

Appetizers

Memories on Ice

White jumbo tiger shrimp served on ice with house made cocktail sauce and lemon wedge \$17

Lake Fries

Fresh Lake Erie smelt hand battered and dusted with a house blend spice served with house made tartar sauce and lemon wedge \$8

Old school Mushrooms with a Twist

Highline mushrooms stuffed with cream cheese, jalapeno and crispy bacon broiled to perfection \$15

All in the Boat

Both lump crab and lobsters mixed with cream cheese and scallions, broiled and served with hand cut corn tortillas \$17

Calamari

Lightly dusted calamari, flash fried crispy served with a Smokey Chipotle sauce \$15

All Bowled Up

In house made Boston clam chowder served in a sourdough bowl with oyster crackers \$12

Ode to Whistle Stop

Hand breaded fried green tomatoes served with a sour cream and chive dip \$13

Nacho Libre

Hand cut corn tortillas topped with grated cheese, olives, jalapenos, shredded lettuce, sour cream, salsa and guacamole \$18

Flaming Cheese

Chorizo sausage smothered in Tex Mex cheese served bubbling with hand cut tortillas \$16

Salads

The Bob-Lo Caesar

Romaine lettuce drizzled with Caesar dressing, topped with croutons and shaved Parmesan cheese \$15

Costal Salad

Local spring mix lettuces topped with creamy goat cheese, roasted pumpkin seeds, red onions and candied salmon mixed with a lime vinaigrette \$17

Entrees

Gillnetters Platter

2 pcs Perch and 2 pcs Pickerel with fresh cut fries, fennel coleslaw and house made tartar sauce \$24

El Fat Fish & Chips

8 oz. Atlantic cod served with coleslaw and fresh cut fries \$18 OR

8 oz. Atlantic halibut served with coleslaw and fresh cut fries \$28

Ragin Cajun Jambalaya

Smoked sausage, jump shrimp, mussels and market fresh fish in a Cajun tomato vegetable broth \$23

Land Lovers

Marinated steak tips sautéed with portabella mushrooms and onions, smothered in a hunter's style gravy served over fresh cut fries and topped with horseradish infused sour cream \$18

Hand Held Mains

Chunky Chicken

Hand battered chicken breast topped with smoked provolone and pepper pico de gallo on a brioche bun with fresh cut fries \$16

Bare Naked Burger

7oz. beef burger topped with spring mix, tomato, Lakeside pickles and red onion on a brioche bun with fresh cut fries \$13

New England "Sammich"

Toasted top cut hoagie filled with lump lobster and house made tarragon mayonnaise aioli with fresh cut fries \$20

The Figgy Piggy

Fig jam and crispy prosciutto and brie, grilled on a thick cut of sourdough and served with fresh cut fries or spring mix \$18

Beaks and Twigs

Hand cut and breaded chicken tenders with fresh cut fries and dipping sauce \$16

Island Burger

Sockeye salmon burger grilled and topped with spring mix, red onion and house made tartar sauce with a toasted brioche bun and served with fresh cut fries \$19

Blue Baron Burger

7oz. beef burger topped with crispy prosciutto crumbled blue cheese, spring mix, tomato, and Lakeside pickles on a brioche bun with fresh cut fries \$18