

WINES BY THE GLASS

CHARDONNAY, Chateau St. Jean, Sonoma	8.50	VICTORIAN CLARET, Guenoc, California	9.00
CHARDONNAY, Guenoc, Lake County	8.00	CABERNET SAUVIGNON, Red Diamond, WA	7.50
COTES du LUBERON, La Vielle Ferme, France	7.50	MERLOT, Red Diamond, Washington	8.00
SAUVIGNON BLANC, Geyser Peak, Sonoma	8.50	PINOT NOIR, Mount Pellier, California	7.50
PINOT GRIGIO, Brownstone, California	7.50	SHIRAZ, Lindemans, Bin50, Australia	7.00
VIOGNIER, Mont Pellier, California	7.50	RED TRUCK, Red Wine Blend, Cline Cellars	7.50
PIESPORTER MICHELBERG, Karl Heinz	6.00	MALBEC, Tilia, Argentina	9.00
WHITE ZINFANDEL, Beringer, California	6.00	ROSE', LaVielleFerme, France	7.50

STARTERS

TAPAS TRIO <i>Great for Sharing!</i> Hummus, Sun Dried Tomato and Feta Spread, and Olive Tapenade, grilled pita	9.95
STEAMED PRINCE EDWARD ISLAND MUSSELS Olive oil, white wine, garlic and herbs, grilled ciabatta	7.95
FISH TACOS, Crispy Mahi, napa cilantro slaw, chili cream and fresh lime on white corn tortillas	8.95
FLASH FRIED CALAMARI Dijon mustard and spicy orange ginger sauces	7.95
COCONUT SHRIMP (4) Spicy orange sauce	7.95
CRISP POTATO LATKES (6) Sour cream and apple sauce	5.95
SMOKED SALMON AND POTATO LATKES (4) Capers, red onion and sour cream	9.95
BAKED CRAB, SPINACH AND ARTICHOKE DIP Grilled pita	8.95
*BLUE POINT OYSTERS on the HALF SHELL (6) Spicy cocktail or mignonette sauce	9.95
ICED SHRIMP COCKTAIL (6) Spicy cocktail sauce	9.95
STONE OVEN MARGHERITA PIZZA	
Vine ripened tomatoes, fresh mozzarella, basil and asiago cheese	10.95
STONE OVEN CHICKEN PESTO PIZZA Asiago cheese, fresh basil and sun dried tomatoes	11.95
LOBSTER PIZZA Roasted red peppers, grape tomatoes, fontina and mozzarella cheese, fresh dill	14.95

SOUP

MANHATTAN CLAM CHOWDER	4.95
SPICY BLACK BEAN SOUP Sour cream and salsa	4.95
BAKED FRENCH ONION SOUP	5.95
CHILLED SPICY GAZPACHO Sour Cream, croutons	4.95

SALADS

TUSCAN SALAD	6.95		
Grape tomatoes, fresh mozzarella, red onion, chick peas, toasted country bread, arugula and field greens tossed in balsamic vinaigrette			
WEDGE OF LETTUCE	5.95		
Avocado, grape tomatoes, bacon and bleu cheese dressing			
FRESH MOZZARELLA, TOMATO & BASIL	6.95		
Balsamic reduction, olive oil, basil chiffonade			
WOOD GRILLED WILD MUSHROOMS	8.95		
On field greens tossed in sherry vinaigrette, topped with bleu cheese, roasted walnuts and sun dried tomatoes			
HARVEST SALAD	5.95		
Field greens, toasted pecans, sun dried cranberries and raspberry vinaigrette			
SEA GRILLE CAESAR SALAD	6.95	With Entrée	4.95
Croutons, anchovies, aged parmesan			
GATHERING OF GREENS	4.95	With Entrée	3.95
Honey mustard vinaigrette			

