

★ APPETIZERS ★

**SHRIMP COCKTAIL** ~ 12  
"Bloody Mary" Cocktail Sauce

**CORNMEAL-CRUSTED CALAMARI** ~ 12  
Lemon, Parsley, Green Onion, Rojo Sauce

**BLUE POINTS** ~ 12  
Six "On the Half"  
Bloody Mary Sauce & Mignonette

**STEAMED PEI MUSSELS** ~ 10  
Chorizo, Saffron Broth,  
Fresh Herbs, Grilled Bread

FOR SHARING

**HOT APPETIZER PLATTER** ~ 19  
Mini Crab Cakes,  
Cornmeal-Crusted Calamari,  
Lobster Rangoons

**CHILLED SEAFOOD TOWER** ~ 60  
Alaskan King Crab Legs,  
Jonah Crab Claws,  
Shrimp Cocktail, Smoked Mussels,  
Blue Point Oysters,  
Lobster & Shrimp Salad

★ BIG SALADS ★

**CRABBY WEDGE** ~ 11  
Lump Crab, Applewood Bacon, Egg, Onion,  
1000 Island or Creamy Roquefort

**CAESAR**  
Baby Romaine, White Anchovies,  
Parmesan, Kalamata Olives  
**GRILLED CHICKEN** ~ 10  
**GRILLED SALMON** ~ 13

**TUNA NIÇOISE** ~ 15  
Seared Ahi, Field Greens, Potato,  
French Beans, Egg

**SEARED SCALLOPS** ~ 13  
Baby Greens, Apple, Radishes,  
Sweet Caper Vinaigrette

**WALDORF** ~ 10  
Grilled Chicken, Apple, Grapes,  
Walnuts, Yogurt Dressing

**GRILLED SALMON** ~ 13  
Mixed Greens, Smoked Bacon, Artichokes,  
Maytag Blue, Almonds, Balsamic

**GULF SHRIMP & LOCAL BEETS** ~ 14  
Baby Arugula, Smoked Blue,  
Candied Walnuts, Rhubarb Vinaigrette

HOUSE SPECIALTIES

**NAGS HEAD GROUPE** ~ 19  
★ *The House Specialty* ★  
Pan-Seared Black Grouper,  
Lobster Mashed Potatoes,  
Braised Spinach, Chive Velouté

**BLACKENED SWORDFISH** ~ 16  
Lemon Dill Butter,  
Whipped Potatoes, Broccoli

**JUMBO LUMP CRAB CAKE** ~ 13  
Pan Roasted, Napa Slaw,  
Yukon Golds, Honey Mustard

**SHRIMP & SCALLOP SAUTÉ** ~ 16  
Green Beans, Carrots,  
Lemon Butter Sauce

**FILET OSCAR** ~ 19  
Lump Crab Topping,  
Asparagus, Béarnaise

**CHIVE CRUSTED WALLEYE** ~ 15  
Brussels Sprouts, Pretzel Dumpling,  
Dortmunder Mustard

**LOBSTER CHICKEN PASTA** ~ 13  
Penne Pasta, Roasted Chicken,  
Lobster Cream Sauce, Baby Spinach

**LAKE SUPERIOR TROUT** ~ 14  
Truffle Gnocchi, Rock Shrimp,  
Snow Peas

**ATLANTIC SALMON** ~ 13  
Grilled, Whole Grain Jasmine Rice,  
Asparagus, Lemon Oil

**PARK FARMS CHICKEN** ~ 12  
Oven Roasted, Yukon Gold Hash,  
Mustard Greens, Smoky Dijon Sauce

**COLDWATER LOBSTER TAIL** ~ 19  
Five Ounces, Lobster Drawn Butter,  
Whipped Potatoes, Green Beans

**SURF & TURF** ~ 26  
Four Ounce Petite Filet,  
Five Ounce Coldwater Lobster Tail,  
Lobster Mashed Potatoes,  
Asparagus, Béarnaise

★ SOUP & SALADS ★

**SEAFOOD CHOWDER** ~ 4 / 6  
New England Style

**ROASTED TOMATO BISQUE** ~ 3 / 5  
Sourdough Croutons, Crumbled Gorgonzola

**HOUSE SALAD** ~ 6  
Mixed Greens, Onion, Tomato,  
White Balsamic Vinaigrette

**TITANIC ICEBERG** ~ 6  
Smoked Bacon, Egg, Red Onion,  
1,000 Island or Creamy Roquefort

LUNCH TRIO \$12

**SOUP**  
TODAY'S SOUP  
SEAFOOD CHOWDER  
ROASTED TOMATO BISQUE

**SALAD**  
HOUSE SALAD  
ICEBERG WEDGE  
CHOPPED CAESAR

**SANDWICH**  
CHEF'S WHIM  
LOBSTER & SHRIMP SALAD  
MINI CHEDDAR BURGER

★ SANDWICHES ★

**BLACKENED GROUPE** ~ 16  
Carolina Grouper Fillet, Pan-Seared,  
Creole Spices, Spicy House Tartar

**GRILLED CHICKEN CLUB** ~ 9  
Guacamole, Monterey Jack,  
Bacon, Tomato, 12 Grain Bun

**TUNA MELT** ~ 12  
Poached Yellowfin Tuna, Baby Swiss,  
Mesclun, Whole Grain Ciabatta

**GREAT LAKES WALLEYE** ~ 14  
Beer Battered, House Slaw,  
Rémoulade, Brioche Bun

**LOBSTER & SHRIMP ROLL** ~ 15  
Maine Lobster, Baby Shrimp,  
Lemon-Caper Aioli, Iceberg, Tomato

**BLUE POINT BURGER** ~ 11  
CERTIFIED ANGUS BEEF®  
Smoked Applewood Bacon,  
Amish Cheddar, Brioche Bun

**KNIFE & FORK VEGGIE** ~ 8  
Wild Mushrooms, Roasted Peppers,  
Caramelized Onions,  
Local Goat Cheese, Dijon



All Meats & Seafood are also available "Simply Prepared" served with Asparagus & Whole Grain Jasmine Rice

◆ GUESTS WITH FOOD ALLERGIES SHOULD ALERT THEIR SERVER ◆

THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD PRODUCTS

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