

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 • \$150

12 Oysters, 12 Shrimp, 3 Lobster tails, & 1.5 Pounds 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

14 oz USDA PRIME STEAK

•Chargrilled •Blackened

•\$35•

Add Shrimp

•\$9•

Add Lobster

•\$19•

Add King Crab

•\$45•

Cod

9 oz

served with beurre blanc

•\$17•

Walleye

12 oz

served with beurre blanc

•\$23•

Ask Your Server

About Our

Blue Point

Oysters

Tiger Shrimp

5

served with beurre blanc

•\$17•

Scallops

6 oz

served with beurre blanc

•\$30•

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

•\$75•

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

Substitute Side

\$1 Clam Chowder

\$2 Lobster Bisque

1 piece Cod, 3 pieces Shrimp

#1

•\$17•

1 piece Halibut, 3 pieces Shrimp

#2

•\$19•

1 piece Cod, 1 pieces Halibut

#3

•\$19•

2 pieces Chicken, 3 pieces Shrimp

#4

•\$16•

1 piece Cod, 3 pieces Walleye

#5

•\$18•

1 piece Halibut, 3 pieces Walleye

#6

•\$21•

3 pieces Walleye, 3 pieces Shrimp

#7

•\$19•

sides

Fresh-Cut Fries • \$5

Fresh-Cut Spiral Chips • \$5

Dill Clam Chowder • \$5/\$7

Lobster Bisque • \$7/\$9

Asparagus • \$5

Broccoli • \$4

Caesar Salad • \$4

House Salad • \$4

Twice Baked Potatoes With Bacon • \$5

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

Caesar • Chicken \$14

red onion, shaved parmesan

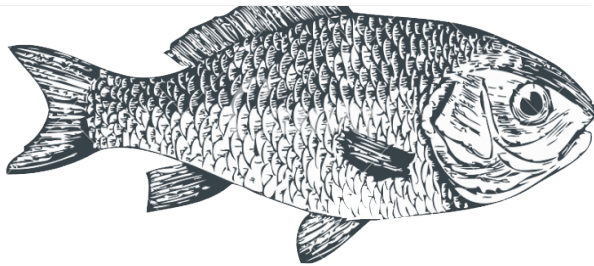
Side House • \$4

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, tarragon butter

dessert

Goopy Butter Cake

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

•\$6•

Chocolate Fudge Cake

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•



Ghiradelli Hot Chocolate

served with whipped cream

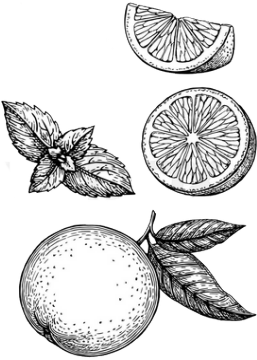
•\$3•

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

Bacardi	\$5/\$6
Bacardi Limon	\$5/\$6
Bacardi Coconut	\$5/\$6
Captain Morgan	\$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
Santa Teresa	\$11/\$14

Tequila

Mi Campo	\$5.5/\$6.5
Casamigos Blanco	\$9/\$11
Casamigos Repo	\$9.5/\$11.5
Casamigos Anejo	\$10/\$12.5
Herradura Silver	\$11/\$14
Herradura Repo	\$12/\$15
Casamigos Mezcal	\$12/\$15
Revel Blanco	\$10/\$12.75
Revel Reposado	\$13.5/\$16.5

Vodka

Tito's	\$5/\$6
Wheatley	\$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

Bourbon

Maker's Mark	\$6/\$7.5
Redemption	\$6/\$7.5
Redemption Wheated	\$7/\$9
Buffalo Trace	\$7/\$9
Old Elk	\$14.5/\$18.5
Old Elk Wheated	\$14.5/\$18.5

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
Old Elk Sour Mash	\$19/\$24

Scotch

JW Black	\$5.5/\$8.25
Glenlivet	\$13.5/\$16.5

Gin

Tanqueray	\$6.5/\$8
Hendricks	\$8/\$10
J. Rieger	\$8/\$10
Gustaf Navy	\$8/\$10
Beefeater	\$5.5/\$7
Bombay	\$6.5/\$8
Proof Minions	\$8/\$10

Brandy and Cognac

E&J	\$4/\$5
Courvoisier	\$10.5/\$14

The “Happyest” Hour

\$2 Oysters



\$5 draft beers & tap wines

\$2.50 Busch Light pounders

\$5 Slush Drinks



4P-6P

•every day•



Note:

All Parties of 8 Or More Will Have An
Automatic 18% Gratuity added