



## 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 & Macadamia, 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) 22

5 Grilled Shrimp, Sautéed Garlic Baby Spinach & Parmesan Grits

### Fish & Chips 21

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

### Lobster & Shrimp Mac 26

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

### Chicken Alfredo 18

Grilled Chicken, Parmesan Cream Sauce, Sprinkled with Breadcrumbs & Breadstick

### 1/2 Rack Smoked BBQ Ribs 26

Citrus Cole Slaw & Seasoned Fries

### 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 - USDA PRIME

### 16 oz Ribeye 48

Served with Chef Choice Potato & Veggie

### Hand-Cut Prime Rib (Friday Only) 42

Served with Chef Choice Potato & Veggie

Add Lobster Tail 25  
Add 3 Grilled Shrimp 7

## KIDS

Mac & Cheese 10  
Fingers & Fries 10