

STARTERS

Shrimp Poppers

Fried Mini Shrimp tossed in a chili lime seasoning topped with fresh pico de gallo
\$11.00

Calamari Sinatra

Lightly breaded, flash fried strips of calamari; served with a lobster cream sauce.
\$9.00

Mini Vegetable Spring Roll

Mushroom, carrots, onion, bean sprouts, cabbage and peas in a spring roll wrap.
Fried and served with sweet chili sauce.
\$8.00

KIDS MENU

Fried Cod

Served with smiley fries
\$6.00

Macaroni & Cheese

Served with smiley fries
\$6.00

Grilled Cheese

Served with smiley fries
\$6.00

Sliders

Served with smiley fries
\$6.00

Chicken Tenders

Served with smiley fries
\$6.00

FISH SELECTIONS

All entrees served with choice of soup or salad or coleslaw

*All entrées served with your choice of one side

Cod*

A generous portion of golden fried cod, served with lemon and tartar sauce.
\$14.00 for single or AYCE for \$18.00

Cajun Shrimp Alfredo

Jumbo Shrimp sautéed and Cajun seasoned. Tossed with Fettuccine in a spicy cream sauce
\$19.00

Red Snapper

Oven Baked Snapper in a crunchy corn flake and toasted almond breading
\$ 18.00

Macaroni and Cheese

Cavatappi Pasta tossed in a house made cheese sauce
\$11.00

Pan-Fried Perch*

Pan-fried lake perch served with tartar sauce and lemon.
\$17.00 for a single or AYCE for \$21.00

Cedar Plank Salmon* G.F.

Grilled salmon finished on a cedar plank and glazed with a honey garlic dill sauce.
\$16.00

Mahi Mahi Tacos*

Seared Mahi Mahi, mango peppadew salsa, cilantro lime slaw and queso fresco in a warm flour tortillas
\$14.00

Barbecue Jumbo Shrimp*G.F.

Jumbo Shrimp marinated and grilled to perfection, glazed with barbecue sauce and served over rice
\$19.00

SIDES AND SALADS

Sides:

French Fries
Rice Pilaf
Macaroni & Cheese
Boiled Redskins
Vegetable

Don't forget to book your
Reservation for

Easter Brunch
Sunday, April 12th

We have two seating times!
11:00am and 2:00pm

Dessert

Cheesecake
\$6.00

Side Salads

Caesar Salad
House Salad