
SHAREABLES

LOBSTER CIGARS

Hand rolled crispy wontons filled with lobster, spinach & cream cheese served with sweet chili glaze \$18

PRETZEL BITES

Warm Bavarian pretzel bites served with aged cheddar dipping sauce \$12

DOCKSIDE CHICKEN WINGS

Crispy wings tossed in your choice of hot, mild, garlic parmesan, Asian, spicy peach bbq, bourbon sriracha or BBQ, served with celery and ranch or bleu cheese \$16

PARMESAN TRUFFLE FRIES

Crispy fries topped with parmesan cheese, smoked bacon & a drizzle of house made truffle aioli \$14

AHI TUNA NACHOS*

Seared ahi tuna over crispy wontons with pico de Gallo & wasabi aioli \$19

CHEF'S BOARD

Antipasto skewers, fruit bowl, warmed brie, crostini with coppa & prosciutto \$33

SMALL PLATES

CANDIED PORK BELLY

House braised pork belly caramelized & served with jalapeño & scallions over miso slaw, finished with lime & toasted sesame seeds \$18

BURRATA CAPRESE

Creamy burrata with fresh tomatoes, dressed arugula, basil & balsamic glaze served with grilled crostini \$14

SHRIMP COCKTAIL

Five jumbo shrimp served chilled with house made cocktail sauce & lemon \$16

SALMON CARPACCIO*

Cold smoked Atlantic salmon sliced thin & served with arugula, EVOO, lemon zest, sea salt & cracked black paper with a drizzle of truffle honey with crackers \$23

BUTCHER'S CUTS

BEEF TENDERLOIN FILET*

Center cut seven ounce tenderloin grilled to order & topped with herb compound butter \$48

STRIP STEAK*

Twelve ounce prime strip grilled to order & topped with herb compound butter \$52

SIDES - CHOOSE 2

Sautéed asparagus
Wild or Spanish rice
Truffle fries +\$3
Yukon Gold mashed potatoes
Seasonal vegetables
Onion rings
Baby baker potatoes
Bayview Ave. creamed corn

STEAK ADD ONS

Bleu cheese crust \$5
Bay scallops* \$10
Demi glace \$5
Mushroom cream sauce \$5
Sautéed wild mushrooms \$8
Sautéed shrimp \$13



Dinner Menu

ENTREES

SALMON PICCATA*

Pan seared salmon with lemon caper butter sauce served with wild rice and seasonal vegetables \$31

GRILLED SWORDFISH

Bone-in swordfish steak, grilled, finished with lime & topped with pineapple avocado salsa served with Spanish rice and seasonal vegetables \$41

BOURBON BARREL PORK CHOP*

Bone-in pork chop with bourbon glaze served with baby potatoes and seasonal vegetables \$41

POTATO WALLEYE

Potato encrusted walleye served with Bayview Ave creamed corn, Yukon gold mashed potatoes & asparagus \$32

FRESH CATCH OF THE DAY*

Ask your server about today's selection *MP*

PASTA

CREAMY HARISSA SHRIMP PASTA

Harissa chili butter basted shrimp with fresh herbs, tomatoes, & a touch of cream over fettuccine pasta \$34

CHICKEN PARMESAN

Breaded chicken breast topped with house marinara, melted provolone & parmesan served over fettuccine pasta \$26

WILD MUSHROOM RAVIOLI

Truffle and porcini ravioli with sautéed wild mushrooms in mushroom cream sauce \$19
Add any protein!

PERCH

PERCH SANDWICH

Golden fried perch served on a toasted brioche bun with lettuce & tomato - tartar on the side \$22

PERCH TACOS

Crispy perch in two flour tortillas with cilantro lime slaw, cheddar cheese, pico de Gallo & chipotle ranch \$20

PERCH DINNER

House breaded Lake Erie perch filets served with fries & coleslaw with tartar on the side \$32

FRESH GREENS

NEST SALAD

Mixed greens, cucumber, tomatoes, carrots, cheddar cheese, red onion, croutons & choice of dressing
small \$9 large \$15

CAESAR SALAD

Romaine, caesar dressing, parmesan cheese & croutons
small \$10 large \$16

WEDGE SALAD

Crisp iceberg wedge with bacon, tomatoes, red onion, bleu cheese, candied pecans & bleu cheese dressing \$14

LAKE ERIE BERRY

Spinach and arugula, blueberries, crumbled feta, red onion, toasted coconut & pepita seeds with berry vinaigrette \$17

AVOCADO BLT SALAD

Romaine with bacon, tomato, avocado, shaved parmesan and herb croutons tossed in Caesar dressing \$18

DRESSINGS

Ranch	Mint vinaigrette
Bleu cheese	Charred lemon vinaigrette
Italian	Balsamic vinaigrette
Caesar	Apple cider vinaigrette

SOUP

LOBSTER BISQUE

Cup \$10 / Bowl \$14

SOUP OF THE DAY

Cup \$6 / Bowl \$9

BOWLS

SPICY AHI BOWL*

Seared ahi tuna, avocado, carrots, cucumber, edamame & cilantro lime quinoa with wasabi aioli \$21

BLACKENED MAHI BOWL

House made Spanish rice, black beans, pineapple avocado salsa, cilantro lime slaw, pickled red onion & edamame with blackened Mahi mahi and jalapeño cilantro crema \$22

MEDITERRANEAN CHICKEN BOWL

Grilled chicken over couscous with tomatoes, cucumbers, red onion, kalamata olives, feta, pepperoncinis, tzatziki & mint vinaigrette \$20

ADD TO ANY SALAD OR BOWL

Chicken \$7	Mahi Mahi \$9
Bay Scallops* \$10	Tuna* \$9
Sautéed Shrimp \$13	Salmon* \$11
Grilled Tenderloin* \$13	

HANDHELDS

MAHI MAHI TACOS

Blackened mahi mahi in two grilled flour tortillas with cilantro lime slaw, cheddar cheese, pico de Gallo & chipotle ranch \$20

BALLAST ISLAND BURGER*

Half pound custom blend burger topped with cheddar, bacon & sautéed onions \$21

ABC CHICKEN SANDWICH

Grilled chicken, avocado, bacon, Swiss, lettuce, tomato on a brioche bun with basil mayo \$20

BLACKENED MAHI MAHI SANDWICH

Blackened mahi mahi on a brioche bun with lettuce tomato and light citrus glaze \$22

HANDHELD ADD-ON'S

Bacon \$3 Avocado \$2 Sautéed mushrooms \$2 Pickled red onion \$1 Sautéed onions \$1

SERVED WITH CHOICE OF:

French fries
Macaroni Salad
Coleslaw

AVAILABLE FOR AN ADDITIONAL \$4

Seasonal veggies
Onion rings
Small caesar
Small house salad
Steamed asparagus
Fresh fruit

DESSERTS

Lemon Mascarpone Cream Cake

Peach Hot Honey Cheesecake

Salted Caramel Vanilla Crunch Cake

Cannoli Ricotta Chocolate Chip Cake

Vanilla Ice Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.