

APPETIZERS

- FLORIDA SHRIMP COCKTAIL** · *Four Gulf shrimp · spicy cocktail sauce* 17
- CRAB CAKE** · *Baked crab cake · lobster-corn relish · smoked tomato beurre blanc* 15
- CHEESE BOARD** · *Trio of Artisanal cheese · nuts · olives · crackers* 13
- OHIO PORK BELLY** · *Braised bacon · asiago risotto · citrus braising jus · scallions* 9.9
- CRISPY BRUSSEL SPROUTS** · *Fresh sprouts · smoked bacon · capers · red wine vinaigrette* 8.9
- AHI TUNA** · *Sesame crusted · sticky rice · soy-ginger vinaigrette · wasabi* 13
- RHODE ISLAND CALAMARI** · *Rice flour coated rings · crispy artichoke hearts · scallions · lemon zest · sweet chili sauce* 11.5
- CHIPS AND DIP** · *Maine lobster, crab, spinach and artichoke casserole · crispy pita chips* 16
- VOODOO SHRIMP** · *Bacon wrapped · corn cake · curry sauce* 11.9
- STUFFED MUSHROOMS** · *Spinach · sun dried tomatoes · artichokes · sherry cream · asiago cheese* 9.9

SOUPS

FRENCH ONION SOUP AU GRATIN 6.9

DON'S SEAFOOD CHOWDER 6.9

SOUP DU JOUR 5.9

SALADS

- POMEROY HOUSE SALAD** · *Mixed greens · strawberries · mandarin oranges · red onion · honey poppy seed dressing* 7.9
- BISTRO SALAD** · *Wild greens · strawberries · macadamia nuts · sunflower seeds · parmesan vinaigrette* 7
- ROMAINE WEDGE** · *Grilled baby romaine · applewood smoked bacon · hard boiled eggs · pretzel croutons · buttermilk bleu dressing* 7.9
- FISHMARKET SALAD** · *Mixed greens · chopped egg · bleu cheese · baby shrimp · Italian vinaigrette* 8.9
- CRAB CAESAR** · *Romaine lettuce · butter basted crab · crisp parmesan basket · Caesar dressing* 11

ENTREES

FILET MIGNON

*Chargrilled center cut · yukon gold mashed · green beans ·
shiitake mushrooms · demi glace*

Six ounce 30.9 Eight ounce 39.9

BRAISED SHORT RIB

*Boneless tender short rib · asiago risotto ·
asparagus · braising jus 26.9*

CHAMPAGNE SURF AND TURF

*Six ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
champagne beurre blanc 47.9*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 27.9*

C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · yukon gold mashed ·
green beans · shiitake mushrooms 38.9*

COLORADO LAMB RACK CHOPS

*Grilled domestic lamb chops · asiago risotto ·
asparagus · demi glace 38.9*

OHIO PORK CHOP

*Grilled Ohio raised pork · baked potato · green beans ·
apple-cranberry chutney 23.9*

PAN ROASTED CHICKEN

*Belle and Evans free range chicken · yukon gold mashed ·
green beans · pan jus 25.9*

C.A.B. TEXAS SIRLOIN OSCAR

*Eight ounce center cut · yukon gold mashed · lump crab ·
asparagus · béarnaise sauce 26.9*

PASTA PRIMAVERA

*Seasonal vegetables · Ohio City pappardelle pasta ·
garlic and oil or alfredo sauce 24.9*

VEGAN RAVIOLI

*Butternut squash filled vegan pasta · crispy brussel sprouts ·
scallions · apple cranberry chutney · cherry port vinaigrette 23.9*

Add a 5oz Maine Lobster Tail to your entree...15.9

Consuming raw or undercooked meat, poultry or fish can be a health risk. Please alert us of any known food allergies

FRESHLINE

NANTUCKET SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque 33.9*

NORTH ATLANTIC YELLOWFIN TUNA

*Seared rare · Thai coconut rice · baby bok choy · mango relish ·
wasabi · sweet soy 29.9*

NAGS HEAD BLACK GROUPER

*Panko parmesan crust · fingerling potatoes · asparagus ·
smoked tomato beurre blanc 30.9*

SEAFOOD FETTUCINI

*Scallops · shrimp · langostinos · black pepper-basil fettucini ·
pine nut pesto · extra virgin olive oil 29.9*

ICELANDIC COD

Pan roasted · basmati rice · lump crab · asparagus · hollandaise 26.9

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 25.9*

CHILEAN SEA BASS

*Pan seared · lump crab cake · green beans ·
shiitake mushrooms · cherry port vinaigrette 35.9*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussel sprouts · honey mustard remoulade 28.9*

SOUTH AMERICAN TILAPIA

*Cajun pecan crusted · lobster mashed potatoes ·
green beans · lobster bisque 26.9*

SIMPLY PREPARED

*Served with roasted fingerling potatoes, asparagus,
and lemon-thyme vinaigrette*

CARAMELIZED NANTUCKET SCALLOPS 30.9

BLACKENED NAGS HEAD GROUPER 30.9

ROASTED FAROE ISLAND SALMON 25.9

SEARED CHILEAN SEA BASS 33.9

Add a 5oz Maine Lobster Tail to your entree...15.9

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