

DINNER MENU

APPETIZERS

- FLORIDA SHRIMP COCKTAIL** · *Four Gulf shrimp · spicy cocktail sauce* 17
- CRAB CAKE** · *Baked crab cake · pico de gallo · honey mustard remoulade* 15
- CRISPY BRUSSELS SPROUTS** · *Fresh sprouts · smoked bacon · capers · parmesan vinaigrette* 11
- AHI TUNA** · *Sesame crusted · sticky rice · soy-ginger vinaigrette · pickled ginger · wasabi* 15
- RHODE ISLAND CALAMARI** · *Rice flour coated rings · crispy artichoke hearts · scallions · lemon zest · sweet chili sauce* 14
- CHIPS AND DIP** · *Maine lobster, crab, spinach and artichoke casserole · crispy pita chips* 18
- VOODOO SHRIMP** · *Four bacon wrapped shrimp · corn cake · curry sauce* 13
- STUFFED MUSHROOMS** · *Spinach · sun dried tomatoes · artichokes · sherry cream · asiago cheese* 11

SOUPS

FRENCH ONION SOUP AUGRATIN 8

DON'S SEAFOOD CHOWDER 8

SALADS

- POMEROY HOUSE SALAD** · *Mixed greens · strawberries · mandarin oranges · red onion · honey poppy seed dressing* 8.5
- GRILLED ROMAINE** · *Grilled baby romaine · applewood smoked bacon · hard boiled eggs · pretzel croutons · buttermilk bleu dressing* 9
- FISHMARKET** · *Mixed greens · chopped egg · bleu cheese · baby shrimp · Italian vinaigrette* 9.5
- CRAB CAESAR** · *Romaine lettuce · butter basted crab · crisp parmesan basket · Caesar dressing* 12
- CAESAR** · *Romaine lettuce · parmesan · focaccia croutons · Caesar dressing* 7

SIMPLY PREPARED FRESHLINE

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

BLACKENED FLORIDA GROUPER 33

PAN SEARED CHILEAN SEA BASS 40

ROASTED FAROE ISLAND SALMON 27

NEW BEDFORD SCALLOPS 34

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque sauce 37*

NORTH ATLANTIC YELLOWFIN TUNA

*Char grilled rare · basmati rice · snow peas · tomato-cucumber salad ·
peppadew vinaigrette 31*

GULF OF MEXICO GROUPE

*Blackened fillet · roasted fingerling potatoes · asparagus ·
pico de gallo · sweet corn sauce 36*

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 28*

CHILEAN SEA BASS

*Pan seared · lump crab cake · French beans ·
shiitake mushrooms · cherry port vinaigrette 43*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussel sprouts · honey mustard remoulade 31*

ENTREES

FILET MIGNON

*Char grilled center cut · yukon gold mashed · French beans ·
shiitake mushrooms · demi glace **Six ounce** 34 **Eight ounce** 41*

BRAISED SHORT RIB

*6 hr braised boneless short rib · asiago risotto ·
asparagus · braising jus 31*

CHAMPAGNE SURF AND TURF

*Six ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
champagne beurre blanc 50*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 30*

C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · yukon gold mashed ·
French beans · shiitake mushrooms 40*

PAN ROASTED CHICKEN

*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 27*

VEGAN RAVIOLI

*Spinach, mushroom, and white bean · crispy brussel sprouts ·
scallions · pine nuts · peppadew vinaigrette 26*

Add a 6oz Maine Lobster Tail to your entree...18

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