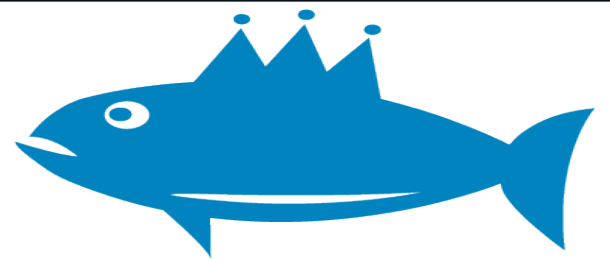


Beer & Fish Co.





oysters

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

- *Olde Salt [VA] raw or chargrilled •3.25\$•
- *Rochambeau [VA] raw or chargrilled •3.25\$•

fish + chips + more

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

 Cod	 Halibut	Shrimp
1 piece \$13	1 piece \$16	3 piece \$15
2 piece \$15	2 piece \$22	5 piece \$17
3 piece \$17	3 piece \$28	8 piece \$20
Chicken	Walleye Fingers	Walleye Filet
2 piece \$12	3 piece \$18	1 piece \$21
3 piece \$14	5 piece \$22	
5 piece \$17	8 piece \$26	

appetizers

- Coconut Shrimp • \$12**
served with orange duck sauce
- Wild Rice Mushrooms • \$12**
served with mornay sauce
- Calamari • \$12**
served with lemon aioli
- Crab Cakes • \$18**
served with remolaude
- Bang Bang Shrimp • \$16**
served with bang bang sauce
- Drunken Mussels • \$15**
Mussels in white wine garlic broth
- Cocktail Shrimp • \$16**
served with cocktail & lemon
- *Seared Ahi Tuna • \$15**
served with wonton chips
- Seafood Tower • \$185**
12 Oysters, 12 Shrimp,
3 Lobster tails,
& 2 Pounds King Crab
- *Tuna Tartare Guacamole • \$17**
served with tortilla chips

tacos baja

•2 tacos• served with chips, salsa & guacamole

- Halibut \$17 • Shrimp \$15 • Chicken \$15 • Lobster \$20
- chipotle crema • pico de gallo • avocado • cabbage • radish • pickled onion

pastas

- Lobster Mac • \$23** corn, taleggio cheese, fontina cheese
- Fire Shrimp Linguini • \$21** jalapeño, mushrooms, mornay sauce, pico de gallo
- Shrimp Scampi • \$21** olive oil, butter, white wine, garlic, pecorino romano

from the grill

served with choice of side

- *Ribeye**
14 oz USDA PRIME STEAK
•Chargrilled •Blackened
•\$40•
- Add Shrimp •\$12•**
- Add Lobster •\$20•**
- Add King Crab •\$35•**

Cod 9 oz / Alaska served with beurre blanc •\$18•	Walleye 12 oz / Canada served with beurre blanc •\$24•
Scallops 6 oz served with beurre blanc •\$35•	Halibut 8 oz / Alaska served with beurre blanc •\$29•
	Tiger Shrimp 5 served with beurre blanc •\$20•

- Lobster Tails**
Canadian Cold Water
12 oz
•\$45•
- Alaskan King Crab**
1.75 Lbs
•Market•

1 piece Cod, 3 piece Shrimp •\$18•	#1	#2 1 piece Halibut, 3 piece Shrimp •\$22•
1 piece Cod, 1 piece Halibut •\$22•	#3	#4 2 piece Chicken, 3 piece Shrimp •\$17•
1 piece Cod, 3 piece Walleye •\$19•	#5	#6 1 piece Halibut, 3 piece Walleye •\$23•
3 piece Walleye, 3 piece Shrimp •\$20•	#7	Substitute Side \$1 Clam Chowder \$2 Lobster Bisque

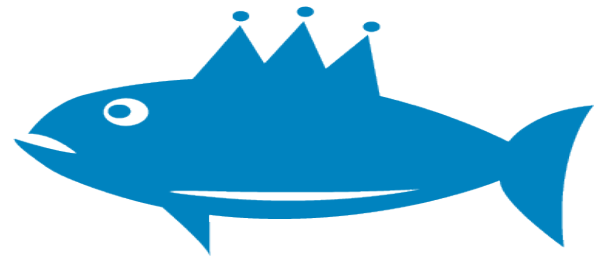
sides

- Fresh-Cut Fries • \$5
- Fresh-Cut Spiral Chips • \$5
- Dill Clam Chowder • \$6/\$8/\$10
- Lobster Bisque • \$8/\$10/\$12
- Baked Potato • \$5
- Smashed Potato • \$5
- Asparagus • \$5
- Broccoli • \$4
- Caesar Salad • \$4
- House Salad • \$5
- Wild Rice • \$5
- Rissoto

