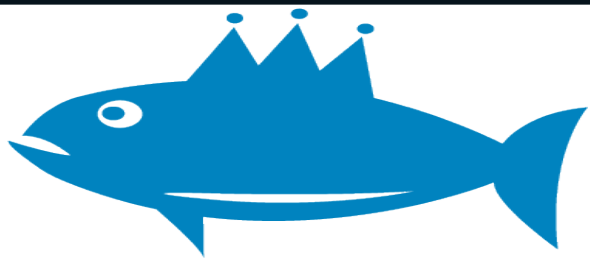


Beer & Fish Co.



oysters

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

**Ask your server about
our current selection
raw or chargrilled*

Singles.....\$4 Half Dozen.....\$19.5
Dozen.....\$36

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 • 1-\$12 or 2-\$18
served with remolaude
Bang Bang Shrimp • \$16
served with bang bang sauce
Tuna Guacamole • \$17
served with tortilla chips

Drunken Mussels• \$15
Mussels in white wine garlic broth
Cocktail Shrimp • \$16
served with cocktail & lemon
Cajun Beer Shrimp • \$17
served in an oyster beer broth
Seafood Tower • \$200
12 Oysters, 12 Shrimp,
3 Lobster tails, & 2 Pounds King Crab
**Seared Ahi Tuna • \$15*
served with wonton chips

tacos baja

•2 tacos• served with chips, salsa & guacamole

Mahi Mahi \$15 • Shrimp \$15 • Chicken \$15
Walleye \$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
12 oz / Alaska
served with beurre blanc
•\$18•

Walleye
12 oz / Canada
served with beurre blanc
•\$24•

Scallops
7 oz
served with beurre blanc
•\$35•

Halibut
8 oz / Alaska
served with beurre blanc
•\$32•

Tiger Shrimp
5
served with beurre blanc
•\$20•

Lobster Tails
Canadian Cold Water
•\$45•

Mahi Mahi
8 oz / Ecuador
served with mango salsa
•\$22•

Alaskan King Crab
1.75lbs
•\$80•

fish + chips + more

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

 **Cod**
1 piece \$13
2 piece \$15
3 piece \$17

 **Halibut**
1 piece \$16
2 piece \$22
3 piece \$28

Shrimp
3 piece \$15
5 piece \$17
8 piece \$20

Chicken
2 piece \$12
3 piece \$14
5 piece \$17

Walleye Fingers
3 piece \$18
5 piece \$22
8 piece \$26

Walleye Filet
1 piece \$24

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
Lobster Bisque • \$8/\$10
Potato of the Day \$5

Asparagus • \$5
Broccoli • \$4
Caesar Salad• \$5
House Salad• \$5

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

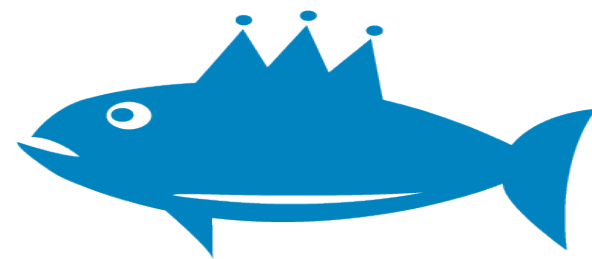
Side House • \$5

Side Caesar • \$5

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

•\$8•

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

Manhattan Cheese Cake

•\$8•

served with fresh strawberries & whipped cream

Chocolate Fudge Cake

•\$8•

served with new york vanilla ice cream

pops

•\$3•

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

draft root beer

•\$4 Frosty Schooner•

•\$3 refill•



volcanic lemonade

•\$4 Frosty Schooner•

•\$3 refill•

regular, raspberry, strawberry



hot chocolate

•\$4 cup•

•\$3 refill•

Topped with whipped cream and Ghiradelli hot fudge

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
Proof 2 Docks \$7/8
Ocean \$7.5/9
Grey Goose \$8.5/10
Stoli Blueberry \$6.5/7.5

Scotch

JW Black \$9.5/11
Glenlivet \$14/17

Gin

Tanqueray \$8.5/10
Hendricks \$9.5/11
Beefeater \$6/7
Bombay Bramble \$7.5/9
Bombay \$7/8

Whiskey

Crown Royal \$8.5/9.5
Crown Royal Apple \$8.5/9.5
Jack Daniels \$6.5/8
Jameson \$7.5/8.5
Fireball \$5/6
Basil Hayden Rye \$13.5/16.5
Emerald Giant \$13/15

Bourbon

Jim Beam \$5.5/6.5
Maker's Mark \$7.5/8.5
Maker's Mark 46 \$9/10.5
Basil Hayden \$12/15
Old Elk Wheated \$16.5/19

Tequila

Luna Azul \$5/6
Casamigos Blanco \$11.5/\$13
Casamigos Repo \$13/15
Casamigos Anejo \$14/17
Casamigos Mezcal \$14/16
Patron \$12/14
818 Reposado \$13/15
21 Seeds Jalapeno/Cucumber \$7/8

Rum

Bacardi \$6/7
Bacardi Coconut \$6/7
Bacardi Limon \$6/7
Plantation 3 Star \$6/7
Plantation Dark \$6.5/7.5
Captain Morgan \$5.5/6.5

Brandy and Cognac

E&J \$4.5/5
Remy Martin \$15/19

Cordials

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

The “Happyest” Hour

\$2 Oysters



4P-6P

•Monday-Friday•

\$2.50 PBR pounders

\$2.50 Busch Light pounders

\$5 Tall Draft Beers

\$5 Classic Margaritas

\$5 Mojitos

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•