

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



All oysters are shucked to order.

# dinner

## appetizers

Sesame Crusted Tuna* // Pickled Onion / Scallion Wakame / Cucumber Wasabi Puree / Yuzu Vinaigrette	17
Greek Calamari // Feta / Kalamata Olives / Crispy Pepperoncini	13
Spicy Buffalo Shrimp // Bleu Cheese Dip	14
Crab Cakes // Tartar Sauce	18
Oysters Rockefeller // Spinach / Bacon / Parmesan	14
Maine Mussels // White Wine Clam Broth / 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

Snow Crab Claws // MKT  
Mustard 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* 28 w/ Chicken 20 w/ Shrimp 24	7
Seared Sesame Tuna* // Romaine / Cabbage / Carrots / Radish / Cashews Sugar Snap Peas / Mango / Scallion / Sesame Vinaigrette w/ Chicken 20 w/ Shrimp 24 w/ Salmon* 28	32	Chilled Seafood // Lump Crab / Lobster / Shrimp / Tomato / Cucumber Egg / Romaine / Green Goddess Dressing	28

## land

Streetside Cheeseburger* // 17 American Cheese / Shredded Lettuce Red Onion / Dijon Aioli / Pickle French Fries	Pepper Crusted Filet Mignon* // 45 Asparagus / Mashed Potatoes Port Wine Mushroom Demi Glace Add Three Sautéed Shrimp 55 Add Lobster Tail 80	Panko Crusted Chicken // 23 Green Beans / Mashed Potatoes / Caper White Wine Sauce
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## sea

Great Lakes Perch // 26 Brown Rice Pilaf / Green Beans Tartar Sauce	Sautéed Walleye // 28 Roasted Fingerlings / Onion / Asparagus / Baby Carrots Spring Pea Puree / Garlic Butter / Gremolada
Oven Roasted Whitefish // 24 Asparagus / Roasted Fingerlings / Shallots With Crab Topping 30	Shrimp Linguine // 26 Wild Mushrooms / Peas / Bacon Lemon Parmesan Cream
Bouillabaisse // 38 Lobster Tail / Scallop / Shrimp / Mussels / Market Fish Saffron Leek Broth / Rouille / Grilled Baguette	Blackened Fish Tacos // 25 Market Fish / Red Cabbage / Pickled Onions Mango Jalapeno Salsa / Aji Verde / Cotija
Pan Roasted North Road Salmon* // 28 Lentils / Tomato / Shallots / Balsamic Demi Glace	South African Lobster Tail // 50 Green Beans / Roasted Fingerlings / Shallots 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.

