

We are locally owned and operated,
striving to be your #1 seafood destination.
Thank you for your patronage.
Sincerely, Keith & Erin Stoesz

Call Ahead Seating 829.0093

Family Size Shrimp & Fish Packs
on Take-Out Menu.

Starters

Shrimp Cocktail

Poached and chilled. 6.99

Onion Rings

Hand battered to order. Served with salsa blanca. 6.49

Hand-Cut Calamari

Lightly battered and dusted with cajun spices. Served with cocktail sauce. 6.99

Fried Pickles

Hand battered dill pickle slices with cajun ranch. 5.99

Cheese Curds

Fresh cheddar cheese curds hand battered and served with cajun ranch. 5.99

★ Firecracker Shrimp

Crispy shrimp tossed in a sweet and spicy sauce. 7.99

Salads

Malibu Coconut Shrimp Salad

Malibu coconut shrimp, crisp greens, red peppers, mandarin oranges and sliced almonds with Asian Dijon dressing on the side. 10.99

★ Ahi Tuna Salad*

Grilled Ahi Tuna on a bed of crisp greens, shredded red cabbage and carrots, cucumbers, fried ginger and a sprinkle of toasted sesame seeds. Served with cucumber-wasabi dressing. Tuna is served rare. 9.99

★ Crab Cakes

Two lump cakes served with remoulade sauce. 8.99

Malibu Coconut Shrimp

Hand battered shrimp in a sweet and crunchy Malibu coconut breading. Served with apricot sauce. 6.99

Crab & Artichoke Dip

Artichokes, lump crab & garlic topped with melted cheese. Served with grilled garlic bread. 7.99

Hand Battered Mushrooms

Served with salsa blanca. 6.99

★ Steamed Mussels

Mussels steamed with Chardonnay, garlic, red onion and spices. Garnished with shredded parmesan cheese and served with grilled garlic bread. 9.99

Grilled Salmon Caesar*

11.99

With grilled chicken 9.99

Lobster & Seafood Salad

Chilled lobster & seafood salad with mixed greens, shredded cheddar cheese, tomatoes, cucumbers, red onions and croutons. Served with your choice of dressing. 9.99

Smoked Salmon Salad

Smoked salmon on a bed of crisp greens tossed with tart apples, red grapes, raisins and walnuts in a yogurt-lime dressing. 9.99

Soups

New England Clam Chowder

2.99/5.49

Homemade Chicken Gumbo

2.99/5.49

Seafood Bisque

3.99/5.99

Premium Sides



Sub for a Regular Side Item

Side Salad 1.49

Cup Clam Chowder or Gumbo 1.49

Cup of Seafood Bisque 2.49

Onion Rings 1.49

Dressings

Ranch, Fat Free Ranch, Cajun Ranch, Honey Mustard, Raspberry Vinaigrette, Parmesan Peppercorn, Italian, 1000 Island, Cucumber-Wasabi, Balsamic Vinaigrette, French, Bleu Cheese

Sides

Garlic Mashed Potatoes

Vegetable Medley

Wild Rice

French Fries

Cole Slaw

Steamed Broccoli

Baked Potato

Hush Puppies

Red Beans & Rice

Add to Any Meal

Cup of Chicken Gumbo or Clam Chowder 1.99

Cup of Seafood Bisque 2.99

Side Garden or Caesar Salad 1.99

6 Battered, Grilled or Sautéed Shrimp 4.99

6 Scampi, Malibu Coconut, Firecracker or Asian Sesame Shrimp 5.99

1/2 lb. Snow Crab Legs 7.99

5 oz. Lobster Tail 10.99



*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

★ Guest Favorite

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Combinations

With your choice of two sides.

Shrimp Trio

Hand battered, Malibu coconut and your choice of cajun, lemon-garlic, grilled or blackened shrimp. Served with cocktail sauce and apricot sauce. 12.99

Steak & Crab*

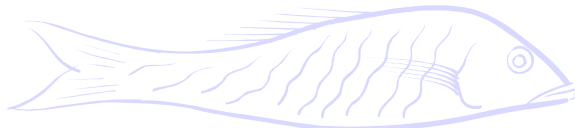
Our marinated steak medallions with 1/2 lb. snow crab legs and warm drawn butter. 18.99

★ **Audrey's Feast**

Nine shrimp grilled, lemon-garlic, cajun blackened or battered, snow crab legs & 5 oz. cold water lobster tail with warm drawn butter. 27.99

New York Strip & Shrimp*

12 ounces of choice New York Strip & six shrimp battered, grilled, blackened or sautéed in cajun or lemon-garlic. 21.99



Scampi & Salmon Sampler*

Shrimp & scallops sautéed in Chardonnay, butter, garlic and lemon paired with baked rosemary salmon. 15.99

The Three Seas

Clam strips, one crab cake and snow crab legs with warm drawn butter. Served with a side of cocktail and remoulade sauce. 15.99

Dinner for Two

One pound of snow crab legs with warm drawn butter, 1/2 lb. lemon-garlic, cajun, battered, blackened or grilled shrimp, a cup of soup (Bisque add \$1) or side salad for each and a dessert to split. 31.99

Steak & Lobster*

12 ounces of choice center cut top sirloin & 5 oz. cold water lobster tail served with drawn butter. 25.99

Shrimp

With your choice of two sides.