SEAFOOD SPECIALTIES

- WOOD GRILLED APPLE CIDER SALMON 18.95
Apple cider and cream reduction, roasted walnuts, rice
- MARYLAND LUMP CRAB CAKES 19.95
Roasted red bell pepper aioli, saffron rice
- SHRIMP STIR FRY 15.95
Shrimp quick wokked with pea pods, red pepper, onions, mushrooms,
water chestnuts, broccoli, bean sprouts and bok choy served on white rice
- COCONUT CRISPY SHRIMP (7) 16.95
Spicy orange dipping sauce, saffron rice
- **SAUTEED LAKE PERCH PICCATA 21.95
Artichoke hearts, capers in a white wine lemon butter sauce, rice
- SESAME CRUSTED AHI TUNA Seared RARE 22.95
Over steamed noodles, asian peanut vinaigrette, vegetable stir fry
- PARMESAN CRUSTED LAKE SUPERIOR WHITEFISH 17.95
Lemon beurre blanc, saffron rice
- SHELLFISH STEW 23.95
Alaskan King Crab, scallops, shrimp, mussels, and clams in
a hearty tomato broth with fingerling potatoes and grilled ciabatta
- CRISPY ALE BATTERED SHRIMP (7) saffron rice 16.95
Your choice of...Remoulade, cocktail or orange ginger sauce
- **WOOD GRILLED CANADIAN LAKE TROUT 19.95
Sauteed Michigan apples and onions, cider jus, sweet potato mash
- **WOOD GRILLED ARCTIC CHAR 21.95
Honey mustard Glaze, Yukon Gold Mashed potatoes
- **ROADHOUSE STYLE FROG LEGS 17.95
Spicy Remoulade, Yukon Gold mashed potatoes
- PESTO GLAZED SALMON ON LINGUINI 18.95
Wood grilled salmon atop linguini tossed with
artichoke hearts, roasted red peppers,
garlic and aged parmesan
- **PECAN AND ALMOND CRUSTED RAINBOW TROUT 21.95
Maple bourbon butter sauce, sweet potato mash
- **When Available

MEATS, POULTRY AND FOWL

- WOOD GRILLED SIRLOIN PUB FILET 21.95
Wild mushrooms, cabernet sauce, Yukon Gold smashed potatoes
- WOOD GRILLED NEW YORK STRIP STEAK 24.95
Bearnaise butter, onion frits, Yukon Gold mashed potatoes
- OVEN ROASTED RACK OF LAMB 26.95
Dijon mustard and herb crust, roasted garlic, rosemary
and balsamic jus, Yukon Gold mashed potatoes
- SLOW ROASTED INDIANA DUCKLING 21.95
Sour cherry bourbon sauce, sweet potato mash
- HUNTER STYLE CHICKEN 16.95
Sauteed chicken breast with mushrooms, onions and
oven roasted tomatoes in roasted chicken jus

PASTA and VEGETARIAN

SHRIMP PESTO PASTA 16.95

Gulf shrimp sauteed in garlic, olive oil and white wine tossed with linguini, fresh basil pesto, sun dried tomatoes, spinach and Asiago

TRUFFLED LOBSTER, MAC AND CHEESE 21.95

Maine lobster, cavatappi pasta, lobster sauce and white cheddar baked and drizzled with truffle sauce

SAUTEED SHRIMP SCAMPI over LINGUINI 16.95

White wine, olive oil and garlic sauce, fresh tomatoes and aged parmesan

LOBSTER AND SEAFOOD PASTA 23.95

Lobster tail, shrimp scallops, mussels, fresh fish, artichoke hearts, and tomatoes in a roasted red pepper clam sauce over fresh linguini

CHICKEN BOURSIN PASTA 16.95

Fresh chicken breast sauteed and tossed with sun-dried tomatoes, fresh broccoli and farfalle pasta in a creamy boursin cheese sauce

LINGUINI WITH CLAM SAUCE 14.95

Chopped clams, garlic, olive oil, white wine and herbs, aged parmesan

ORGANIC TOFU STIR FRY 13.95

quick woked with pea pods, red bell peppers, onions, mushrooms, water chestnuts, broccoli, bean sprouts and bok choy served over white rice, crispy wontons

LIGHTER FARE

WOOD GRILLED SALMON SALAD 14.95

on deluxe greens, cucumbers, tomatoes, feta cheese, balsamic vinaigrette and crispy shoestring potatoes

SEA GRILLE CAESAR SALAD, croutons, parmesan and anchovies

With Chicken Breast 11.95 or Grilled Shrimp 12.95

AHI TUNA NICOISE Seared RARE 14.95

Fresh vegetables and potatoes marinated in a Dijon vinaigrette, with kalamata olives and hard boiled egg

SEAFOOD COBB SALAD 14.95

with GRILLED SHRIMP, CRISP CALAMARI, & CHILLED CRAB

Tomatoes, cucumbers, bleu cheese and cusabi dressing

WOOD GRILLED ANGUS BURGER ½ pound 9.95

On a Kaiser bun, lettuce, tomato, pickle and chips

SEA GRILLE SALMON REUBEN 9.95

Fresh salmon grilled with swiss cheese, sauerkraut and russian dressing on rye bread, chips