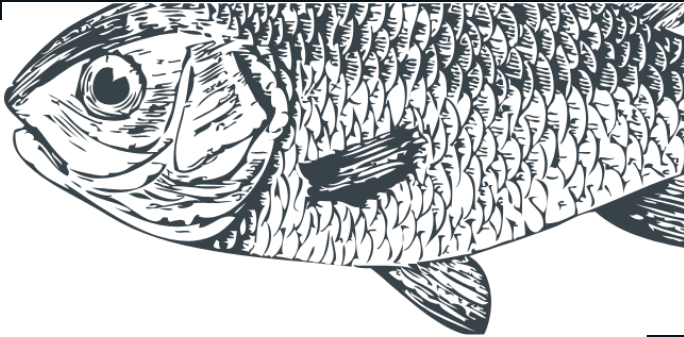


# Beer & Fish Co.



## oysters

Served on the half shell with horseradish, cocktail sauce, champagne mignonette, & lemon

Irish Point [PEI] raw •3\$• Each  
Malpeque [PEI] raw or chargrilled

## appetizers

Calamari • \$10  
served with lemon aioli  
Crab Cakes • \$14  
served with rémoulade  
Walleye Fingers • \$17  
served with spiral chips, spicy tartar & regular tartar  
Cocktail Shrimp • \$15  
served with cocktail sauce & lemon  
Coconut Shrimp • \$11  
served with orange duck sauce  
Cajun Beer Shrimp • \$15  
served in a broth of beer & oyster sauce  
Buffalo Shrimp • \$15  
served with bleu cheese  
Bang Bang Shrimp • \$15  
served with bang bang sauce  
Drunken Clams • \$15  
little neck clams steamed in white wine garlic broth  
Wild Rice Stuffed Mushrooms • \$10  
served with mornay sauce  
Tuna Tartare Guacamole • \$15  
served with tortilla chips  
Seared Ahi Tuna • \$14  
served with wonton chips

## tacos baja

•2 tacos• served with chips, salsa & guacamole  
Halibut \$15 • Shrimp \$15 • Chicken \$12  
chipotle crema • pico de gallo • avocado • cabbage • radish • pickled onion

## salads




Grilled Club Salad • \$15  
bacon, avocado, egg, onion, cucumber, cherry tomato, pepperoncini, black olive, colby jack  
Tiger Citrus • \$16  
tiger shrimp, oranges, green onion, pickled red onion, pickled beet, cherry tomato, cucumber, pepperoncini, feta, black olive  
Shrimp Louis • \$16  
tomato, avocado, green onion, hardboiled egg, asparagus  
Crab Louis • \$17  
tomato, avocado, green onion, hardboiled egg, asparagus  
Chicken Caesar • \$13  
red onion, shaved parmesan  
Side House or Caesar • \$4

## dressings

Louis • Bleu Cheese • Ranch • Spicy Ranch  
French • Caesar • Lemon Vinagrette

## fish + chips + more

served with hand-cut fries or hand-cut spiral chips  
lemon, tartar & slaw • 1 dip choice

|  |  |   |
|--|--|---|
| <b>Cod</b>  | <b>Halibut</b>          | <b>Shrimp</b>                               |
| 1 piece \$13   | 1 piece \$15   | 3 piece \$13                                |
| 2 piece \$15   | 2 piece \$19   | 5 piece \$15                                |
| 3 piece \$17   | 3 piece \$23   | 8 piece \$17                                |
| <b>Chicken</b>   | <b>Walleye Fingers</b>  | <b>Walleye</b>                              |
| 2 piece \$10   | 5 piece \$19   | 1 piece \$19                                |
| 3 piece \$12   |  |   |
| 5 piece \$14   |  |   |
| 1 piece Cod, 3 pieces Shrimp #1 •\$16•   |  | 1 piece Halibut, 3 pieces Shrimp #3 •\$19•  |
| 1 piece Cod, 1 pieces Halibut #2 •\$19•  |  | 2 pieces Chicken, 3 pieces Shrimp #4 •\$15• |

dips  
Tartar • Spicy Tartar • Bleu Cheese • Ranch • Spicy Ranch • Honey Mustard  
Lemon Aioli • Remoulade • Louis • French Onion • BBQ • Buffalo

