



dinner

appetizers

Sesame Seared Ahi Tuna* // Asian Slaw / Sriracha Scallion / Sesame-Ginger Dressing	16
Greek Calamari // Feta / Kalamata Olives / Pepperoncini	12
Spicy Buffalo Shrimp // Bleu Cheese Dip	12
Shrimp Flatbread // Charred Scallions / Chevre / Arugula Herb Vinaigrette / Lemon / Garlic Aioli	15
Jumbo Lump Crab Cakes // Mustard Sauce	14
Oysters Rockefeller // Spinach / Bacon / Parmesan	13
Bar Harbor Maine Mussels // White Wine / Garlic Basil / Lemon / Grape Tomatoes / Scallion Butter / Sourdough	15

See Our Chalkboard For Today's Features

- raw bar -

East & West Coast Oysters* // MKT
Red Wine Mignonette / Cocktail Sauce

Shrimp Cocktail // 14
Cocktail Sauce

Chilled Crab Claws // MKT
Mustard Sauce

soups

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

salads

Streetside Mixed Greens // Bleu Cheese / Red Onion Bacon / Green Beans / Egg Tomato / Mustard Vinaigrette	6	Grilled Norwegian Salmon* // Romaine / Arugula / Roasted Beets / Charred Scallions Pickled Onion / Chevre / Balsamic Poppy Seed Vinaigrette	26
Chilled Seafood // Jumbo Lump Crab / Lobster / Shrimp / Tomato Cucumber / Egg / Romaine / Green Goddess Dressing	25	Substitute Chicken	17
		Substitute Shrimp	23
		Bleu Cheese Coleslaw // Italian Dressing / Onions	5

land

Panko Crusted Chicken // Broccoli / Mashed Potato Mustard White Wine Sauce	21	Streetside Cheeseburger* // Muenster / Romaine / Pickle Cracked Pepper Onion Sauce / French Fries	16	Pepper Crusted Filet Mignon* // Brussels Sprouts / Mashed Potatoes Port Wine Mushroom Demi Glace	34
				Add Three Sautéed Shrimp	40
				Add Lobster Tail	63

sea

Great Lakes Perch // Basmati Rice / Brussels Sprouts Tartar Sauce	24	Blackened Ahi Tuna* // Basmati Rice / Corn / Peas Heirloom Tomatoes / Herb Vinaigrette / Onion Jam	30
Oven Roasted Whitefish // Broccoli / Pan-Fried Potatoes / Shallots With Crab Topping	22	Sea Scallops* // House Fettuccine / Clams / Arugula / Peas Crispy Prosciutto / Pine Nuts / Arugula Pesto	28
Cioppino* // Market Fish / Mussels / Shrimp / Scallop Tomato-Fennel Broth / Grilled Sourdough	25	Fish Tacos // Blackened Market Fish / Cilantro-Lime Slaw Radish / Black Bean & Corn Eloté	23
Pan Roasted Norwegian Salmon* // Lentils / Tomato / Shallots / Balsamic Demi Glace	26	South African Lobster Tail // Sautéed Spinach / Pan-Fried Potatoes / Drawn Butter	42

*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.