Lemon-Garlic

1/3 LB. 10.99 1/2 LB. 12.99

Popcorn

Bite-size shrimp with a crunchy coating.
1/2 LB. 10.99

Hand Battered

1/3 LB. 11.49 1/2 LB. 13.49

Cajun

1/3 LB. 10.99 1/2 LB. 12.99

★ **Firecracker**

Crispy shrimp tossed in a sweet and spicy sauce.
1 DOZ. 12.99

Blackened

1/3 LB. 10.99 1/2 LB. 12.99

Grilled

1/3 LB. 10.99 1/2 LB. 12.99

Scampi

Sautéed with Chardonnay, butter, garlic and lemon. 1/3 LB. 11.99 1/2 LB. 13.99

Malibu Coconut

Sweet and crunchy. Served with apricot dipping sauce. 1/3 LB. 11.99 1/2 LB. 13.99

Asian Sesame

Sautéed in a sweet and savory Asian sesame sauce and served on top of crisp shredded cabbage.
1/3 LB. 11.99 1/2 LB. 13.99

Shellfish



With your choice two sides.

Snow Crab Legs

One pound served with warm drawn butter. 16.99

Lobster Tails

Two 5 oz. cold water lobster tails. Served with warm drawn butter. 23.99

Sautéed Scallops

Your choice of lemon, lemon-garlic, butter or cajun spices. 13.99

Hand Battered Scallops

Served with cocktail sauce. 13.99

★ **Baked Sea Scallops**

Baked with parmesan breading, garlic and spices. Drizzled with a white wine cream sauce. 14.99

★ **Guest Favorite**

Entrées

Rosemary Salmon*

Salmon baked with rosemary, lemon and olive oil. Served with wild rice and broccoli. 13.99

★ Cracker Crusted Alaskan Halibut

Oven baked with a light and crunchy cracker crust. Served with your choice of two sides. 15.99

Crab Cakes

Two house made lump cakes with remoulade and your choice of two sides. 12.99

Parmesan Crusted Tilapia

Stuffed with lump crab and seasonings, crusted with shredded parmesan and topped with a garlic cream sauce. Served on a bed of wild rice and steamed broccoli. 13.99

Louisiana Catfish with Shrimp

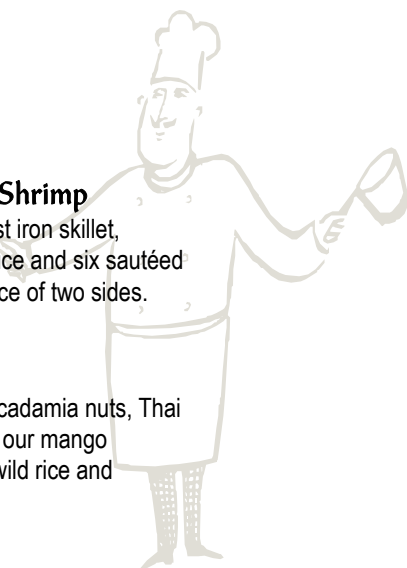
Catfish fillet blackened in a cast iron skillet, topped with a cajun cream sauce and six sautéed shrimp. Served with your choice of two sides. 13.99

★ Thai Peanut Tilapia

Baked Tilapia crusted with Macadamia nuts, Thai peanut sauce and topped with our mango mandarin salsa. Served with wild rice and steamed broccoli. 12.99

Great Lakes Walleye

Hand battered and served with your choice of two sides. 14.99



Pasta Alfredo

Served with a Caesar salad.

Shrimp

11.99

Chicken & Broccoli

10.99

Cajun Shrimp & Andouille Sausage

12.99

Lobster & Seafood

12.99

Simple Seafood

Grilled and paired with your choice of salsa, sauce or seasoning. Served with your choice of two sides.

