

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



All oysters are shucked to order.

dinner

appetizers

Smoked Salmon Sliders // Cream Cheese / Mustard Dill Sauce	16
Sesame Crusted Tuna* // Pickled Onion / Cucumber Scallion / Soy Wasabi Sauce	17
Greek Calamari // Feta / Kalamata Olives / Crispy Pepperoncini	13
Spicy Buffalo Shrimp // Bleu Cheese Dip	12
Crab Cakes // Tartar Sauce	18
Oysters Rockefeller // Spinach / Bacon / Parmesan	14
Maine Mussels // White Wine / Butter / Garlic / Basil Lemon / Grape Tomatoes / Scallion / Grilled Baguette	15

raw bar

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

Shrimp Cocktail // 15
Cocktail Sauce

See Our Chalkboard For Today's Features

soups

	Cup	Bowl
Lobster Bisque //	7	9
Today's Chowder //	6	8
Chilled Cucumber w/ Crab //	8	10

salads

Bleu Cheese Coleslaw // Italian Dressing / Onions	6	Streetside Mixed Greens // Bleu Cheese / Red Onion / Bacon / Green Beans Egg / Tomato / Mustard Vinaigrette w/ Salmon* 27 w/ Chicken 18 w/ Shrimp 23	7
Salmon Salad* // Red Cabbage / Romaine / Red Pepper / Carrots Cilantro / Scallions / White Balsamic Vinaigrette w/ Shrimp 23 w/ Sesame Tuna 32	27	Chilled Seafood // Lump Crab / Lobster / Shrimp / Tomato / Cucumber Egg / Romaine / Green Goddess Dressing	28

land

Streetside Cheeseburger* // 17 American Cheese / Shredded Lettuce Bacon Jam / Pickle / French Fries	Pepper Crusted Filet Mignon* // 40 Brussels Sprouts / Mashed Potatoes Port Wine Mushroom Demi Glace Add Three Sautéed Shrimp 46 Add Lobster Tail 74	Panko Crusted Chicken // 23 Broccoli / Mashed Potatoes Caper White Wine Sauce
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sea

Great Lakes Perch // 26 Brown Rice Pilaf / Asparagus Tartar Sauce	Bronzini // 36 Prosciutto / Artichokes / Olives Capers / Grape Tomato / Beurre Blanc
Oven Roasted Whitefish // 24 Broccoli / Pan-Fried Potatoes / Shallots With Crab Topping 29	Shrimp Bowl // 26 Chorizo / Grits / Corn / Spinach
Bouillabaisse // 26 Scallop / Shrimp / Mussels / Market Fish Saffron Leek Broth / Rouille / Grilled Baguette	Fish Tacos // 25 Market Fish / Romaine / Poblano Corn Salsa Spicy Avocado Puree / Cotija
Pan Roasted Norwegian Salmon* // 27 Lentils / Tomato / Shallots / Balsamic Demi Glace	South African Lobster Tail // 48 Asparagus / 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.

