



Lunch Menu

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 heirloom 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 and served with arugula, EVOO, lemon zest, sea salt & cracked black paper with a drizzle of truffle honey served with crackers \$23

FRESH GREENS

NEST SALAD

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

CAESAR SALAD

Chopped 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 \$17

LAKE ERIE BERRY

Spinach and arugula, blueberries, strawberries, crumbled feta, red onion, toasted coconut, pepita seeds & charred lemon vinaigrette \$18

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

PROTEIN ADD-ON'S

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

BOWLS

SPICY AHI BOWL*

Seared ahi tuna, avocado, cucumber, edamame, carrots & 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

SOUP

LOBSTER BISQUE

Cup \$10 / Bowl \$14

SOUP OF THE DAY

Cup \$6 / Bowl \$9

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 and chipotle ranch \$20

PERCH DINNER

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

HANDHELDS

MAHI MAHI TACOS

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

MEDITERRANEAN VEGGIE PITA

Warm grilled pita with cucumber, tomato, red onion, mixed greens, feta, crispy chickpeas, fresh mint & lemon herb yogurt \$17

CHICKEN BACON WRAP

Grilled chicken, cheddar, bacon, lettuce, tomato & ranch in a grilled flour tortilla \$17
Try it with buffalo or barbecue!

BLACKENED MAHI MAHI SANDWICH

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

STEAK BURGERS

Custom blend half pound beef patty grilled to order and served on a brioche bun

CREW'S NEST BURGER*

Lettuce, tomato, onion & your choice of cheese \$19

BALLAST ISLAND BURGER*

Cheddar, bacon, sautéed onions, lettuce & tomato \$21

MUSHROOM & SWISS BURGER*

Sautéed mushrooms, Swiss cheese, lettuce & tomato \$21

ADD-ON'S

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

CHICKEN SANDWICHES

All natural, grass fed, hormone free six ounce chicken breast marinated & grilled

ABC CHICKEN SANDWICH

Avocado, bacon, Swiss, lettuce, tomato on a brioche bun with basil mayo on the side \$20

PEACH BBQ CHICKEN SANDWICH

Peach bbq sauce, grilled peaches, bacon, lettuce & tomato on a brioche bun \$19

CHICKEN CLUB

Thick cut smoked bacon, Swiss & cheddar cheese, lettuce & tomato on rosemary focaccia \$19

FOCCACCIA CHICKEN PESTO

Basil mayo, tomato, smoked provolone & pickled red onions with basil and arugula on rosemary focaccia \$19

SERVED WITH CHOICE OF:

French fries
Macaroni Salad
Coleslaw

AVAILABLE FOR AN ADDITIONAL \$4

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

KIDS MEALS

Served with fries or fruit

Chicken Tenders Pasta with Marinara

Cheeseburger Buttered Noodles

Macaroni and Cheese Grilled Cheese

DESSERTS

Lemon Mascarpone Cream Cake

Peach Hot Honey Cheesecake

Salted Caramel Vanilla Crunch Cake

Cannoli Ricotta Chocolate Chip Cake

Vanilla Ice Cream