

APPS

N.E. CHOWDER 12

quahog clams / littlenecks /
bacon / crackers / chives

SPRING ROLLS 16

crab / shrimp / two sauces

LITTLENECK CLAMS 17

pinot gris + sea salt butter / burnt lemon
snipped herbs / champagne / toast

SHRIMP COCKTAIL 5.5 EA.

cocktail sauce / fresh lemon

KOREAN BBQ OCTOPUS 19

wakame / sesame / lime / sriracha

TUNA NACHOS 19

raw / wakame / sambal teriyaki / sriracha

PT. JUDITH CALAMARI 16

roasted pepper / corn / bacon basil aioli

GREENS

WEDGE 12

organic iceberg / pepper bacon
heirloom tomato / red onion
buttermilk blue cheese

CAESAR 12

focaccia / tapenade / aged parmesan
creamy lemon parmesan vinaigrette

HOUSE 11

tomato / feta / olive oil crouton
cucumber / cipollini vinaigrette

ROASTED BEETS + FRIED GOAT CHEESE 17

frisee / pistachio vinaigrette / blood orange
crème fraiche / balsamic

WATERMELON SALAD 17

arugula / candied pistachio / house pulled
mozzarella / pickled red onion / micro basil
pinot noir vinaigrette



WATER FRONT GRILLE

Dinner Menu

PASTA + FAVORITES

POMODORI 26

san marzano tomato / parmesan / basil
add meatballs + 7, scallops, or shrimp +9

SHORT RIB 36

crispy brussels / whipped potatoes
braising reduction

VEAL & SHRIMP 39

toasted garlic + tuscan olive oil pasta
six herb marsala sauce

LAND

We have sourced the finest quality, all natural, sustainable beef program in the country. The Revier Cattle Company in Olivia, MN provides us with premium beef raised humanely. It is all graded USDA Prime. All are served with double butter whipped potatoes, garlic grilled asparagus, and bacon + bourbon sauce

8oz. FILET MIGNON 48

8oz. / 12oz. N.Y. STRIP 33/42

10oz. NIMAN RANCH PORK CHOP 34

ADD TO YOUR CUT

HERB BUTTER SCALLOPS 19

LOBSTER SCAMPI 20

6 OZ LOBSTER TAIL 22

BACON + BLUE CRUST 8.5

SEA

LOCAL DAYBOAT FISH 41

ask your server about what local species our fishermen have landed for this evening's service!
herb roasted fingerling potatoes / grilled asparagus / tangerine honey butter

YELLOWFIN TUNA 39

cashew rice / korean bbq veg / ponzu butter

SCOTTISH SALMON 36

fingerling / artichoke / tapenade / confit tomato

SEABASS 43

goat cheese pierogies / baby broccoli
amaretto honey bacon / citrus
local orange + ginger consomme

DIVER SCALLOPS 39

english pea + toasted parmesan risotto / arugula
marcona almond / tomato velouté

TWIN TAILS 46

maine lobster / whipped potatoes / crispy brussels
herb butter

SHAREABLE SIDES

PROSCIUTTO + THYME CREAMED CORN + SPINACH 12

parmesan crisp

BUTTER WHIPPED POTATOES

cracked pepper / chives 12

CRISPY BRUSSELS SPROUTS 12

bacon / honey / balsamic

GARLIC + HERB FRIES 10

basil + dijon aioli

GRILLED ASPARAGUS 12

garlic butter / lemon zest