STREETSIDE SEAFOOD
since/1995

dinner

appetizers

Tuna Tartare* // Guacamole / Poblano
Honey Lime Vinaigrette / Corn Chips — 14

Greek Calamari // Feta / Kalamata Olives / Pepperoncini — 11

Spicy Buffalo Shrimp // Bleu Cheese Dip — 12

Charred Octopus // Arugula & Caper Salad / Romesco Sauce — 16

Shrimp Cocktail // Cocktail Sauce — 13

Jumbo Lump Crab Cakes // Mustard Sauce — 14

Oysters Rockefeller // Spinach / Bacon / Parmesan — 12

Bar Harbor Maine Mussels // Mustard Cream — 15
Shallot / Grape Tomatoes / Grilled Sourdough

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 // — 5
Bleu Cheese / Red Onion
Bacon / Green Beans / Egg
Tomato / Mustard Vinaigrette

Chilled Seafood // — 25
Jumbo Lump Crab / Lobster / Shrimp / Tomato
Cucumber / Egg / Romaine / Green Goddess Dressing

Maple Glazed Vancouver Island Seared Salmon* // — 26
Romaine / Spinach / Crispy Brussels Sprouts / Port Cherries
Bosc Pear / Roasted Sweet Potato / Vanilla Walnut Vinaigrette
Substitute Chicken — 17
Substitute Shrimp — 23

Bleu Cheese Coleslaw // — 4
Italian Vinaigrette / Onions

Land

Pan Roasted Chicken // — 20
Broccoli / Mashed Potatoes
White Wine Butter Sauce

Streetside Cheeseburger* // — 15
Butterkäse Cheese / Romaine / Pickle
Cracked Pepper Onion Sauce / French Fries

Pepper Crusted Filet Mignon* // — 34
Roasted Vegetables / Mashed Potatoes
Port Wine Mushroom Demi Glace
Add Three Sauteed Shrimp — 40
Add Lobster Tail — 63

sea

Great Lakes Perch // — 24
Brown Rice / Roasted Vegetables
Tartar Sauce

Oven Roasted Whitefish // — 22
Broccoli / Pan-Fried Potatoes / Shallots
With Crab Topping — 27

Cioppino* // — 25
Market Fish / Mussels / Shrimp / Scallop
Tomato-Fennel Broth / Grilled Sourdough

Pan Roasted Salmon* // — 26
Lentils / Tomato / Shallots / Aged Balsamic

Seared Yellowfin Tuna* // — 28
Sushi Rice / Ginger Slaw / Avocado Wasabi Puree
Fresh Herbs / Soy Glaze

Indian Brook Trout // — 27
Sweet Potato Gnocchi / Roasted Sweet Potato / Spinach
Maple-Lemon Creme Fraiche / Almond Brown Butter

Fish Tacos // — 23
Blackened Market Fish / Red Cabbage Slaw / Salsa Verde
Cilantro / Black Bean Puree / Queso Fresco

South African Lobster Tail // — 42
Sauteed Spinach / Pan-Fried Potatoes / Drawn Butter

*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.

www.StreetsideSeafood.com

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