

STARTERS

SEAFOOD SOUP DU JOUR SEASONAL SELECTIONS	12.
STEAMED CLAMS* CHORIZO. TOMATO BROTH. CROSTINI	18.
ROASTED WINGS* BUFFALO. OLD BAY. HOT & SWEET CHILI	16.
SEARED SESAME TUNA* SOY GINGER. SEAWEED	18.
BAVARIAN PRETZEL WHOLE GRAIN BEER MUSTARD. BRIE	15.
STEAMED VEGETABLE DUMPLINGS SPICY PLUM GINGER	14.
CRISPY CAULIFLOWER SRIRACHA HONEY	14.
CAJUN SHRIMP DIP CRUDITE. TOASTED PITA	15.
BAO BUNS PULLED PORK. KIMCHI	15.

THE BIG SALADS

LAKE CHOPPED* ORGANIC GREENS. FETA. RED ONION KALAMATA OLIVES. CUCUMBER. CHICKPEAS CHERRY TOMATO. GREEN GODDESS ADD CHICKEN \$5 OR SHRIMP \$9	15.
BUFFALO CHICKEN COBB ROMAINE. CRISPY BACON. CHOPPED EGG CHERRY TOMATO. BLUE CHEESE. AVOCADO LEMON CITRUS	20.
POKE BOWL AHI TUNA. JASMINE RICE. SCALLION. SEAWEED AVOCADO. MANGO WASABI CREME. EDAMAME CRISPY WONTON.	24.
D`BOATHAUS GRILLED SHRIMP. ORGANIC GREENS. ARTICHOKE PORTOBELLO MUSHROOM. GOAT CHEESE ROASTED PEPPERS. DIJON VINAIGRETTE	24.

(PLEASE INFORM US OF ANY DIETARY RESTRICTIONS)

*=GLUTEN FREE

BURGERS & SANDWICHES

D`SMASH BURGER DOUBLE PATTY. AMERICAN CHEESE CRISPY BACON. LETTUCE. TOMATO. PICKLE DBH SAUCE. POTATO ROLL. FRIES	18.
GRILLED VEGETABLE FOCACCIA. FRESH MOZZARELLA. ARUGULA PESTO BALSAMIC VINAIGRETTE. SIDE SALAD	16.
CUBAN HAM. PULLED PORK. SWISS. PICKLE. MUSTARD CIABATTA. HOUSE CHIPS	18.
HOT NASHVILLE CHICKEN LETTUCE. TOMATO. PICKLE 3 MOUNTAIN YELLOW SRIRACHA. BRIOCHE. FRIES	18.
LOBSTER ROLL MAINE LOBSTER. LEMON CONFIT BRIOCHE. CHIPS	32.
TACOS BLACKENED MAHI. PINEAPPLE COCONUT SALSA AVOCADO CREME. PICKLED RADISH. CHIPS	18.

ENTREES

ARCTIC CHAR* JASMINE RICE. WILTED SPINACH. ROASTED CORN SALSA	32.
SKIRT STEAK* GARLIC HERB FRENCH FRIES ASPARAGUS. CHIMICHURRI	38.
BELL & EVANS ROASTED CHICKEN* MASHED POTATO. SAUTEED SPINACH NATURAL PAN SAUCE	28.
TROFIE PASTA SAUTEED SHRIMP. CHERRY TOMATO. SHITAKE MUSHROOM. ARUGULA. GARLIC. WHITE WINE	27.
ST. LOUIS BBQ RIBS* SLOW ROASTED. SWEET POTATO FRIES BROCCOLI SLAW	35.

SIDES

FRENCH FRIES	8.
SWEET POTATO FRIES	8.
TATER TOTS	8.
SEASONAL VEGETABLE	8.
SIDE SALAD	8.