

## APPETIZERS



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HAWAIIAN BIGEYE TUNA SASHIMI	20
<i>Seaweed Salad, Ponzu, Tobikko, Ginger, Wasabi</i>	
STEAMED FRENCHMAN BAY MUSSELS	10
<i>Tomatoes, Thyme, Garlic, White Wine</i>	
FLASH FRIED POINT JUDITH CALAMARI	11
<i>Fried Pickles, Chevre, Tomato, Housemade Pickled Jalapeno, Black Olive Vinaigrette</i>	
CHILLED SHRIMP COCKTAIL (4)	12
<i>Cocktail Sauce, Horseradish</i>	

ASIAN CHICKEN POTSTICKERS	9
<i>Sesame Slaw, Wasabi Aioli</i>	
BAKED OYSTERS ROCKEFELLER	14
<i>Bacon &amp; Spinach Stuffing, Hollandaise</i>	
RAW OYSTERS (6)	14
<i>Cocktail Sauce &amp; Horseradish "Japanoise" Ponzu, Chives, Tobikko ~ \$1 per oyster</i>	
MARYLAND LUMP CRAB CAKES	12
<i>Roasted Corn &amp; Poblano Salsa, Citrus Beurre Blanc</i>	

## ENTRÉE SALADS & SOUPS

SEAFOOD COBB	20
<i>Shrimp, Maine Lobster Meat, Bacon, Avocado, Tomato, Maytag Bleu Cheese, Olives, Chopped Egg</i>	
CLASSIC CAESAR	11
<i>Romaine, Parmesan, Croutons, Anchovies Grilled Chicken ~ 14 3 Grilled Prawns ~ 23 Lobster ~ 19</i>	
FILET MIGNON SALAD	24
<i>Grilled Tenderloin, Mixed Greens, Maytag Bleu Cheese, Asparagus, Grilled Red Onion, Pine Nuts, Tomatoes, Roasted Red Peppers, Cabernet Vinaigrette</i>	
SPINACH SALAD	15
<i>Grilled Chicken, Green Grapes, Curried Cashews, Carrot, Pickled Red Onion, Sweet &amp; Sour Onion Vinaigrette</i>	
SOUP OF DAY	Cup ~ 4 Bowl ~ 6
LOBSTER BISQUE	Cup ~ 8 Bowl ~ 10
<i>Brioche Crostini, Sherry Splash</i>	
NORTHERN LAKES CLAM CHOWDER	Cup ~ 5 Bowl ~ 7

## SANDWICHES

Served with Coleslaw & Housemade Potato Chips

COD FISH TACOS	12
<i>Grilled Flour Tortilla, Cilantro, Radish, Lime Fraiche, Housemade Pickled Jalapeno, Pineapple Mango Salsa</i>	
LAKES PRIME BURGER	11
<i>House Cured Bacon, Housemade Pickles, Toasted Roll Add Choice of Cheese ~ 1</i>	
ROASTED CHICKEN CLUB	11
<i>Bacon, Lettuce, Tomato, Avocado Mayo, Whole Grain Toast</i>	
GRILLED VEGETABLE WRAP	10
<i>Seasonal Vegetables, Feta, Dijonnaise, Spinach Lavash</i>	
AHI TUNA BENEDICT	20
<i>Seared Day Boat Tuna, Poached Egg, English Muffin, Cilantro Hollandaise</i>	
MAINE LOBSTER REUBEN	18
<i>With Coleslaw &amp; Muenster Cheese, Rye Toast</i>	
SMOKED SALMON "BLT"	13
<i>Crispy Bacon, Tomato, Arugula Pesto, Sourdough Toast</i>	

## TODAY'S FRESH CATCH

Add Spinach, Caesar, Iceberg or House Salad ~ 5

NORI WRAPPED TEMPURA TUNA	36
<i>Grilled Tiger Prawns, Watercress Yuzu Salad Maui Onion Cognac Demi Glace</i>	
SEARED SCALLOP AU POIVRE	31
<i>Coconut Balsamic Lentil, Pancetta, Asparagus, Salmon Roe, Madeira</i>	
SESAME SEARED ATLANTIC SALMON	22
<i>Fingerling &amp; Shallot Lyonnaise, Smoked Tomato Coulis ~ 27</i>	
SHRIMP SCAMPI	14
<i>Shrimp, Tomatoes, Fettuccine, Garlic Sauce</i>	
LOBSTER "MAC & CHEESE" GRATIN	18
<i>Brie, Parmesan, Sherry Cream</i>	
SEARED 4oz ATLANTIC SALMON	18
<i>Edamame, Shitake Mushrooms, Baby Carrots, Miso Broth</i>	

## CLASSIC FISH HOUSE

Served with Seasonal Vegetable, Basmati Rice  
Choice of Housemade Salsa, Beurre Blanc or Béarnaise  
Add Spinach, Caesar, Iceberg or House Salad ~ 5

BROILED GREAT LAKES WHITEFISH	17
BROILED SCOTTISH ATLANTIC SALMON	25
CHILEAN SEA BASS	32
BROILED PERUVIAN TILAPIA	16
JUMBO SHRIMP ENTRÉE (4)	14
LIVE MAINE LOBSTER	26 /LB
ALASKAN KING CRAB LEGS	36 /LB

## LAND LOVERS

Add Spinach, Caesar, Iceberg or House Salad ~ 5

CHICKEN STIR FRY	18
<i>Broccoli, Carrots, Red Peppers, Brown Rice, Garlic Ginger Sauce</i>	
5oz. FILET MIGNON	24
<i>Grilled Asparagus, Garlic Mashed Potatoes, Cabernet Jus or Béarnaise</i>	
SURF & TURF	38
<i>5 oz. Filet, 4 oz. Maine Lobster Tail, Grilled Asparagus, Garlic Mashed Potatoes, Cabernet Jus or Béarnaise</i>	

19% Gratuity will be added on to tables of six or more  
Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.