

Starters

- Asparagus Fries ~ Lightly beer-battered & fried to a golden brown, served with a malt aioli..... \$8.50
- Hungarian Peppers ~ Roasted garlic and cheese stuffed Hungarian peppers, crusty grilled bread, drizzled with herb infused extra virgin olive oil \$9.75
- Clams Casino ~ Bacon, andouille, and clam meat variation of a classic \$10.50
- Steamed Clams ~ A dozen clams served with drawn butter & lemon \$12.95
- Crab Cakes ~ Crab cakes infused with fresh citrus, herbs & sriracha remoulade \$14.95
- Calamari ~ Fried calamari with wasabi dusted chips and lemon yogurt sauce \$12.95
- Crawfish ~ Louisiana-caught crawfish served with a Creole butter & lemon \$12.00

WING SAUCES

SRIRACHA CHILI SAUCE, HOT, MEDIUM, MILD, BBQ, GOLD RUSH, MANGO-HABANERO, SPICY KOREAN BBQ, THAI PLUM

- Chicken Wings ~ SINGLE \$10.95
- DOUBLE \$18.95
- Chicken Fingers ~ Lightly breaded & tossed in choice of sauce served with fries \$12.00

Flat Breads

- The Napa ~ Caramelized onion, crumbly blue cheese, arugula, roasted tomato, finished with balsamic reduction \$13.00
- Margarita ~ Hot house tomato, fresh mozzarella, hand torn fresh basil, garlic oil \$13.00
- Spicy Hawaiian ~ Smoked gouda, pineapple, roasted jalapenos, crispy bacon \$13.50
- Peaches & Goat Cheese ~ Sliced peaches, crumbled goat cheese, prosciutto \$13.50

Salads

- Pear Salad ~ Poached pear, field greens, mandarin oranges, crumbly blue cheese, fried wasabi wonton and Thai plum vinaigrette \$11.95
- Tropical Tossed Salad ~ Romaine and arugula, tossed with pineapple, quinoa in a white balsamic vinaigrette finished with a sweet roasted corn & edamame relish \$11.50
- Wild Greens ~ Greens, finely julienned carrots, cherry tomatoes, thinly shaved red onion, shredded radicchio, fried garbanzo beans, seasoned croutons \$9.95
- Caprese ~ White balsamic roasted tomatoes, fresh mozzarella, red onion, and wild spinach tossed in a fresh basil vinaigrette \$9.95
- Caesar ~ Crispy romaine, cherry tomatoes, fresh shredded parmesan and seasoned croutons drizzled with house made dressing \$7.95

ADD: Chicken \$6.50 • Beef Tenderloin \$9.50 • Rock Shrimp \$11.00 • Salmon \$10.50

- Dinner Salads ~ Choice of Caesar or Classic served with your choice of dressing \$4.95
- RANCH, THAI VINAIGRETTE, BALSAMIC VINAIGRETTE, BLUE CHEESE

Quesadillas

SERVED WITH HOMEMADE SALSA and SOUR CREAM

- Chicken ~ Grilled chicken, cheddar jack cheese and tomato in a cheddar jalapeno tortilla \$11.95
- Steak ~ Grilled beef tenderloin, pepper jack cheese, arugula and red onion in a spinach tortilla \$13.95
- Veggie ~ Mushroom, white bean, spinach, mozzarella, asiago in garlic wrap \$10.95

Sides

- | | | | | | |
|-----------------|-----------------------|-----------------------|------------------------|---------------------|------------------------|
| Fries
\$3.75 | Sweet Fries
\$4.25 | Onion Rings
\$4.50 | Wasabi Chips
\$3.25 | Cole Slaw
\$2.50 | Corn Pudding
\$4.25 |
|-----------------|-----------------------|-----------------------|------------------------|---------------------|------------------------|
- Mac & Cheese \$5.25 • Sautéed Portobellos \$2.50 • Bacon \$2.50 • Caramelized Onions \$1.00

On a Roll

ALL BURGERS ARE 1/2 lb ANGUS BEEF COOKED TO YOUR LIKING

COMES WITH CHIPS & PICKLE

- Basic Burger ~ With wild greens, tomato, and onion on a kaiser roll \$10.50
- Bavarian Burger ~ Crispy fried onions, grain mustard & pepper jack cheese on a pretzel roll \$12.75
- Ghost Ship Burger ~ Spicy ghost chili Havarti cheese, sautéed spinach, crispy onion nest, bacon & stout aioli on a sweet molasses roll (also available in mild) \$14.25
- Bison Burger ~ Organic grass-fed wild bison burger, provolone, wild greens, and tomatoes \$14.95
- Nature Burger ~ Chipotle black bean patty, onion, portobello mushroom and arugula topped with a sirachi aioli on a brioche roll \$10.50
- Salm-Wich ~ Faroe Island salmon, arugula, cucumber, red onions & lemon-yogurt on a brioche roll \$12.50
- Baja Wrap ~ Grilled chicken breast, ghost chili Havarti cheese, red onion, lettuce and tomato in a jalapeno wrap with Baja sauce \$12.50
- Caesar Wrap ~ Grilled chicken, romaine lettuce, tomato and asiago cheese tossed in a house-made caesar dressing in a garlic wrap \$10.50
- Steak Sandwich ~ Six ounce tenderloin, caramelized onions, and provolone on grilled ciabatta \$14.95
- Artisan B.A.T.T. ~ Candied bacon, arugula, white-balsamic roasted tomatoes, and fresh turkey with a dijon red onion jam \$12.95
- Rock Shrimp Roll ~ Chilled butter poached rock shrimp, cucumber, lemon 'old-bay' aioli, sweet red pepper and parsley gremolada on a classic hoagie roll \$15.95

Entrées

- Ribs ~ Slow cooked St. Louis ribs drenched with sweet molasses barbeque sauce, pineapple slaw and sweet fries
 - 5 bone..... \$11.75 10 bone..... \$20.50 15 bone..... \$29.75
 - Smoked Gouda Mac-n-Cheese ~ Traditional favorite; imitated but not duplicated \$12.50
- ADD: ANDOUILLE \$5.50 • CHORIZO \$5.25 • CHICKEN \$6.50
BEEF TENDERLOIN \$9.50 • SALMON \$10.50 • ROCK SHRIMP \$11.00

WSL Paella ~ A pan of traditional Spanish "surf & turf" made with chicken, chorizo sausage, rock shrimp, and mussels in saffron rice \$21.00

- Faroe Island Salmon ~ Tender salmon grilled with a Korean bbq glaze on a bed of rice noodles with a ginger-scallion sauce and spiced cashews \$21.95
- Rib-eye ~ Grilled rib-eye with brown sugar and black pepper butter, served with our house made corn pudding \$26.95

MON	TUES	WED	THUR	FRI	SAT	SUN
CLAM SLAM	AFTER ARTPARK	\$7.99 RIBS*	SUBMARINE RACES	\$7.99 FISH FRY	DJ on DECK	FUN DAY
\$4.99 Clams & Live Music	Jamie Holka & Bruce Wojik	SideBar Only	Grab a date and enjoy	in SideBar & Live Music Too	Chill Under the Stars	Music Matinee