



SHAREABLES

Crab Cakes 16

Crispy Japanese Panko Encrusted Crab Meat with Citrus Cole Slaw & Old Bay Aioli

Kung Pao Calamari 14

Crispy Calamari tossed with Spicy Kung Pao Sauce, Peanuts & Dried Chilies

Jumbo Coconut Prawns (gf) 13

4 Crispy Prawns in Toasted Coconut Served with Dijon & Apricot Preserves

New England Clam Chowder Dip 14

Clams, Carrots, Celery, Cream Cheese, Served with Toast Points and Saltines

Nashville Hot Chicken Dip 14

House Buffalo, Fontina, Cream Cheese Served with Toast Points, Carrots & Celery

Duck Wontons 13

Corn, Cream Cheese & Sweet Chili Sauce

Dry Rub Wings (gf) 13

House Creamy Dressing, Carrots & Celery

Mongolian Ribs 18

Tossed with Sweet & Spicy Sauce

Roasted Brussels Sprouts (gf) 12

Shallots & Truffle Salt

CHILLED SEAFOOD

Seafood Tower 49

6 Oysters, 5 chilled Shrimp, Lobster Tail Horseradish, Cocktail Sauce, Pomegranate Mignonette

Fresh Blue Point Oysters \$3 each

Minimum 6 - Horseradish, Cocktail Sauce & Pomegranate Mignonette

Jumbo Shrimp Cocktail (gf) 12

Served with House Cocktail Sauce

SOUP & SALAD

Soup of the Day 7/9

Ask your Server

Wonderful Wedge Salad 9

Iceberg, Cherry Tomatoes, Feta, Crispy Bacon, Roasted Coconut & Walnuts, Shallots, Radish, Creamy Dressing

B&H SIDES

Creamy Parmesan Grits (gf) 5

Seasoned Fries 5

Citrus Cole Slaw (gf) 5

Vegetable of the Day 5



LARGER PLATES

Ginger Glazed Salmon (gf) 24

Apple, Shallot & Brandy Glaze over a Ginger Rub, Parmesan Grits & Veggie

Whole Lobsta' (gf) 44

Served with Potato & Veggie

Shrimp & Grits (gf) 21

5 Grilled Shrimp, Sautéed Garlic Baby Spinach & Parmesan Grits

Fish & Chips 20

Crispy Walleye with Seasoned Fries, Citrus Cole Slaw & Tartar Sauce

Lobster & Shrimp Mac 24

Fontina, Parmesan, White Cheddar & Romano Cream Sauce, Truffle Oil

Chicken Alfredo 18

Grilled Chicken mixed into a Parmesan Cream Sauce, Sprinkled with Breadcrumbs

Sweet & Sassy Smoked 1/2

Cornish Hen & Grilled Shrimp (gf) 24

Smoked Gouda Cheese Sauce, Chef Choice Potato & Veggie

HANDHELDS

Old School Lobster Roll 24

Fresh, Chilled Lobster, Drawn Butter New England Style Hot Dog Bun with Seasoned Fries

Baja Style Fish Taco (gf) \$3 each

Minimum 4 per order- Lightly Fried Walleye, Mango Salsa, Red Cabbage & Chipotle Mayo

Double Patty Cheeseburger 14

Ground Short Rib & Chuck, Brioche Bun, Sharp White Cheddar, American Cheese, Lettuce, Onion, Tomato, Pickles, Seasoned Fries

STEAKS

16 oz Prime Ribeye 48

Served with Chef Choice Potato & Veggie

Hand-Cut Prime Rib (Friday Only) 42

Served with Chef Choice Potato & Veggie

Add Lobster Tail 22
Add 3 Grilled Shrimp 6

KIDS

Mac & Cheese 10
Fingers & Fries 10