

★ APPETIZERS ★

WILD GULF SHRIMP COCKTAIL ~ 12
"Bloody Mary" Cocktail Sauce

CORNMEAL-CRUSTED CALAMARI ~ 12
Lemon, Parsley, Green Onion, Rojo Sauce

BLUE POINTS ~ 12
Six "On the Half"
Bloody Mary Sauce & Mignonette

STEAMED PEI MUSSELS ~ 10
Chorizo, Saffron Broth,
Fresh Herbs, Grilled Bread

FOR SHARING

HOT APPETIZER PLATTER ~ 19
Mini Crab Cakes,
Cornmeal-Crusted Calamari,
Firecracker Chicken Spring Rolls

CHILLED SEAFOOD TOWER ~ 60
Alaskan King Crab Legs,
Jonah Crab Claws,
Shrimp Cocktail, Smoked Mussels,
Blue Point Oysters,
Lobster & Shrimp Salad

★ BIG SALADS ★

CRABBY WEDGE ~ 11
Lump Crab, Applewood Bacon,
Egg, Onion,
1000 Island or Creamy Roquefort

CAESAR
Baby Romaine, White Anchovies,
Parmesan, Kalamata Olives

GRILLED CHICKEN ~ 10
GRILLED SALMON ~ 13

TUNA NIÇOISE ~ 15
Seared Ahi, Field Greens, Potato,
Olives, French Beans, Egg

SEARED SCALLOPS ~ 14
Baby Greens, Apple, Radishes,
Tarragon Vinaigrette

GRILLED CHICKEN ~ 11
Crispy Greens, Smoked Bleu,
Avocado, Roasted Peppers,
Pickled Onions,
Ranch Crème Fraîche

GRILLED SALMON ~ 13
Mixed Greens, Smoked Bacon,
Artichokes, Maytag Blue,
Almonds, Balsamic

HOUSE SPECIALTIES

NAGS HEAD GROUPEUR ~ 19
☛ *The House Specialty* ☛
Pan-Seared Black Grouper,
Lobster Mashed Potatoes,
Braised Spinach, Chive Velouté

BLACKENED SWORDFISH ~ 16
Lemon Dill Butter,
Whipped Potatoes, Broccoli

JUMBO LUMP CRAB CAKE ~ 13
Pan Roasted, Napa Slaw,
Yukon Golds, Honey Mustard

SHRIMP & SCALLOP SAUTÉ ~ 16
Green Beans, Carrots,
Lemon Butter Sauce

FILET OSCAR ~ 19
Lump Crab Topping,
Asparagus, Béarnaise

PARSLEY-CRUSTED WALLEYE ~ 15
Braised Red Cabbage,
Celery Root, Chayote Squash,
Dortmunder Mustard

LOBSTER CHICKEN PASTA ~ 13
Penne Pasta, Roasted Chicken,
Lobster Cream Sauce, Baby Spinach

GREAT LAKES TROUT ~ 14
Almond Crust, Green Beans,
Blue Crab Risotto, Scallion Soubise

ATLANTIC SALMON ~ 13
Grilled, Whole Grain Jasmine Rice,
Asparagus, Lemon Oil

ROASTED AMISH CHICKEN ~ 12
Yukon Golds, Garlic Braised Greens,
Herb-Chicken Jus

COLDWATER LOBSTER TAIL ~ 19
Five Ounces, Lobster Drawn Butter,
Whipped Potatoes, Green Beans

SURF & TURF ~ 26
Four Ounce Petite Filet,
Five Ounce Coldwater Lobster Tail,
Lobster Mashed Potatoes,
Asparagus, Béarnaise



★ SOUP & SALADS ★

SEAFOOD CHOWDER ~ 4 / 6
New England Style

ROASTED TOMATO BISQUE ~ 3 / 5
Sourdough Croutons, Crumbled Gorgonzola

HOUSE SALAD ~ 6
Mixed Greens, Onion, Tomato,
White Balsamic Vinaigrette

TITANIC ICEBERG ~ 6
Smoked Bacon, Egg, Red Onion,
1,000 Island or Creamy Roquefort

LUNCH TRIO \$12

SOUP
TODAY'S SOUP
SEAFOOD CHOWDER
ROASTED TOMATO BISQUE

SALAD
HOUSE SALAD
ICEBERG WEDGE
CHOPPED CAESAR

SANDWICH
CHEF'S WHIM
LOBSTER & SHRIMP SALAD
MINI CHEDDAR BURGER

★ SANDWICHES ★

BLACKENED GROUPEUR ~ 16
Carolina Grouper Fillet, Pan-Seared,
Creole Spices, Spicy House Tartar

GRILLED CHICKEN CLUB ~ 9
Guacamole, Monterey Jack,
Bacon, Tomato, 12 Grain Bun

TUNA MELT ~ 12
Poached Yellowfin Tuna, Baby Swiss,
Mesclun, Whole Grain Ciabatta

GREAT LAKES WALLEYE ~ 14
Beer Battered, House Slaw,
Rémoulade, Brioche Bun

LOBSTER & SHRIMP ROLL ~ 15
Maine Lobster, Baby Shrimp,
Lemon-Caper Aioli, Iceberg, Tomato

BLUE POINT BURGER ~ 12
CERTIFIED ANGUS BEEF®
Smoked Applewood Bacon,
Amish Cheddar, Brioche Bun

KNIFE & FORK VEGGIE ~ 8
Wild Mushrooms, Roasted Peppers,
Caramelized Onions,
Local Goat Cheese, Dijon

All Meats & Seafood are also available "Simply Prepared" served with Asparagus & Whole Grain Jasmine Rice

◆ GUESTS WITH FOOD ALLERGIES SHOULD ALERT THEIR SERVER ◆

THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD PRODUCTS

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