



Chef Eric Nittolo

Explore the Beginnings

- Whitefish Paté - smoked rainbow trout, dill caper cream, lox, whitefish, smoked trout roe 13
- Calamari - octopus, peanuts, vegetables, gooseberries, pad Thai sauce, cilantro, lime 9
- Soft Shell Crab- peanut tempura, hoisin pork belly, kyabetsu, sriracha sauce 19
- Crab Cakes - cayenne popcorn, gazpacho, coriander mayo 17
- Classic Cocktail - lemon poached Gulf Shrimp, cocktail sauce, lemon 15
- Shrimp - Naboshi tempura style, “firecracker” sriracha lime aioli, scallions, lime zest 12
- Bluefin Tuna - sesame seeds steak, Tsunami Roll (naboshi shrimp, avocado, scallions, spicy salmon), wakame, sauces 29

Shells on the Sand - Maine Wild Blue Mussels half 10 full 17

- Provence - tomatoes, capers, artichokes, pinot grigio, butter
- French - salted pork, shallots, saffron mustard vermouth cream, butter
- Pomodoro - garlic meatballs, olive oil, red wine, basil, San Marzano tomatoes
- Spanish - chorizo, pine nuts, orange juice, sherry vinegar

Chesapeake Oysters

- On the Half Shell - horseradish, cocktail sauce, lemon, pickled onions half doz. 16 doz. 29
- Rockefeller - spinach, basil, garlic, asiago, Sambuca, panko, hollandaise half doz. 16 doz. 29

Cheese and Charcuterie Board

Selection of cheeses, cured meats, jams, fruit, nuts 19

Just for Comfort

- Nachos - tortas, tomatillos, pineapple, corn, queso fresco, chihuahua, cilantro crema, tempura avocado 14 Add chicken: 5
- Tempura Carrots - white miso mayo 8

Northern Michigan Gardener

- half 7 full 13 Add to any salad: chicken 5 shrimp 7 salmon 8
- Caprese - heirloom tomato, basil leaves, 20-year-old balsamic, pesto vinaigrette, burrata
- Strawberry - kale blend, hazelnuts, chèvre, peaches, cantaloupe vinaigrette
- Pear - arugala, radish, shallots, cherries, walnuts, strawberry jam vinaigrette
- Cobb - romaine, blue cheese, bacon, avocado, fried egg, scallions, dressing
- Caesar - romaine, fry bread croutons, romano~parmesan blend

Fish and Chips

- Yellow Lake Perch - Mess of authentic flour seared Yellow Lake Perch, sidewinder fries 19

In the Bowl

- Morel Bisque - morels, mushroom melange, brandy, truffle spray 15
- Lobster Bisque - 4 oz. butter poached lobster tail, vermouth fumet cream 19
- Daily Creation - fresh local and creative 6

In the Bun

- Accompanied by sidewinder fries and garlic aioli
- Cheddar - lettuce, tomato, grilled onions, cheddar 15
- Saugatuck - bacon, Swiss, onions, blueberry barbecue sauce 16
- The BIG E - special sauce, lettuce, cheese, pickle, onion, brioche bun 15
- Blue Cheese - onion rings, bourbon sugar bacon marmalade, blue cheese 16
- Mushroom Patty Melt - melange mushroom, Swiss, garlic mayo, rye bread 16
- New England - 7 oz. burger, crab cake, 4 oz. lobster tail, half avocado, bacon, curry carrot slaw 33

On Some Bread

- half 8 full 15 Accompanied by Great Lakes Potato Chips or add sidewinder fries for 2.50
- Whitefish - panko breaded, fried, lettuce, heirloom tomatoes, tartar sauce, sour dough
- Oink Oink “BLT” - slab of bacon, heirloom tomatoes, garlic mayo, romaine, sourdough
- NY Deli - corned beef, pastrami, swiss, coleslaw, Russian dressing, marble rye
- Brooklyn Meatball Hero - fontanini family meatballs, pomodoro sauce, burrata
- South Street Philadelphia - steak, caramelized onions, cheese whiz or provolone, baguette
- Turkey Club - smoked turkey, bacon, lettuce, garlic mayo, lettuce, heirloom tomato, sourdough

Boneless Wings

- Southern fried chicken breast half 9 full 15
- Buffalo Honey Mustard Cherry BBQ Sweet and Sour Sriracha Aioli Hoisin

Vienna Hot Dogs Quarter Pounders

- Accompanied by Great Lakes Potato Chips
- Manhattan - sauerkraut - mustard - relish 8
- Flint Coney - original Detroit chili - yellow mustard - raw onions 8
- Chicago - green relish, sport peppers, tomato, celery seed, yellow mustard, onions pickle 8

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