



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
Lobster & Shrimp Lettuce Wraps // Fire Roasted Peppers Crispy Shallots / Lemon Chive Aioli	16
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
Chilled Cucumber // Crab	6	7

salads

Streetside Mixed Greens // Bleu Cheese / Red Onion Bacon / Green Beans / Egg Tomato / Mustard Vinaigrette	5	Faroe Island Seared Salmon* // Buttercrunch Lettuce / Black Pepper Walnuts Berries / Apples / Lemon Poppy Seed Dressing 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 // 19 Mashed Potatoes / Asparagus Artichoke Caper Butter Sauce Parmesan Bread Crumbs	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 38 Add Lobster Tail 58
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sea

Great Lakes Perch // Brown Rice / Brussels Sprouts Tartar Sauce	24	Seared Yellowfin Tuna* // Kimchi Fried Rice / Edamame Sweet Soy Glaze	28
Oven Roasted Whitefish // Asparagus / Pan-Fried Potatoes / Shallots With Crab Topping	22 27	Tandoori Spiced Michigan Rainbow Trout* // Mixed Grains / Raisin Date Chutney Cucumber Yogurt	26
Pan Seared Sea Scallops* // Cauliflower Puree / Watercress / Baby Carrots English Peas / Mushrooms / Lemon Vinaigrette	27	Fish Tacos // Blackened Swordfish / Sweet Corn Apple Slaw Black Bean Puree / Manchego Cheese	24
Pan Roasted Salmon* // Lentils / Tomato / Shallots / Aged Balsamic	26	Roasted Maine Lobster Tail // Asparagus / 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.