

Dinner

DINNER
WED, THUR SUN 5-8:30PM
FRI, SAT 5-9:30PM

LIMITED MENU
3PM-5PM

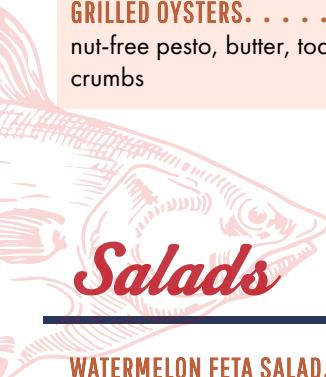


Appetizers

TUNA CARPACCIO. 17
 marinated raw tuna loin, cucumbers, shoyu dressing, sesame crusted avocado, scallions

SHRIMP COCKTAIL. 14
 dill infused cocktail sauce, lemons

GRILLED OYSTERS. 10
 nut-free pesto, butter, toasted bread crumbs



Salads

WATERMELON FETA SALAD. 11
 fresh watermelon, mint, basil, cucumber, feta cheese, balsamic

BABY WEDGE. 14
 ranch, egg, bacon, grape tomato, blue cheese

CAESAR. 12
 house crouton, house Caesar, parmesan snow, romaine

RAINBOW. 11
 spinach, arugula, tomato, cucumber, blueberries, sunflower seeds, radishes, lemon vin

HEIRLOOM. 16
 tomatoes, burrata, basil, evoo, balsamic



Proteins:

Salmon \$7 Chicken \$5
 Shrimp (5) \$9 Perch \$9

Dressings
 Lemon Vin
 Balsamic
 Caesar
 Ranch



Sides

CREAMED SPINACH. 8

SEASONED FRIES. 6
 with chive aioli

CONFIT POTATOES. 6

CIDER GLAZED CARROTS. 5

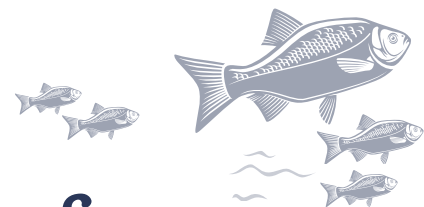
WATERMELON. 4

Family Night

TUESDAYS & SUNDAYS

\$15

Cup of Chowder
 Choice of Perch Fry or Shrimp Fry, Coleslaw, Fries, Tartar



Soups

SOUP OF THE DAY. CUP 5 BOWL 7
 ask your server about our daily special

CLAM CHOWDER ^{GF}. CUP 5 BOWL 7
 creamy Bar Harbor style chowder

Entrees

PASTA OF THE DAY 18

Locally crafted, fresh Ohio City Pasta pasta tossed with vibrant, seasonal ingredients. Ready to enjoy, or an exquisite canvas for your choice of grilled salmon, chicken, shrimp, or crispy fried perch.

STEAK FRITTES 41

A curated cut of beef, black garlic & charred onion butter, fries, chive aioli

LOBSTER WELLINGTON 34

A decadent house specialty. White wine-poached lobster tail, rich butter, and tender spinach carefully enveloped in flaky, golden puff pastry. Baked *à la minute* and served with a luxurious tarragon cream sauce.

CATCH OF THE DAY MP

Ask your server about today's special preparation.

FISH & CHIPS 17

Flaky fish fried in a crisp tempura batter. Served alongside house fries, creamy slaw, artisanal tartar sauce, and fresh lemon.

PORTOBELLO & HALLOUMI 28

Portobello mushrooms and seared halloumi cheese paired with roasted red peppers and tender spinach, finished with a sweet balsamic glaze drizzle.

BRAISED SHORT RIB 29

confit potatoes and honey cider glazed carrots, red wine bordelaise sauce

CHICKEN DINNER 17

Pan roasted chicken served over steamed asparagus with a delicate buttery white wine reduction.

Sandwiches

All sandwiches are served with potato chips and pickle.

SMASH BURGER. 12
 pickles, onions, burger sauce, American cheese
 double +\$2
 sub Impossible meat +\$1

GRILLED CHICKEN. 14
 pesto, mozzarella, tomato, arugula

LOBSTER ROLL. 29
 split top, butter poached lobster, celery, chive