

ALL SEAFOOD IS
SUBJECT TO SEASON, WEATHER,
& FISHING CONDITIONS

STARTERS

- BUTTER BREAD** 3.50
- TUNA RIBBONS*** 26.00
Tuna ribbons, avocado, crispy rice balls, radish
- CRAB CAKE** 24.00
Jumbo lump crab, hot pink mayo
- SHRIMP COCKTAIL** 23.75
|GF| (5) U-10 shrimp, bombay cocktail sauce
- MUSSELS FRITES** 18.00
|GF| PEI mussels, calvados cream sauce, hand-cut fries
- LOBSTER ESCARGOT** 20.00
Herb butter, puff pastry
- SEAFOOD FRITO** 18.00
Calamari, shrimp, squash, lemon, cherry peppers
- SAUTEED FROG LEGS** 13.25
Lemon butter sauce, chives
- SMOKED WHITEFISH** 16.00
|GF| House smoked whitefish dip, housemade chips
- LOBSTER ROLL** 25.75
Butter poached lobster, chives, hawaiian roll

SOUPS & SALADS

- NEW ENGLAND CC** 5/8
Traditional clam chowder, oyster crackers
- SHRIMP WEDGE** 18.75
|GF| U-15 shrimp, tomatoes, radish, citrus vinaigrette
- CAESAR SALAD** 8.00
Romaine, caesar dressing, grana padano cheese
- CRAB LOUIE** 27.75
|GF| Lump crab, watermelon radish, louie dressing
- LOBSTER COBB** 26.75
Lobster, bacon, egg, avocado, ranch dressing
- TUNA NIÇOISE** 24.50
House made tuna salads, haricots verts, pickled shallots, mustard vinaigrette

- ADD TO SALAD -

- SHRIMP (U-10) (each) |GF|** 4.75
- CRAB LOUIE |GF|** 16.25
- SPICY LOBSTER** 17.50
- GRILLED CHICKEN 8 OZ |GF|** 8.00
- FILET MEDALLIONS (each) |GF|** 6.00

DAILY SPECIALS

- SUN / SOUFFLÉ OF THE DAY**
- MON / BOUILLABAISSÉ \$38**
- TUES / OYSTERS ROCKEFELLER \$2**
- WEDS / WALLEYE \$39.75**
- THURS / DOVER SOLE FOR 2 \$60**
- FRI / LAKE PERCH \$30**
- SAT / CHATEAUBRIAND FOR 2 \$134.50**



SUSHI

- CALI-TUNA**
16
- AVOCADO & KALE |V|**
15
- SPICY SALMON**
15

RAW BAR

OYSTERS

- ACADIAN (EAST COAST)**
4 / each |GF|
- BOOMAMOTO (EAST COAST)**
4 / each |GF|
- CAPITAL (WEST COAST)**
4 / each |GF|

SELECTIONS SEAFOOD TOWER

- CRAB SALAD**
21.25 / 3oz |GF|
- POACHED LOBSTER**
22 / 6oz (HALF) |GF|
- ALASKAN KING CRAB**
65 / 8oz |GF|

- SHRIMP COCKTAIL**
4.75 / each |GF|

CRUDOS

- CEVICHE TOSTADA**
Marinated shrimp, cilantro, cucumber, avocado
10 / each

SEASONAL

- SOFT SHELL CRAB**
Pan seared, lemon butter sauce
22.50 / each

|GF| Gluten Free |V| Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE SALAD OR
CUP OF SOUP
INCLUDED WITH ENTRÉE

FRESH FISH

- HALIBUT T-BONE** 60.00
|GF| 20 oz t-bone, ramp chimichurri
- WHOLE BRANZINO** 41.00
Fennel and orange slaw
- BLACKENED MAHI** 40.00
|GF| Creole vinaigrette, crawfish tails
- TUNA AU POIVRE*** 48.00
|GF| Seared ahi-tuna, cognac peppercorn sauce
- COQUILLES ST-JACQUES** 32.00
Mushroom cream sauce, gruyere
- WHOLE FRIED SNAPPER** 55.00
Crispy red snapper, peanut vinaigrette
- SALMON SORREL*** 36.00
|GF| Faroe Island salmon, sorrel beurre blanc
- PLANKED WHITEFISH** 25.75
With mashed potatoes, grilled Onions & Tomatoes

FAVORITES

- "FROG BAR" BURGER*** 18.00
(2) 4 oz patties, black sesame brioche bun, wasabi tobiko aioli
- SHRIMP DE JONGHE** 27.25
(8) U-15 shrimp, dijon sauce, garlic breadcrumbs
- FISH & CHIPS** 19.75
Beer battered cod, hand-cut fries, tartar sauce
- SMOKED CHICKEN THIGHS** 19.00
|GF| Cherry-smoked Amish chicken, tzatziki sauce
- STEAK FRITES*** 28.00
|GF| GGA strip, maitre d' butter, hand-cut fries
- FILET MIGNON (7oz)** 49.00
- HUGO'S LOBSTER TAIL** 69.00
- W.R'S CHICAGO CUT (22oz)** 78.00

SIDES

- LUMP CRAB MAC & CHEESE** 23.00
Jumbo lump crab, 3 cheese sauce
- BASMATI RICE** 10.00
|GF| Saffron butter sauce
- HASSELLBACK POTATO** 13.50
|GF| Bacon, cheddar, sour cream, chives
- BRUSSELS SPROUTS** 13.00
|GF| Spicy caramelized onion butter
- HABANERO HASH** 12.00
|GF| Habanero salsa
- GREEN BEANS ALMONDINE** 12.00
|GF| Almonds, brown butter
- FRENCH FRIES** 8.75