

SUMMERTIME SPECIALTIES

~Drinks~

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HURRICANE

Light & Dark Rum, Banana Liqueur,
Blackberry Brandy, orange & pineapple juices
and float of grenadine.

14 oz. 12.99 24 oz. 16.99

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NEW SUMMERTIME SANGRIA

Refreshing Red Sangria wine over ice
with fruit garnish. 11.99

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POPEYE'S FAMOUS MAI TAI

Light & Dark Rum, Amaretto,
orange & pineapple juices
and a Float of Caribbean Dark Rum.

16 oz. 12.99 24 oz. 16.99

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NEW PURPLE RAIN

Malibu Mango, Blue Curaçao, Triple Sec, Sierra Mist
and a splash of cranberry juice. 11.99

~Starters~

MARYLAND CRAB CAKES

Lump Maryland crab, fresh greens, cherry tomato
with citrus vinaigrette and lemon aioli. 19.99

CRISPY PRETZEL BITES

From Milwaukee Pretzel Company.
Served with cheese sauce. 10.99

GOLDEN FRIED CALAMARI

Half pound tender calamari with
sweet chili lime sauce. 14.99

~Soups & Salad~

BROCCOLI CHEESE SOUP cup 5.99 bowl 7.99

SHRIMP & LOBSTER BISQUE

cup 8.99 bowl 11.99

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SUMMER CHOPPED SALAD

Chopped greens, arugula, grilled chicken, quinoa,
goat cheese, raisins, granny smith apples,
diced tomatoes, roasted pecans and sunflower seeds.
Served with house balsamic vinaigrette. 17.99

~Sandwiches & Burgers~

Served with seasoned fries. Add a side garden salad for 3.99.

DOUBLE THE CHEDDAR BURGER

Certified angus beef with sliced and soft scooped
Wisconsin cheddar cheese. 16.99 Add bacon 1.99

IMPOSSIBLE BURGER™

Plant based burger with sliced cheddar cheese and
grilled onions. 16.99. Make it a double burger. Add 5.99

BBQ CHICKEN RANCH WRAP

Pulled rotisserie chicken in our BBQ sauce with shredded cheddar jack cheese, lettuce
and buttermilk ranch wrapped in a flour tortilla wrap. 16.99 Add bacon 1.99

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~Entrees~

Add a side garden salad for 3.99.

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SEAFOOD COMBO

Two wild caught Great Lakes yellow perch fillets
and three jumbo fried shrimp.
Served with cocktail and house made tartar sauce
and seasoned fries. 22.99

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GREAT LAKES YELLOW PERCH

Hand breaded and golden fried.
Served with tartar sauce and seasoned fries.
3 pc. 19.99 5 pc. 5.00 more

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RIBEYE STEAK

Certified Angus Beef charbroiled and basted with herb butter.
Served with chef's choice of sides and seasonal vegetable. 33.99

Enhance your steak with:

Sauteed mushrooms 3.99 Caramelized onion 3.99
South African cold water lobster tail 29.99

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KING CRAB LEGS

Alaskan split king crab legs, charred lemon and drawn butter.
Served with chef's choice of sides and seasonal vegetable.

1 1/2 lbs. 199.00 3 lbs. 395.99

TWIN LOBSTER TAILS

Twin 5 oz. South African cold water lobster tail, herb butter,
charred lemon and drawn butter. Served with chef's choice
of sides and seasonal vegetable. 79.99