## from the grill

all served with 1 side choice

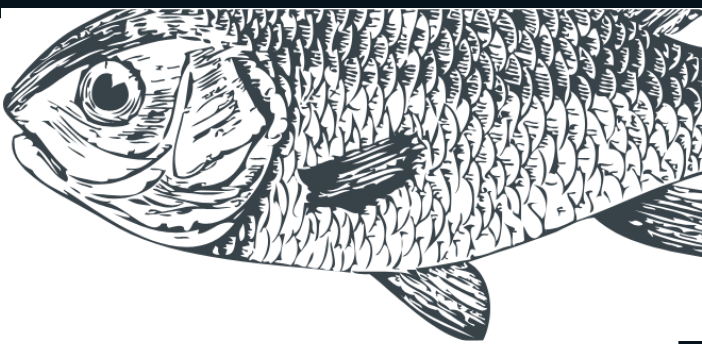
**Grilled Ribeye**  
14 oz USDA PRIME STEAK  
•Chargrilled •Blackened  
•\$35•

|  |   |  |
|--|---|--|
| <b>Lobster + Ribeye</b><br>Tarragon Butter & Lemon<br>•\$58• | <b>King Crab + Ribeye</b><br>Tarragon Butter, Mustard Sauce & Lemon<br>•\$68• |  |
| <b>Cod</b><br>served with buerre blanc<br>•\$16•             | <b>Walleye</b><br>served with buerre blanc<br>•\$22•                          | <b>Halibut</b><br>served with buerre blanc<br>•\$23• |
| <b>Shrimp</b><br>served with drawn butter<br>•\$17•          | <b>Scallops</b><br>served with buerre blanc<br>•\$25•                         |  |
| <b>Twin Tails</b><br>served with drawn butter<br>•\$40•      | <b>King Crab</b><br>served with drawn butter & mustard sauce<br>•\$65•        |  |

## pastas

**Lobster Mac • \$19**  
corn, tallegio & fontina cheeses  
**Fire Shrimp Linguini • \$19**  
jalapeño, mushrooms, mornay sauce & pico de gallo  
**Shrimp Scampi • \$19**  
olive oil, butter, white wine, garlic, red pepper, pecorino

# Beer & Fish Co.



## sandwiches

on a fresh-baked bun w/ choice of hand-cut fries or hand-cut spiral chips [sea salt or cajun seasoned] • 1 dip choice•  
**Bacon Cheese Burger • \$14** ground chuck & shortrib lettuce, onion, tomato, pickle, burger sauce & american cheese  
**Chicken Bacon Jack • \$14** lettuce, onion, tomato, pickle, mayo & colby jack cheese  
**Cod • \$14• Halibut • \$16•** american cheese, pickle, lettuce & tartar sauce  
**Lobster Roll • \$22** milk bread, lobster, celery, mayo, shallots, taragon butter

## sides

**Fresh-Cut Fries • \$5** [sea salt or cajun seasoned]  
**Fresh-Cut Spiral Chips • \$5** [sea salt or cajun seasoned]  
**Broccoli • \$4**  
**Asparagus • \$5**  
**Coleslaw • \$3**  
**Potato Romanoff • \$5**  
**Side Salad • \$4**  
**Cup of Dill Clam Chowder • \$5**  
**Cup of Lobster Bisque • \$7**

## soups

**Dill Clam Chowder • \$5/\$7**    **Lobster Bisque • \$7/\$9**  
**+Sourdough Bowl • \$4**

## health advisory

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.  
•please inform your server of any dietary specifications•

## The “Happyest” Hour

**\$2 Oysters**

**\$5 draft beers & tap wines**  
**\$2.50 High Life bottles**  
**\$2.50 Busch Light pounders**

**4P-6P**  
•every day•

## dessert

**Goopy Butter Cake •\$6•**

Stacked with pineapple, fresh strawberries, macadamia nut, ice cream & whipped cream

## pops

**•\$2.25•**

**Coke • Diet Coke • Dr. Pepper • Mello Yello**  
**Orange Fanta • Sprite • Fuze Unsweetened Tea**

## draft rootbeer



**•\$3 Frosty Schooner•**  
**•\$2 refill•**

## volcano lemonade

**•\$3 Frosty Schooner•**  
**•\$2 refill•**

regular, raspberry, strawberry

## Liquors

### Rum

**Captain Morgan**  
**Cruzan Black Strap**  
**Don Q Añejo**  
**Don Q Gran Añejo**  
**Plantation 3 Star**  
**Plantation Pineapple**  
**Plantation Original Dark**  
**Plantation Xayamaca**  
**Pyrat**  
**Rum Haven**  
**Sailor Jerry**

### Tequila

**Mi Campo**  
**Mi Campo Reposado**  
**Casamigos Añejo**  
**Casamigos Reposado**  
**Casamigos Mezcal**  
**Casamigos Blanco**

### Vodka

**Tito’s**  
**Proof 2 Docks**  
**Ketel One**

### Gin

**Hendrick’s**  
**Hendrick’s Summer Solstice**  
**Proof Minions**

### Bourbon

**Maker’s Mark**  
**Elijah Craig**  
**Buffalo Trace**

### Whiskey

**Proper 12**  
**Crown Royal**  
**Jack Daniels**  
**Jameson**

### Scotch

**The Balvenie 14**  
**Johnny Walker Black**

### Brandy

**E&J**  
**Martell**