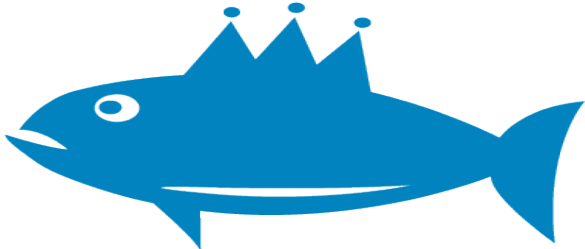


Beer & Fish Co.



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\$•

appetizers

- Coconut Shrimp • \$12

served with orange duck sauce
- Wild Rice Mushrooms • \$12

served with mornay sauce
- Cajun Beer Shrimp • \$15

shrimp in an Oyster Beer Sauce
- Crab Cakes • \$18

served with remolaude
- Bang Bang Shrimp • \$16

served with bang bang sauce
- *Tuna Tartare Guacamole • \$17

served with tortilla chips
- 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
- Calamari • \$12

served with lemon aioli

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

CanadianCold Water

12 oz

•\$45•
- Alaskan King Crab

1.75 Lbs

•Market•

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

\$13

\$15

\$17

🇬🇧

Halibut

1 piece

2 piece

3 piece

\$16

\$22

\$28

Shrimp

3 piece

5 piece

8 piece

\$15

\$17

\$20

Chicken

2 piece

3 piece

5 piece

\$12

\$14

\$17

Walleye Fingers

3 piece

5 piece

8 piece

\$18

\$22

\$26

Walleye Filet

1 piece

\$21

1 piece Cod, 3 piece Shrimp

•\$18•

#1

1 piece Halibut, 3 piece Shrimp

•\$22•

#2

1 piece Cod, 1 piece Halibut

•\$22•

#3

2 piece Chicken, 3 piece Shrimp

•\$17•

#4

1 piece Cod, 3 piece Walleye

•\$19•

#5

1 piece Halibut, 3 piece Walleye

•\$23•

#6

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

Scalloped Potatoes • \$5

Asparagus • \$5

Broccoli • \$4

Caesar Salad• \$4

House Salad• \$5

Wild Rice • \$5

Pilaf

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

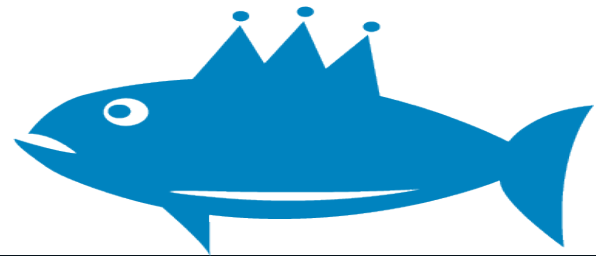
Side Caesar • \$4

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• Walleye •\$14• Halibut •\$18•

american cheese, pickle, lettuce & tartar sauce

Lobster Roll • \$23

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

dessert

Goosey Butter Cake

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

•\$7•

Manhattan Cheese Cake

served with fresh strawberries, Strawberry Gelato, & whipped cream

•\$8•

Chocolate Fudge Cake

served with new york vanilla ice cream

•\$7•

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

Hot Chocolate

•\$4 Cup •

•\$3 refill•

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 “Happiest” Hour

\$2 Oysters



4P-6P

•MONDAY-FRIDAY•

\$2.50 Busch Light pounders

\$5 Tall Draft Beers

\$5 Classic Margaritas

1/2 Price Bottled Wine