salads

- Grilled Chicken Club Salad • \$17**
bacon, avocado, soft hardboiled egg, onion, cucumber, cherry tomato, pepperoncini, black olive, colby jack
- Tiger Citrus • \$18**
tiger shrimp, oranges, green onion, pickled red onion, pickled beet, cherry tomato, cucumber, pepperoncini, feta, black olive
- Shrimp Louis • \$18**
tomato, avocado, green onion, soft hardboiled egg, asparagus
- Crab Louis • \$21**
tomato, avocado, green onion, soft hardboiled egg, asparagus
- Chicken Caesar • \$15**
red onion, shaved parmesan
- Side House • \$5**
- Side Caesar • \$4**
- dips**
Tartar • Bang Bang • Bleu Cheese • Ranch • Spicy Ranch • Honey Mustard
Lemon Aioli • Remoulade • Louis • French Onion • BBQ • Buffalo

Beer & Fish Co.



sandwiches

served with choice of side

Bacon Cheese Burger • \$15

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

Chicken Bacon Jack • \$16

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

Cod •\$14• Halibut •\$18•

american cheese, pickle, lettuce & tartar sauce

Lobster Roll • \$23

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

dessert

Goey Butter Cake

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

Manhattan Cheese Cake •\$7•

served with fresh strawberries & whipped cream

Chocolate Fudge Cake

served with new york vanilla ice cream

Pops

•\$2.50•

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

Draft Root Beer

•\$3.75 Frosty Schooner•

•\$2.75 refill•



Volcanic Lemonade

•\$3.25 Frosty Schooner•

•\$2.25 refill•

regular, raspberry, strawberry



Hot Chocolate

•\$4 Cup•

•\$3 refill•

Hot Chocolate

Topped with Whipped Cream
&
Ghiradelli Hot Fudge

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

Vodka

Tito's	\$6/7
Deep Eddy Lemon	\$5.5/6.5
Deep Eddy Ruby Red	\$5.5/6.5
Deep Eddy Cran	\$5.5/6.5
Ketel One	\$7/8
Ketel Cucumber Mint	\$7.5/9
Ketel Grapefruit Rose	\$7.5/9
Ketel Peach Orange	\$7.5/9
Proof 2 Docks	\$7/8
Ocean	\$5.5/6.5
Grey Goose	\$8.75/10.5
Stoli Blueberry	\$6.5/7.5
Stoli Vanilla	\$6.5/7.5

Tequila

Luna Azul	\$5.5/6.5
Casamigos Blanco	\$9.5/\$11.5
Casamigos Repo	\$10/12
Casamigos Anejo	\$10.5/12.5
Casamigos Mezcal	\$12.5/15
Adictivo	\$9.5/11
Codigo	\$9/11
818 Reposado	\$10.5/12.5
21 Seeds Jalapeno/Cucumber	\$9/11
21 Seeds Valencia Orange	\$9/11

Rum

Bacardi	\$5.5/6.5
Bacardi Coconut	\$5.5/6.5
Captain Morgan	\$5.5/6.5
Plantation 3 Star	\$6/7
Plantation Dark	\$6.5/7.5
Plantation Pineapple	\$7/8
Plantation Xaymaca	\$7.5/9
Novo Fogo Cachaca	\$7.5/9

Scotch

JW Black	\$7/8
Glenlivet	\$14/17
Benirach	\$12/14

Gin

Tanqueray	\$7/8
Hendricks	\$8.5/10
Beefeater	\$6/7
Bombay Bramble	\$9.5/11
Bombay	\$7/8
Proof Minions	\$8.5/10
Uncle Val's Botanical	\$7/8.25

Whiskey

Crown Royal	\$7.5/8.5
Jameson	\$6.5/7.5
Jack Daniels	\$6.5/7.5
Crown Royal Apple	\$8.5/10
Fireball	\$6.5/7.5
Emerald Giant	\$13/15
Benjamin Chapman	\$10/12

Bourbon

Jim Beam	\$5.5/6.5
Maker's Mark	\$6/7.5
Maker's Mark 46	\$7.5/8.5
Buffalo Trace	\$7/9
Old Elk Wheat	\$14.5/18.5

Brandy and Cognac

E&J	\$4.5/5
Courvoisier	\$11/14
Remy Martin	\$14.5/18

Cordials

Disaronno	\$7/9
Baileys	\$6/8
Chateau Aloe	\$7/9
Fernet	\$7/9
Jagermeister	\$6.5/8.5

The "Happyest" Hour

\$2 Oysters 

4P-6P

•MONDAY-FRIDAY•

\$2.50 Busch Light pounders

\$5 Tall Draft Beers

\$5 Classic Margaritas

1/2 Price Bottled Wine