

Beautiful Beginnings

STARTERS

COLOSSAL SHRIMP COCKTAIL 22
Signature cocktail sauce, roasted lemon

THAI CHILI CALAMARI 18
Sweet Chili sauce coated calamari, julienne snow peas and red sweet peppers

BURRATA -TOMATO AND PROSCIUTTO SALAD 18
Soft centered mozzarella, arugula, oven roasted cherry tomatoes, grilled asparagus, thinly sliced prosciutto, and grilled ciabatta, with olive oil olives and balsamic drizzle

BRUSSEL SPROUTS 12
Sweet chili, ginger, kimchee, Kaffir lime, bonito flakes, peanuts

ASIAN TUNA TOWER 18
Finely diced tuna, tomatoes, avocado soy ginger marinated tower drizzled with wasabi aioli, sriracha crème. Accompanied by crispy wontons

SOUP

Cup 6.25 Bowl 7.25

CHICKEN NOODLE WITH MATZO BALLS

CHILLED SOUP DU JOUR

CHEF'S SOUP DU JOUR

BAKED ONION SOUP AU GRATIN

SPECIALTY SALADS

GREEK PANZANELLA SALAD WITH GRILLED SHRIMP 24
Romaine topped with cherry Heirloom tomatoes, red peppers, cucumber, feta cheese, red onion crunchy bread croutons and grilled shrimp, served with a side of Greek dressing

CLASSIC CAESAR SALAD 14
Chilled crisp romaine tossed with a classic Caesar dressing, croutons, and shaved parmesan cheese

BLT CHOPPED SALAD 18
Chopped romaine, topped with Nueske's bacon, cherry tomatoes, avocado, kernel corn and crumbled goat cheese, side of apple cider vinaigrette

Consumer Advisory: Consumption of raw or undercooked meat, poultry, shellfish seafood and eggs may increase risk of foodborne illness, especially if you have any medical conditions

ENTREES

SEARED SCALLOPS 38

Olive oil-basil pesto, orecchiette rapini with mussels

BELL & EVENS HERB ROASTED HALF CHICKEN ADOBO 26

Cut up half chicken marinated in soy and spices, pan fried and stew until tender, steamed jasmine rice

ALLEN BROTHERS GRILLED PRIME 12OZ. NY STRIP STEAK 52

Golden hash brown potato, onion rings, mushroom Bordelaise

GRILLED PRIME 8-OUNCE FILET MIGNON OSCAR 48

Asparagus spears, crab cake topped with sauteed shrimp, classic hollandaise sauce, Yukon Gold mashed potato

CREEKSTONE FARMS NATURAL DUROC PORK CHOP 28

Root beer glazed, Bourbon mashed sweet potato, caramelized onions

GRILLED 12-OUNCE VEAL CHOP 48

Roasted balsamic glazed shallots, arugula, soft polenta, charred cherry tomatoes on the vine, caper - lemon - thyme jus

HOMEMADE MEAT LOAF 22

Served over triple cheese mashed potato crispy onions, mushroom gravy

CHARCOAL GRILLED PRIME BEEF BURGER / CHEESEBURGER 19

Served on a toasted brioche bun with lettuce, tomato, onion, and pickle, French Fries

SPICY THAI SHRIMP BURGER 20

Topped with Asian slaw, wasabi cream, sriracha mayo and Asian glaze on a toasted brioche bun

MISO FAREO ISLAND SALMON 32

Marinated in miso, sake, soy, and mirin baked golden brown jasmine ginger rice, yuzu edamame puree

The Healthy Side



BLACK BEAN BURGER 18

Black bean, onion, garlic, pepper, feta, Burger topped with caramelized red onion, and Monterey jack cheese, avocado mash sliced tomato and lettuce on toasted brioche bun



MAC & CHEESE WITH VEGGIES 21

Cashew cheese sauce with nutritional yeast, elbow noodles, broccoli, spinach, and diced tomato



CAJUN SKIRT STEAK WITH MUSHROOM SAUCE 21

Grilled Cajun spiced rubbed skirt steak sliced over brown rice, topped with gluten free mushroom sauce steamed vegetable medley

Consumer Advisory: Consumption of raw or undercooked meat, poultry, shellfish seafood and eggs may increase risk of foodborne illness, especially if you have any medical conditions

Fish Shack

SOUP Cup | Bowl

Soup Du Jour
LENTIL

VEGETABLE DU JOUR

Acorn Squash and Green Beans

Entrée includes vegetable du jour. Soup of the evening priced separately.
Add a house salad to any entrée | 4

Baked potato and sweet potato available upon request

Fish Shack Chalk Board

We will prepare the fish of your choice from this evening's chalk board.

You pick the preparation:

Grilled, Pan Seared, Fried, Broiled or Sautéed

FRESH CATCH

BRONZINI 30

SALMON 30

SWORDFISH 28

MAHI MAHI 26

SAUCES

SCAMPI SAUCE

LEMON WHITE WINE SAUCE

PICATTA SAUCE

SEASONAL FRUIT SALSA

CITRUS BEURRE BLANC



ENHANCEMENTS

BLACKENED

POTATO CRUSTED

ALMONDINE

ASIAN GLAZED

Chef Specialties

Wiener Schnitzel 28

Veal cutlets, braised red cabbage, spaetzle, lemon-brown butter sauce

6oz Steak Frites 28

French fries, tomato jam, Argentinian chimichurri sauce

Shrimp and Scallop Pasta 32

Shrimp, scallops, linguine, sun-dried tomato lemon-white wine sauce

