



PUB & PATIO MENU

FIRST PLATES

Gulf Shrimp Cocktail 18
Four Gulf Shrimp • Cocktail Sauce

Rhode Island Calamari 15
Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce

Jumbo Lump Crab Cake 20
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc

Spanish Nachos 16
Corn Tortillas • Ancho Chicken Thighs • Black Beans • Grilled Corn • Peppadew Peppers • Queso

Chip and Dip 21
Crab, Spinach and Artichoke Casserole Swiss • Pita Chips

Cheese Board 18
Daily Cheese Selection • Crackers • Nuts • Grilled Honey-Lime Apples • Fig Jam • Mustard

HANDBFULS



Certified Angus Beef Burger 14.5
Eight Ounce Burger • LTO • Brioche Bun • House Fries
Cheese • Bacon • Mushrooms • Onions • Fried Egg each 1.25
Substitute Beyond Burger 3

Corned Beef Sandwich 17
House Shaved Brisket • Swiss • Grilled Marble Rye • Horseradish 1000 Island • House Fries

Stuffed Mushrooms 13
Spinach • Artichokes • Sun-Dried Tomatoes • Asiago • Sherry Cream

Ahi Tuna 18
Seared Rare • Sesame Seeds • Sticky Rice • Soy-Ginger Vinaigrette • Wasabi • Seaweed Salad

Chicken Wings 14
Six Breaded Wings • Celery • Bleu Cheese • Barbecue Sauce

Sloppy Fries 13
House Cut Fries • Sloppy Joe • Cheddar Cheese Curds • Scallions

Voodoo Shrimp 15
Four Bacon Wrapped Shrimp • Corn Cake • Curry Sauce

P.E.I Mussels 15
Steamed Mussels • Grape Tomatoes • Chorizo • Roasted Garlic-Cajun Broth • Scallions • Grilled Baguette

Crispy Shrimp or Fish Taco 19
Shrimp or South Pacific White Fish • Brussels Slaw • Cheddar • Salsa • Grilled Flour Tortillas • Cholula Lime Vinaigrette

Chicken Schnitzel 17
Fried Chicken Breast Cutlet • Smoked Bacon • Brussels Slaw • Sunny Side Egg • Grilled Sourdough • Cholula Aioli • House Fries

GREENS & TUREENS

French Onion Au Gratin 8.5

Don's Seafood Chowder 6.5 / 9.5

Soup Du Jour 6 / 8.5

Bistro Salad 8
Wild Greens • Spinach • Macadamia Nuts • Pepitas • Parmesan Vinaigrette

Pomeroy House Salad 9 / 14
Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing

Fishmarket Salad 9.5 / 14.5
Wild Greens • Spinach • Baby Shrimp • Bleu Cheese • Chopped Egg • Italian Vinaigrette

Classic Caesar Salad 8.5 / 11.5
Romaine • Parmesan • Focaccia Croutons • Caesar Dressing

Grilled Romaine 10
Baby Romaine • Smoked Bacon • Chopped Egg • Pretzel Croutons • Buttermilk Bleu Dressing

Crab Caesar 15
Romaine Lettuce • Butter Basted Crab • Crisp Parmesan Basket • Caesar Dressing

For All Salads Add:
Grilled Chicken 6.5
Grilled Salmon 9
N.Y. Strip 13

KNIFE AND FORK

Kinda Carbonara 20
Bacon • Spaghetti • Parmesan • Romano • Eggs • Cream • Black Pepper Italian Parsley

Fish and Chips 18
Fried South Pacific Whitefish • Home Fries • Tartar Sauce

Chicken and Waffle 22
Fried Chicken Breast Cutlet • Cheddar Potato Waffle • Chorizo Gravy • Ohio Maple Syrup

Kobe Meatloaf 20
American Kobe and Ohio Pork • Yukon Mashed • Caramelized Onions • French Beans • Beef Gravy

Jambalaya 25
Shrimp • Andouille • Mussels • Basmati Spicy Tomato Sauce • Scallions

Chicken Parmesan 20
Asiago Chicken • Marinara • Provolone Romano • Parsley • Garlic Buttered Spaghetti

Vegan Squash Puttanesca 21
Roasted Spaghetti Squash • Puttanesca Sauce • Flat Leaf Parsley



Enjoy Life a Little More
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*** Rolls Available Upon Request ***

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



PUB & PATIO MENU

FRESHLINE

New Bedford Scallops 46

Pan Seared • Asiago Risotto • Micro Greens •
Lobster Bisque Sauce

North Atlantic Yellowfin Tuna 35

Sesame Crusted Yellowfin Tuna • Shrimp • Shaved Brussels Sprouts • Mushrooms • Peppers •
Peanuts • Scallions • Ohio City Ramen • House Pho Broth

Carolina Grouper 37

Potato-Crusted Fillet • Butternut Squash, Bacon, Pecan, and Feta Hash •
Grilled Asparagus • Ohio Maple-Cranberry Vinaigrette

Faroe Island Salmon 29

Roasted Fillet • Creamy Asiago Risotto • Asparagus •
Lemon-Thyme Vinaigrette

Chilean Sea Bass 45

Pan Seared • Lump Crab Cake • French Beans • Shiitake Mushrooms •
Cherry Port Vinaigrette

Great Lakes Walleye 32

Pretzel Crusted • Sweet Potato Wedges • Crispy Bacon and Caper Brussels Sprouts •
Honey Mustard Remoulade

ENTREES

Filet Mignon 36 / 44

Six- or Eight-Ounce Char Grilled Center Cut • Yukon Gold Mashed Potatoes •
French Beans • Shiitake Mushrooms • Demi-Glace

Braised Short Rib 38

Six-Hour Braised Boneless Short Rib • Asiago Risotto •
Asparagus • Braising Jus

Champagne Surf and Turf 59

Six-Ounce Filet Mignon • Five to Six Ounce Main Lobster Tail •
Fingerling Potatoes • Asparagus • Champagne Beurre Blanc

Maine Lobster Tail 38

Five- to Six-Ounce Maine Lobster Tail • Fingerling Potatoes •
Asparagus • Champagne Beurre Blanc

C.A.B. New York Strip 48

Fourteen-Ounce Center Cut • Asiago Risotto •
French Beans • Shiitake Mushrooms

Pan Roasted Chicken 29

Springer Farms Free Range Chicken • Yukon Gold Mashed Potatoes •
French Beans • Pan Jus

Vegan Ravioli 26

Butternut Squash in Tofu Pasta • Shaved Brussels Sprouts •
Butternut Squash Scallions • Pine Nuts • Peppadew Vinaigrette

*** Add Six-Ounce Maine Lobster Tail to your Entree...28 ***

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