Salmon*

13.99

Tilapia

10.99

Alaskan Halibut

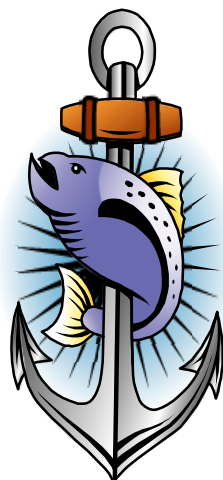
15.99

Ahi Tuna*

Served rare. 9.99

Swordfish

15.99



Pairings

Mango-Mandarin Salsa
Lemon Pepper Seasoning
Pineapple Salsa
Wasabi Mayonnaise
Lemon-Dill Butter
Sweet & Spicy Red Chile Sauce
Garlic Aioli
Asian Sesame Sauce
Garlic Butter

Steaks & Grilled Chicken

Served with your choice of two sides.

New York Strip*

12 ounces of choice New York strip. 17.99

★ House Sirloin*

12 oz. center cut choice top sirloin. 15.99

Smothered Chicken

Marinated chicken breasts grilled and smothered with sautéed peppers, onions & mushrooms and melted Swiss & cheddar cheese. 11.99

Steak Medallions*

8 ounces marinated in Worcestershire, lemon juice, garlic and rosemary. With your choice of two sides. 12.99

Smother your steak with mushrooms & onions for \$2

Create your own surf and turf
Add

6 Battered, Grilled or Sautéed Shrimp \$4.99

6 Scampi, Malibu Coconut, Firecracker or Asian Sesame Shrimp \$5.99

Snow Crab Legs \$7.99

5 oz. Lobster Tail \$10.99

★ Guest Favorite

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Platters

Served with French fries and cole slaw.

Chicken Tenders

Hand battered and served with honey mustard. 9.99

★ **Firecracker Chicken Tenders**

Crispy chicken tenders tossed in a sweet and spicy sauce. 10.99

Seaside Combo

Popcorn shrimp and hand battered North Atlantic Haddock. 12.99

Clam Strips

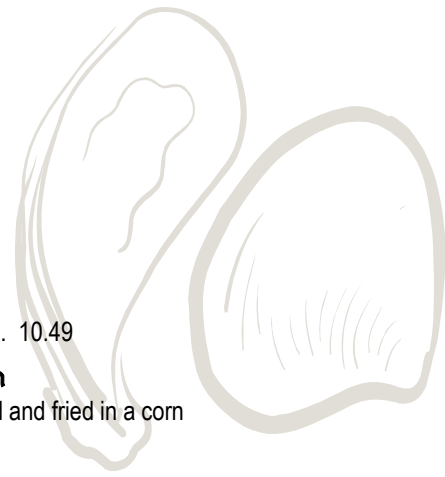
Served with cocktail sauce. 10.49

Golden-Fried Catfish

Catfish filets hand battered and fried in a corn meal batter. 10.99

The Fried Sampler

Hand battered scallops, hand battered shrimp and golden-fried clam strips. 14.99



Fish & Chips

Served with French fries and cole slaw.

★ **Alaskan Halibut**

2 piece 10.99 3 piece 13.99

Taste of Three

Pollock, Haddock and Halibut 10.99

Cod

2 piece 9.99 3 piece 12.99



Alaskan Pollock

2 piece 6.99 3 piece 8.99

North Atlantic Haddock

2 piece 8.99 3 piece 10.49

Lake Perch

13.99

Blue Gill

10.99

Tacos

Two flour tortillas, served with black beans and cole slaw.

★ **Ahi Tuna***

Sushi grade Ahi Tuna grilled rare with guacamole, cabbage, salsa blanca, pico de gallo and crispy fried ginger. 9.99

Original

Shredded cabbage, guacamole, salsa blanca, pico de gallo and pickled red onions. Your choice of seafood.

Blackened Mahi Mahi 7.99

Calamari 8.99

Battered Pollock 7.49

Battered Halibut 11.99

Burgers & Sandwiches

Served with French fries and cole slaw.

Oriental Wrap

Grilled teriyaki shrimp or chicken, rice noodles, sliced almonds, cabbage & lettuce with a sweet oriental dressing in a spinach wrap. 7.99

Applewood Bacon Cheddar Burger*

Applewood bacon and cheddar with garlic aioli. 8.99 Without bacon or cheddar 7.49

Charbroiled Chicken Sandwich

Marinated grilled chicken topped with Swiss cheese, applewood bacon and served with a side of garlic aioli. 8.99

Veggie Burger

Vegetarian patty of chick peas, chipotle black beans and veggies. Served on a toasted roll with a side of garlic aioli. 6.99

Add cheddar or Swiss .50

Add guacamole 1.00

Ahi Tuna Sandwich*

Grilled Ahi Tuna on a toasted bun with lettuce, tomato and fried ginger. With a side of wasabi mayonnaise. Ahi Tuna is served rare. 9.99

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