

Spring Seafood

~ SPECIALS ~

Asian Glazed Shrimp *Appetizer*

lightly fried jumbo shrimp tossed in a spicy asian glaze. served with sesame lime slaw. **\$15**

Loaded Shrimp Scampi

succulent shrimp sautéed in white wine with sun-dried tomatoes and garlic butter, served otopop creamy linguine alfredo. finished with fresh basil, parmesan, and a golden layer of cheese baked on top. served with garlic bread. **\$21**

Nashville Hot Fish Sandwich

crispy beer-battered haddock tossed in our nashville hot sauce with lemon aioli, shredded lettuce, and pickles served on a toasted brioche bun. includes choice of classic side. **\$14**

Upgrade to signature side +\$2

Whiskey Glazed Salmon

pan-roasted, whiskey-glazed salmon served with garlic mashed potatoes and honey-roasted carrots and parsnips. **\$23.⁵⁰**

Fish & Chips

crispy fish beer-battered in our Northern lager, served with malt vinegar fries, creamy coleslaw, and house-made tartar sauce. **\$18.²⁵**

Don't Forget Dessert!

Lemon Blueberry Cheesecake Bread Pudding

warm, melt-in-your-mouth bread pudding infused with creamy cheesecake and topped with lemon glaze and fresh blueberries. **\$9**



Whiskey Glazed
Salmon



NEW! SPRING COCKTAILS



COCKTAILS

Secret Garden

tito's handmade vodka, raspberries, strawberries, cucumbers, and a touch of balsamic vinegar and simple syrup for a crisp, lightly sweet finish. \$11.50

Aperol 'Rita

a margarita-spritz hybrid. casamigos blanco tequila, aperol liqueur, lemon juice, ginger syrup, fresh lightly salted cucumbers. \$13.50

Vanilla Espresso Martini

tito's handmade vodka, mr. black coffee liqueur, owens espresso mix, vanilla syrup. \$12

SPIRIT-FREE

Just Peachy Red Bull

ENERGY DRINK

red bull white peach, coconut, vanilla, lime juice with a shredded coconut rim. \$8

Spicy Ginger Splash

seedlip notas de agave, fresh jalapeño, ginger, lime juice, owens ginger beer. \$9

NOW ON TAP

Batch 1000 Double IPA

IBU: 79.9 | ABV: 7.8%
caramelized mango
& orange

