

## SHARED BITES

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<b>TUNA NACHOS*</b>	<b>13</b>
Sesame seared chopped tuna over crispy wontons with asian slaw, sirichi aoli & teriyaki ginger	
<b>SEARED SCALLOPS*</b>	<b>13</b>
Seared scallops over seaweed salad with a teriyaki ginger drizzle	
<b>CALAMARI</b>	<b>11</b>
The entire squid diced and crispy fried served with our spicy marinara	
<b>BAKED OYSTERS *</b>	<b>12/24</b>
Oysters topped with your choice of style: Rockefeller, or the Vanderbilt (lemon, bacon & pepperjack)	
<b>THE TRINITY</b>	<b>14</b>
Fried Shrimp, Scallops & Oysters with our housemade tarter	
<b>WINGS*</b>	<b>12</b>
Double fried extra crispy (10), your choice of bourbon-molasses BBQ or Franks Red Hot "mild"	
<b>VEGGIE QUESADILLA</b>	<b>12</b>
Sauteed mixed veggies with cheddar & monteray jack, sour cream and fresh pico	
<b>BARBECUE POUTINE</b>	<b>12</b>
Waffle fries loaded with pork debris, Wisconsin white cheddar curds and barbecue gravy	
<b>CHEESE CURDS</b>	<b>8</b>
panko & tempura battered Ellsworth Wisconsin cheese curds with our spicy diablo dipping sauce	
<b>BUFFALO SHRIMP</b>	<b>9</b>
8 crispy fried buffalo style shrimp w/ blue cheese for dipping	
<b>BASKETS</b>	<b>6</b>
Onion Rings, Waffle Fries, Housemade Chips, or Miller's Famous Hushpuppies	

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## GREENS

<b>"WATERFRONT" SIGNATURE</b>	<b>5/9</b>
Garden greens, sundried cranberries, goat cheese, chopped walnuts and fresh seasonal fruit with a raspberry vinaigrette	
<b>POWER BOWL</b>	<b>5/9</b>
Chopped romaine with broccoli, cauliflower, carrots, beets, brussels sprouts, kale, radicchi, edamme, mandarin oranges, and wonton crisps served with our sesame-ginger dressing	
<b>COBB</b>	<b>5/9</b>
Chopped Romaine, tomato, egg, bacon, peppers, and blue cheese crumbles with your choice of buttermilk ranch or blue cheese	

**SALAD TOPPERS 5**  
chopped chicken, mini crab cakes,  
seared blackened tuna\*, fried oysters\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## STEAMERS

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<b>OYSTERS*</b>	<b>14</b>
1 dozen raw with cocktail & housemade mignonette or steamed, ask your server for oyster origin	
<b>SHRIMP</b>	<b>19</b>
1 lb peel and eat shrimp steamed with old bay seasoning	
<b>SNOW CRAB</b>	<b>24</b>
1 lb Alaskan Snow Crab Legs	
<b>KING CRAB</b>	<b>MKT</b>
1 lb alaskan king crab legs	
<b>THE OTHER STUFF</b>	
(A la carte; add a side of waffle fries or housemade chips \$2, onion rings \$3)	
<b>TACOS</b> *gluten free ask for corn tortilla	
<b>SHRIMP (2) or FISH (2)*</b>	<b>8</b>
lightly spiced pan seared w/ pico de gallo, cabbage, cheddar-monteray jack, and cilantro cream	
<b>OYSTER PO'BOY (2)*</b>	<b>8</b>
crispy oysters, lettuce, tomato, banana peppers & house tarter	
<b>CRAB CAKE SANDWICH</b>	<b>11</b>
pan seared, blackened or fried	
<b>CLASSIC BURGER*</b>	<b>8</b>
lettuce, tomato, onion add ons \$1 each: mushrooms, bacon, cheese (american, cheddar)	
<b>CHICKEN PHILLY</b>	<b>8</b>
With peppers, onions and mushrooms. Lettuce, tomato, mayo, fontina	
<b>TUNA PRETZEL ROLL*</b>	<b>10</b>
Seared blackened tuna with roasted peppers, bacon and wilted greens on a toasted pretzel roll with our honey mustard glaze	
<b>LOBSTER ROLL</b>	<b>16</b>
Maine lobster meat diced & lightly tossed with mayo, shallots, & celery then stuffed into a toasted buttery bun	
<b>TUNA TOSTADA*</b>	<b>13</b>
Blackened tuna over a crispy flour tortilla, with lettuce, tomato, cheese, black beans, pico, & cilantro cream *gluten free ask for corn tortilla	
<b>MUSSELS DIABLO*</b>	<b>13</b>
steamed PEI mussels, in our tomato broth w/ wilted greens, roasted red peppers, applewood bacon, & parmesan crostinis	
<b>SOFTSHELL BLT</b>	<b>12</b>
tempura fried softshell, lemon aoli, lettuce, tomato, bacon on toasted ciabatta	
<b>HOT &amp; CRUNCHY FISH*</b>	<b>13</b>
Daily selection of fresh fish with a cornflake, almond, & sesame seed coating served with our lemon aoli	

# 03

# EAT

*Good Food, Altitude, & a Laid Back Attitude*