

Sensational Seafood

All entrées include our homemade soup and salad bar and choice of side

Center Cut Cod Loin

White flaky cod loins broiled to perfection, battered and deep-fried or pan fried with our very panko parmesan breading. Served with melted butter & lemon 20.95

Hand Breaded Lake Perch

Fresh lake perch hand breaded and then deep-fried to a golden brown. Served with homemade tartar sauce. 21.95

Cod Oscar

*Delicate broiled cod topped with hollandaise, asparagus & surimi (imitation) crab meat. 22.95
Substitute real Alaskan King Crab Meat 27.95*

Cod Supreme

Broiled cod loin topped with sautéed shrimp and surimi crab meat and then covered with a creamy white sauce. 22.95

Jumbo Sea Scallops

Choose between broiled, hand battered and deep fried or lightly breaded and sautéed in a wine sauce. 29.95

Garlic Roasted walleye

Pan-fried walleye prepared with a light garlic breading, served with homemade tartar and lemons. 20.95

Broiled or Chargrilled Salmon

Boneless, skinless fillet of Norwegian Salmon available broiled or chargrilled over an open flame. 22.95

Fresh Shrimp

Delicacies of the sea lightly battered with our very own Tempura batter and fried to a golden brown, broiled on an open flame or scampi style sautéed in garlic butter and topped with fresh parmesan. 21.95

Seafood Platter

A generous portion of shrimp, scallops and haddock either battered and deep-fried or broiled along with fillets of lightly breaded fresh lake perch and all the dipping sauces. 28.95

Alaskan King Crab Legs Split

1 pound of Oooh SO sweet Split crab legs, served with melted butter 45.95

Cajun any entrée only \$.50

Broiled Cold Water Lobster

10 ounce Australian cold water lobster tail perfectly broiled to melt in your mouth. Served with warm drawn butter and lemons. 45.95

*Sides: Battered wedge fries, French fries, American fries, Hashbrowns
Baked, Loaded baked, Twice baked, Steamed Veggies, or
Fettuccini alfredo*