

Beer & Fish Co.

oysters

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

Irish Point [PEI]

raw

Malpeque [PEI]

raw or chargrilled

•3\$• Each

appetizers

Calamari • \$11

served with lemon aioli

Tuna Tartare Guacamole • \$15

served with tortilla chips

Coconut Shrimp • \$11

served with orange duck sauce

Cocktail Shrimp • \$15

served with cocktail & lemon

Wild Rice Mushrooms • \$11

served with mornay sauce

Drunken Mussels• \$14

Mussels in white wine garlic broth

Crab Cakes • \$15

served with remolaude

Seared Ahi Tuna • \$14

served with wonton chips

Bang Bang Shrimp • \$15

served with bang bang sauce

Seafood Tower • \$125

12 Oysters, 12 Shrimp, 3 Lobster tails,
& King Crab

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

pastas

Lobster Mac • \$21

corn, tallegio cheese, fontina cheese

Fire Shrimp Linguini • \$19

jalapeño, mushrooms, mornay sauce, pico de gallo

Shrimp Scampi • \$19

olive oil, butter, white wine, garlic, red pepper, pecorino

from the grill

served with choice of side

Ribeye

12 oz USDA PRIME STEAK

•Chargrilled •Blackened

•\$35•

Add Shrimp

•\$9•

Add Lobster

•\$19•

Add King Crab

•\$35•

Cod

9 oz

served with beurre blanc

•\$17•

Walleye

10 oz

served with beurre blanc

•\$23•

Scallops

6 oz

served with beurre blanc

•\$30•

Sockeye Salmon

8 oz

served with dill lemon butter

•\$24•

Tiger Shrimp

5

served with beurre blanc

•\$17•

Halibut

6 oz

served with beurre blanc

•\$20•

Lobster Tails

12 oz

served with drawn butter

•\$45•

King Crab

1.75 Lbs

served with drawn butter

•\$72•

fish + chips + more

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



Cod

1 piece

2 piece

3 piece

\$12

\$14

\$16



Halibut

1 piece

2 piece

3 piece

\$14

\$19

\$24

Shrimp

3 piece

5 piece

8 piece

\$14

\$16

\$18

Chicken

2 piece

3 piece

5 piece

\$11

\$13

\$15



Walleye Fingers

5 piece

\$20

Walleye

1 piece

\$20

1 piece Cod,
3 pieces Shrimp

#1

•\$17•

1 piece Cod,
1 pieces Halibut

#3

•\$19•

1 piece Cod,
3 pieces Walleye

#5

•\$18•

2 pieces Walleye,
3 pieces Shrimp

#7

•\$17•

1 piece Halibut,
3 pieces Shrimp

#2

•\$20•

2 pieces Chicken,
3 pieces Shrimp

#4

•\$15•

1 piece Halibut,
3 pieces Walleye

#6

•\$21•

Upgrade

\$1 Clam Chowder

\$2 Lobster Bisque

sides

Fresh-Cut Fries • \$5

Fresh-Cut Spiral Chips • \$5

Dill Clam Chowder • \$5/\$7

Lobster Bisque • \$7/\$9

Au Gratin• \$5

Asparagus • \$5

Broccoli • \$4

Coleslaw • \$3

Caesar Salad• \$4

House Salad• \$4

salads

Grilled Chicken Club Salad • \$16

bacon, avocado, soft hardboiled egg, onion, cucumber, cherry tomato, pepperoncini, black olive, colby jack

Tiger Citrus • \$17

tiger shrimp, oranges, green onion, pickled red onion, pickled beet, cherry tomato, cucumber, pepperoncini, feta, black olive

Shrimp Louis • \$17

tomato, avocado, green onion, soft hardboiled egg, asparagus

Crab Louis • \$19

tomato, avocado, green onion, soft hardboiled egg, asparagus

Chicken Caesar • \$14

red onion, shaved parmesan

Side House • \$4

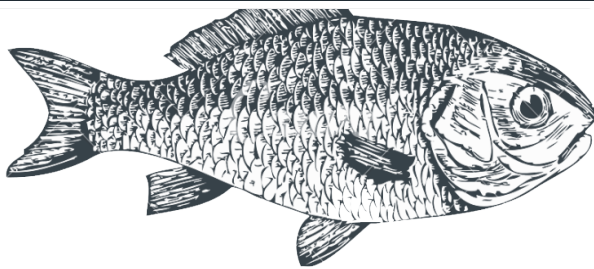
Side Caesar • \$4

dips

Tartar • Bang Bang • Bleu Cheese • Ranch • Spicy Ranch• Honey Mustard

Lemon Aioli • Remoulade • Louis • Top the Tatar • BBQ • Buffalo

Beer & Fish Co.



