



From the Fish Monger... Served with salad bar, warm rolls and butter, choice of starch and vegetable du jour

Scottish Salmon "Oscar"

Fresh herb-garlic marinade grilled and topped with fresh okra, lobster meat and brown butter buerre blanc 24

Down South Crab Cakes

Pan seared jumbo lump blue crab cornbread cakes, collard greens topped with roasted garlic buerre blanc
cake 19 cakes 28

Crab Stuffed Flounder

Broiled flakey mild flounder stuffed with our crab cake topped with roasted garlic buerre blanc 21

Fat Point Ale Battered Cod

North Atlantic cod hand battered served with tarter sauce and lemon 18

Seafood "Pastafeller"

Casarecce pasta, baby spinach, pink shrimp, baby clams, smoked oysters, jumbo lump crab tossed in a bacon-asiago cream sauce with a hint of pernod 23

From the Fire... Served with salad bar, warm rolls and butter, choice of starch and vegetable du jour.

6 oz. *Wine Merchant Filet Mignon*

Fresh herb-garlic marinated grilled beef tenderloin served with roasted shitake mushrooms and topped with “marchand de vin” red wine compound butter 26

8 oz. *Bistro Steak Tournedos Diane*

Fresh herb-garlic marinade grilled twin bistro steak medallions served with creamy mushroom brandy demi-glace with hint of Dijon mustard 18

Prime Rib “Certified Iowa Black Angus”

Roasted rib of beef served with aujus and creamy horseradish sauce 8oz. 21 12oz. 27

Country Fried Veal Chop

Pan fried bone in veal chop cutlet served with fresh okra tomato-gravy 22

Chorizo Meatloaf

Individual meatloaf blend of seasoned ground chuck, chorizo sausage and cotija cheese served with tomato gravy 18

Notice...consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



In the beginning...there were small plates

Lobster & Crab Brie Quesadilla

Flour tortilla filled with lobster, brie, smoked cheddar,
roasted garlic-fresh herbs, and corn relish served with
mango-peach salsa and fresh avocado 12

Fried Fresh Mozzarella Pomodoro

Hand breaded fresh sliced mozzarella flash fried garnished
with fresh basil and white balsamic glaze served with
marinara sauce 8

French Onion Soup

Sweet caramelized onions in a hearty beef broth topped
with crouton and three cheeses 6

Shrimp -n- Crab Cocktail

Jumbo shrimp, jumbo lump crab, sweet corn relish served
with cocktail and remoulade sauces 11

From the garden...today's composed harvest

Harvest Beet Salad

Mixed greens, roasted beets, goat cheese, clementine
oranges, candied pecans, avocado, shaved fennel, apple
vinaigrette 8 add chicken 4 add salmon 6

Tex-mex Taco Salad

Crispy tortilla bowl, mixed greens, black beans, fresh corn,
tomato, avocado, taco meat, cotija cheese, fresh lime
served with salsa ranch dressing 12



Tuna Nicoise Salad

Mixed greens, fingerling potato, haricot verts, heirloom tomato, Sicilian olives, borettane onions, red bell pepper, scoop of tuna salad served with sundried tomato vinaigrette 12

Caesar Salad

Romaine hearts, multigrain croutons, heirloom tomato, bacon, tri color farfalle pasta, smoked cheddar cheese, asiago cheese tossed in a classic Caesar dressing 8
add chicken 4 add salmon 6

Sandwiches...that would make the Earl jealous. Served with one side, add salad bar 5

Reuben

Grilled rye filled with pastrami, Swiss cheese, sauerkraut, 1000 island dressing 9

Harbormaster Burger

Toasted Kaiser Roll topped with grilled Angus burger, caramelized onion, bacon, swiss cheese 9

CHYC Fish Sandwich

Blackened, broiled, or fried, Cuban bread, arugula, tomato, roasted red pepper, corn tarter 9

