



STREETSIDE

SEAFOOD



BISQUE of the DAY

Cup 5 Bowl 6

CHOWDER of the DAY

Cup 4.5 Bowl 5.5

CHILLED SOUP of the DAY

Cup 5 Bowl 6

CHILLED APPETIZERS

- CHILLED GULF SHRIMP Cocktail Sauce 10
 RAW OYSTERS* on the Half Shell, Cocktail Sauce Priced Daily
 SEARED RARE TUNA* Pepper Crust, Pickled Onion, Wasabi 10
 BEEF CARPACCIO* Arugula, Crimini Mushrooms, Truffle Oil 11

HOT APPETIZERS

- FRIED CALAMARI Greek Style 8
 ASIAN CRAB ROLLS Sweet Chili Sauce 9
 PRINCE EDWARD ISLAND MUSSELS White Wine, Garlic, Shallot Lemon Butter 9
 SPICY BUFFALO SHRIMP Bleu Cheese Dressing 10
 COCONUT SHRIMP Apricot Horseradish Sauce 10
 JUMBO LUMP CRAB CAKES Black Bean Corn Relish, Red Pepper Chipotle Sauce 11

SALADS

- HOUSE MADE COLE SLAW 4 *with Bleu Cheese* 4.5
 HOUSE SALAD Bleu Cheese, Bacon, Red Onion, Green Beans, Egg,
 Tomato, Mixed Greens 5
 PECAN CRUSTED CHICKEN BREAST Mixed Greens, Sun-Dried Cherries,
 Candied Pecans, Red Onion, Apple, White Balsamic & Marmalade
 Vinaigrette 16
 SEARED SALMON* Asparagus, Artichoke, Tomato, Red Onion,
 Mixed Greens, Aged Balsamic 18
 CHILLED SEAFOOD SALAD Jumbo Lump Crab, Lobster, Shrimp, Tomato,
 Cucumber, Egg, Iceberg, Green Goddess Dressing 20

* 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.

ENTREES

WHITEFISH TOPPED with JUMBO LUMP CRAB

Pan Fried Potatoes and Shallots, Asparagus 22

POTATO CRUSTED WHITEFISH

Mustard Rub, Horseradish Cream Sauce 20

MAHI MAHI FAJITAS

Black Beans and Rice, Sour Cream, Tomatillo Salsa 19

PAN ROASTED ATLANTIC SALMON

Lentils, Tomato, Shallots, Aged Balsamic 21

SESAME SEARED TUNA LOIN* and ASIAN CRAB ROLL

Hot Mustard and Plum Sauces 24

SEARED JUMBO SEA SCALLOPS*

Potato/Leek/Mushroom Hash, Truffled Corn and Parsley Purees 24

SAUTEED LAKE PERCH

Wild Rice Blend, Broccoli, Tartar Sauce 22

SEAFOOD PASTA

Crab, Lobster, Mussels, Artichoke, Peas, Tomato, Red Pepper,
Linguine, Saffron Broth 23

ROASTED LOBSTER TAIL

Redskins, Corn off the Cob, Drawn Butter 29

SHRIMP and SUMMER VEGETABLE RISOTTO

Asparagus, Spinach, Tomato, Parmesan, Basil Butter 21

Vegetarian Style 17

PARMESAN CRUSTED CHICKEN BREAST

Artichoke, Mashed Potatoes, Caper Butter Sauce 19

PEPPER CRUSTED FILET MIGNON*

Wild Mushroom Port Wine Demi Glace, Mashed Potatoes 28

With Lobster Tail 44

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