

Lunch

SMOKED SEAFOOD SAUSAGE SANDWICH Fennel Giardiniera, Guindilla Peppers, Violet Mustard	\$19
SOFT SHELL CRAB SANDWICH Lemon Mayonnaise, Horseradish Cole Slaw	\$21
CRUDO DU JOUR Today's best seafood, please inquire for details; Freshly cut and thoughtfully garnished * GF	\$17
TINNED FISH SELECTIONS - CHOOSE ONE OPTION Served with Cider Mustard, Pickles, Baguette and Shoreline Hot Sauce -Sardines with Preserved Lemon, Fish Wife, CA - Tuna Fillets with Ginger and Olive Oil, Santa Catarina, Portugal - Cantabrian Anchovies, Organic EVOO, Siesta Co., Spain via L.A Mussels in Pickled Sauce, Island Creek, ME and Galicia, Spain	\$14
FRIED WALLEYE PIKE SANDWICH Caper Mayonnaise, Pickled Green Beans, Butter Lettuce	\$19
SPRING ASPARAGUS AND CRAB SOUP Blue Crab and Rye Croutons	\$12

Sides

	STICKY RICE FRIES Ginger and Scallien, Yuzu Spices, "Shark" Sauce GF	\$6	
	SPRING BABY GREENS AND VEGETABLES Vidalia Onion and Poppysoed Vinaigrette GF	\$7	
	YUKON GOLD SALT POTATOES Sweet and Sour Onions, Smoked Butter GF	\$5	

*THESE ITEMS PREPARED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

WEDNESDAY - SATURDAY 11.00AM - 3-00PM