERB ROASTED CHICKEN

1/2 Chicken served with fresh spinach, red onions, artichoke hearts, imported olives, Italian tomatoes, potato gnocchi and fresh goats cheese. 16.00

SHRIMP & GOAT CHEESE PASTA

Large select shrimp sautéed with artichoke hearts, sun dried tomatoes, onions & sweet peppers. Served over fresh pasta with a roasted red pepper cream sauce. Topped with fresh goats cheese. 17.50



NEW ORLEANS GUMBO

Mildly spiced sautéed blend of chicken, shrimp, andouille sausage, sweet peppers, onions, & okra. In a sweet & tangy tomato sauce with white rice. 17.00

PECAN CRUSTED WALLEYE

Mild fillet dusted in a seasoned pecan flour, and pan-fried. With a seafood cream sauce, house potatoes, and vegetable. 18.00

SCALLOPS PROVENCAL

Large select scallops sautéed with sweet & bell peppers, tomatoes, scallions, fresh spinach, & artichoke hearts with a lemon-wine cream sauce over pasta. 17.00

MAHI MAHI

Mild, firm fillet grilled and served on organic greens with a fresh pineapple-cilantro salsa, fresh vegetable and white rice. 16.00

OLD HARBOR CRAB & SHRIMP CAKES

Lump crabmeat & shrimp, peppers, onions, and herbs sautéed and topped with an herbed seafood sauce. Served with garden rice and vegetable. 15.00

JACK DANIELS MINTED BBQ SALMON

Grilled salmon fillet glazed with our spiked & minted BBQ. Served with garden rice and vegetables. 17.00

PORK LOIN MARSALA

Slow roasted pork served with forest mushrooms, portabella and button mushrooms in a Marsala demi glace. Served with smashed potatoes and vegetable. 16.00

TOP SIRLOIN STEAK **

*A fresh 8-ounce top butt sirloin steak grilled and served with house potatoes and vegetable. *MARKET*

FILET MIGNON **

*A fresh, 8 ounce top quality center cut beef tenderloin grilled & served with a house butter reduction, house potatoes & fresh vegetables. *MARKET*

TUSCANY RIBEYE STEAK **

*A fresh, nicely marbled 16 ounce center cut ribeye lightly seasoned & grilled. Topped with marinated portabella mushrooms. Served with a fresh basil, mozzarella, red onion, and tomato salad drizzled with a balsamic vinegar reduction. *MARKET*

BARBECUE BABY BACK RIBS

A full rack of our knife & fork version of the traditional favorite. Finished with our special BBQ sauce. Served with house fries. 19.00

We do not guarantee well-done steak requests.

ALA CARTE DINNER SALAD 2.00

SHARED PLATE CHARGE 2.50

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