



dinner

appetizers

Tuna Tartare* // Guacamole / Poblano Honey Lime Vinaigrette / Malanga Chips	14
Greek Calamari // Feta / Kalamata Olives / Pepperoncini	11
Spicy Buffalo Shrimp // Bleu Cheese Dip	12
Charred Octopus // Arugula & Caper Salad / Romesco Sauce	16
Scallop & Shrimp Ceviche // Jalapeno / Red Onion Tomato / Cilantro / Corn Tortilla Chips	14
Jumbo Lump Crab Cakes // Mustard Sauce	14
Oysters Rockefeller // Spinach / Bacon / Parmesan	12

See Our Chalkboard For Today's Features

oysters on the half shell *

Today's selection of
East & West Coast

Cocktail Sauce & Red Wine Mignonette
Market Price

soups

	Cup	Bowl
Today's Soup //	5	6
Lobster Bisque //	6	7

salads

Streetside Mixed Greens // Bleu Cheese / Red Onion Bacon / Green Beans / Egg Tomato / Mustard Vinaigrette	5	Vancouver Island Seared Salmon* // Kale / Dried Cherries / Bleu Cheese / Red Onion Apple / Toasted Walnuts / Crispy Brussels Sprouts Lemon Maple Vinaigrette Substitute Chicken Substitute Shrimp	26 17 23
Bleu Cheese Coleslaw // Italian Vinaigrette / Onions	4	Chilled Seafood // Jumbo Lump Crab / Lobster / Shrimp / Tomato Cucumber / Egg / Romaine / Green Goddess Dressing	25

land

Pan Roasted Chicken // 20 Roasted Winter Vegetables Mashed Potatoes / Chicken Jus	Streetside Cheeseburger* // 15 English Cotswold Cheese / Bacon / Buttercrunch Lettuce Roasted Garlic & Caramelized Onion Aioli Tomato / Pickle / Fries	Pepper Crusted Filet Mignon* // 32 Brussels Sprouts / Mashed Potatoes Port Wine Mushroom Demi Glace Add Three Sautéed Shrimp Add Lobster Tail
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sea

Great Lakes Perch // Brown Rice / Brussels Sprouts Tartar Sauce	24	Seared Yellowfin Tuna* // Sushi Rice / Citrus Slaw / Avocado Wasabi Puree Fresh Herbs / Soy Glaze	28
Oven Roasted Whitefish // Roasted Winter Vegetables / Pan-Fried Potatoes / Shallots With Crab Topping	22 27	Michigan Rainbow Trout* // Butternut Squash Puree / Black Rice / Kale Apple Cherry Chutney / Walnut Brown Butter	26
Cioppino* // Market Fish / Mussels / Shrimp / Scallop Tomato-Fennel Broth / Grilled Sourdough	25	Shrimp Tacos // Blackened Shrimp / Citrus Jicama Salsa Black Bean Puree / Manchego Cheese	22
Pan Roasted Salmon* // Lentils / Tomato / Shallots / Aged Balsamic	26	Roasted Maine Lobster Tail // Roasted Winter Vegetables / Pan-Fried Potatoes / Drawn Butter	37

*State of Michigan Requirement: These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

All of our seafood is subject to
seasonal, weather & fishing conditions.



All oysters are
shucked to order.