

APPETIZERS

GF **FLORIDA SHRIMP COCKTAIL** · *Four Gulf shrimp · spicy cocktail sauce* 19

CRAB CAKE · *baked crab cake · smoked tomato beurre blanc · lobster corn relish · micro greens* 20

GF **CRISPY BRUSSELS SPROUTS** · *Fresh brussels sprouts · smoked bacon · pine nuts · maple balsamic glaze* 14.5

GF **RHODE ISLAND CALAMARI** *buttermilk Thai marinade · rice flour coated tubes & tentacles · romano tossed · marinara · red pepper strips* · 17

GF **STUFFED MUSHROOM CAPS** *Spinach · sun dried tomatoes · artichokes · sherry cream · asiago cheese* 15

CHIPS AND DIP · *crabmeat · artichoke spinach sauce · crispy pita chips* 21

GF **VOODOO SHRIMP** · *four bacon wrapped shrimp · curry sauce · corn relish* 17

GF **DOZEN MIDDLE NECK CLAMS** · *garlic · shallots · sherry butter* 19

SOUPS

FRENCH ONION SOUP AU GRATIN 10

DON'S SEAFOOD CHOWDER 7/11

SOUP DU JOUR 6.5 /10

SALADS

GF **POMEROY HOUSE SALAD** · *wild greens · spinach · strawberries · mandarin oranges · red onion · honey poppy seed dressing* 11

GF **FISHMARKET** · *mixed greens · chopped egg · bleu cheese · baby shrimp · Italian vinaigrette* 11

GF **CRAB CAESAR** · *romaine lettuce · jumbo crab · crisp parmesan · focaccia croutons · caesar dressing* 18

GF **CAESAR** · *romaine lettuce · parmesan · focaccia croutons · caesar dressing* 10

GF **ROASTED BEET SALAD** · *arugula · beets · apple slices · red onion · walnuts · feta · Champagne vinaigrette* 15

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

FRESHLINE

GF PAN SEARED SCALLOPS

Pan seared · savory bread pudding · grilled asparagus · strawberry balsamic 47

CHILEAN SEA BASS

Pan seared · savory bread pudding · glazed carrots · shitake mushrooms · cherry port sauce 49

BOSTON BAKED COD

Ritz topped Cod · baked sweet potato · green beans · beurre blanc · 34

PARMESAN CRUSTED FAROE ISLAND SALMON

Roasted fillet · asiago risotto · grilled asparagus · Red pepper cream sauce 34

GREAT LAKES WALLEYE

Pretzel crusted · sweet potato wedges · crispy brussels halves · pine nuts · bacon · maple balsamic · honey mustard remoulade 35

GF ALL FRESHLINE ITEMS CAN BE SIMPLY PREPARED

Served with roasted red skinned potatoes · asparagus · lemon thyme vinaigrette

ENTREES

GF*FILET MIGNON

Char grilled six or eight oz center cut · red skinned mash · Green beans · whole grained mustard cabernet demi-glace 42/50

GF BRAISED SHORT RIB

Six hour braised boneless short rib · asiago risotto · glazed baby carrots · braising jus 38

GF*SURF AND TURF

Six oz filet mignon · six oz Maine tail · roasted red skinned potatoes · asparagus · lemon beurre blanc 65

GF MAINE LOBSTER TAIL

Six oz Maine tail · roasted red skinned potatoes · asparagus · lemon beurre blanc 40

GF*C.A.B. NEW YORK STRIP

Fourteen oz center cut · roasted red skinned potatoes · shitake mushrooms · crispy brussels halves 55

GF*DELMONICO

14 oz · potato pepper, feta, onion hash · shitake mushrooms · cabernet reduction 65

GF CHICKEN CLAM BAKE

Half Chicken Slow Roasted then Fried · 8 middle neck clams · steamed potatoes · corn on the cob 38

GF PAN ROASTED CHICKEN

Springer Farms free range chicken · red skinned mash · green beans · pan jus 33

GF TWIN BONED PORK CHOP

Grilled 14 oz pork chop · sweet baked potato · green beans · apple cranberry chutney 34

GF VEGAN RAVIOLI

Butternut tofu pasta · shaved brussels and butternut hash · pinenuts · cherry port sauce 27

Add a 6oz Maine Lobster Tail to your entrée...30

Add a Pan Seared Scallop to your entrée... 9