sandwiches

served with choice of side

Bacon Cheese Burger • \$14

lettuce, onion, tomato, pickle, burger sauce & american cheese

Chicken Bacon Jack • \$15

lettuce, onion, tomato, pickle, mayo & colby jack cheese

Cod •\$13• Halibut •\$16•

american cheese, pickle, lettuce & tartar sauce

Lobster Roll • \$22

milk bread, lobster, celery, mayo, shallots, taragon butter

Crab Cake BLT • \$15

Milk Bread, Avocado, Bacon, Lettuce, Tomato, Remolaude

dessert

Goopy Butter Cake •\$6•

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

Chocolate Fudge Cake •\$6•

served with new york vanilla ice cream

Pops

•\$2.25•

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

1919 Draft Rootbeer

•\$3.5 Frosty Schooner•

•\$2.5 refill•

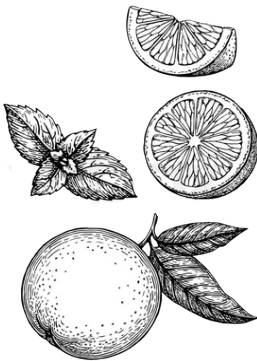


Volcanic Lemonade

regular, raspberry, strawberry

•\$3 Frosty Schooner•

•\$2 refill•



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•

Liquors

Rum

Cruzan Black Strap	\$4/\$5
Don Q Coconut	\$4/\$5
Bacardi	\$5/\$6
Bacardi Limon	\$5/\$6
Captain Morgan	\$5/\$6
Sailor Jerry's	\$5/\$6
Plantation 3 Star	\$5.5/\$6.5
Plantation Dark	\$6/\$7.5
Plantation Pineapple	\$6.5/\$7.5
Sammy's Kola	\$6.5/\$8
Sammy's Macademia	\$6.5/\$8
Plantation OFTD	\$7/\$9
Plantation Xaymaca	\$7/\$9
Novo Fogo Cachaca	\$7/\$9
Don Q Gran Anejo	\$11/\$14

Bourbon

Maker's Mark	\$6/\$7.5
Elijah Craig	\$6/\$7.5
Redemption	\$6/\$7.5
Redemption Wheated	\$7/\$9
Buffalo Trace	\$7/\$9

Rye

Bulleit Rye	\$6.5/\$8
Redemption	\$7/\$9
Emerald Giant	\$12/\$15

Whiskey

Jack Daniels	\$6/\$7.5
Jameson	\$6/\$7.5
Beach Cinnamon	\$6/\$7.5
Crown Royal	\$7/\$8.5

Tequila

Lunazul	\$5.5/\$6.5
Espolon Anejo	\$7.5/\$9
Casamigos Blanco	\$9/\$11
Casamigos Repo	\$9.5/\$11.5
Patron Silver	\$10/\$12
Casamigos Anejo	\$10/\$12.5
Herradura Silver	\$11/\$14
Herradura Repo	\$12/\$15
Casamigos Mezcal	\$12/\$15

Scotch

JW Black	\$5.5/\$8.25
Balvenie 14 Yr.	\$13.5/\$16.5

Gin

Tanqueray	\$6.5/\$8
Hendricks	\$8/\$10
J. Rieger	\$8/\$10
Gustaf Navy	\$8/\$10
Proof Minions	\$8/\$10
Hendricks Seasonal	\$9/\$11

Vodka

Tito's	\$5/\$6
Deep Eddy	\$5/\$6
Ketel One	\$6/\$7
Proof 2 Docks	\$6/\$7.5
Ketel One Botanicals	\$6.5/\$7.5
Grey Goose	\$8/\$10.5

Brandy and Cognac

E&J	\$4/\$5
Martell	\$8/\$10

The “Happyest” Hour

\$2 Oysters



\$5 draft beers & tap wines

\$2.50 High Life bottles

\$2.50 Busch Light pounders

\$5 Slush Drinks



4P-6P

•every day•

