

## APPETIZERS-COLD

### RAW BAR

\*OYSTERS ON THE HALF SHELL  
each \$1.99 ½ doz. \$9.99 dozen \$17.99

\*OYSTER SAMPLER  
½ dozen \$9.99 dozen \$17.99

PEEL & EAT SHRIMP boiled with dark  
beer & special seasonings \$9.99/\$17.99

\*TUNA SASHIMI \$13.99

\*These items may be served raw or undercooked,  
consuming raw or undercooked foods may increase  
your risk of foodborne illness.

\*SUSHI MENU AVAILABLE

### SMOKED

\*SEAFOOD SAMPLER a sampling of all  
of the items below \$15.99

WILD MAINE PEPPERED MACKEREL \$11.99

SMOKED SHRIMP roasted garlic sauce \$10.99

\*SALMON PATE' blend of smoked salmon, cream  
cheese, white and black pepper and fresh dill \$9.99

N. ATLANTIC BLUEFISH PATE' \$9.99

CHARLEVOIX WHITEFISH SAUSAGE \$8.99

\*HOUSE SMOKED SALMON \$12.99

## APPETIZERS-HOT

BBQ'd SHRIMP 6 large grilled in a garlic, cayenne,  
chili, pepper rub \$10.99

OYSTERS ROCKEFELLER bacon, spinach, asiago  
and Pernod (4) \$9.99 (6) \$13.99

PAN-SEARED SCALLOPS \$13.99

P.E.I. MUSSELS steamed in garlic, white wine and  
shallots \$11.99

FLASH FRIED CALAMARI \$8.99

RED WINGS 1lb of spicy or plain \$7.99

SHRIMP QUESADILLA \$10.99

MARYLAND CRAB CAKE a TOB favorite \$11.99

CAJUN SHRIMP Louisiana pan-fried \$10.99

SPINACH & ARTICHOKE DIP house made and  
too thick for chips! Garlicky Good! \$7.99

GRILLED PORTOBELLA red pepper coulis \$7.99

GINGER SHRIMP on a bed of spinach \$10.99

ESCARGOT in PISTACHIO BUTTER \$9.99

HOT APPETIZER SAMPLER cajun shrimp, ginger

shrimp, calamari, crab cake, oysters rockefeller, and  
spin and artie dip for 2- \$19.99 for 3- \$29.99

## SOUPS

TOM'S CLAM CHOWDER cup \$3.99 bowl \$4.99

CRAWFISH BISQUE cup \$4.99 bowl \$5.99

Tom's Seafood CHOWDER cup \$2.99 bowl \$4.99

SEAFOOD CHILI cup \$4.99 bowl \$5.99

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increase your risk of food borne illness

NO SEPARATE CHECKS PLEASE 18% GRATUITY ADDED TO PARTIES OF 8 or MORE

## SANDWICHES AND SALADS

**\*6oz. BISTRO STEAK SANDWICH \$12.99**

mushrooms, onions and pepper-jack cheese

**\*1/2 LB ANGUS BURGER \$7.99**

**GRILLED CHICKEN CIABATTA \$10.99**

roasted red peppers, pepper-jack cheese, roasted garlic sauce

**CHICKEN CAESAR ROLL-UP \$10.99**

**TURKEY CIABATTA \$9.99**

sliced oven-roasted turkey, bacon, lettuce, tomato, Swiss cheese and basil-mayo

**FRESH VEGGIE BURGER house-made \$8.99**

**GRILLED PORTO BELLA SANDWICH \$8.99**

roasted red peppers, Swiss cheese

**CAPRESE LAWASH ROLL-UP \$10.99**

fresh mozzarella, tomato, basil aioli, mixed greens

**FISH SOFT SHELL TACO \$11.99**

**CHICKEN SOFT SHELL TACO \$10.99**

spicy cabbage, tomato, cilantro yogurt

**PAN-FRIED OYSTER PO-BOY \$12.99**

**MARYLAND CRAB CAKE PO-BOY \$12.99**

TOB Favorite, lettuce, tomato, cracked mustard

**\*SMOKED SALMON LAWASH ROLL-UP**

lettuce, tomato, capers, onion, dill cream cheese \$12.99

**HOUSEMADE SALMON BURGER \$10.99**

**FISH SANDWICH \$10.99**

tempura battered and fried

**BBQ SHRIMP PO-BOY \$10.99**

All sandwiches served with fries, cole slaw and pickle

**CAESAR SALAD \$6.99**

romaine, asiago, croutons, classic Caesar dressing

chicken \$12.99, calamari \$13.99, salmon \$15.99

**GREEK SALAD sm \$6.99/ lg \$9.99**

feta, tomato, artichokes, calamata olives, beets, onion

**TEMPURA SHRIMP & GOAT CHEESE SALAD**

pecans, dried cherries, raspberry vinaigrette \$14.99

**\*STEAK SALAD \$14.99**

romaine, pasta, tomato, onion, egg, bell pepper, roasted garlic dressing

**TOMATO and MOZZARELLA \$10.99**

**MARYLAND CRAB CAKE SALAD \$14.99**

mixed greens, red onion, cucumber, tomato, pine-nuts, bleu cheese, honey dijon vinaigrette

**NICOISE SALAD \$9.99**

romaine, redskins, haricort verts, egg, bell pepper, calamata olives, balsamic vinaigrette

Traditionally served with \*TUNA \$16.99/\$24.99

**SPINACH SALAD \$13.99**

tomato, red onion, mushroom, bacon, chevre cheese, egg, dried cherries, raspberry vinaigrette

**HOUSE SALAD \$4.99**

mixed greens, tomato, onion, carrots, cucumber and balsamic vinaigrette

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## SEAFOOD

BROILED LAKE SUPERIOR WHITEFISH  
\$11.99/\$16.99

SAUTEED YELLOW OHIO LAKE PERCH  
\$14.99/\$21.99

CORNMEAL PAN-FRIED CATFISH  
bourbon pecan butter \$12.99/\$17.99

BROILED ASIAGO ENCRUSTED TILAPIA  
\$12.99/\$17.99

MAPLE-GLAZED N. ATLANTIC SALMON  
\$12.99/\$17.99

\*GINGER-GLAZED AHI TUNA  
wasabi mayo \$15.99/\$23.99

BLACKENED MAHI MAHI \$13.99/\$18.99

PAN-SEARED SEA BASS  
tomato-basil-caper butter \$23.99

PANKO-FRIED TIGER SHRIMP \$19.99

FISH-N-CHIPS tempura battered and fried  
\$11.99/\$15.99

SHRIMP CREOLE Nawlins' style \$15.99/\$19.99

SEAFOOD BOUILLABAISSE \$15.99/\$21.99  
mussels, shrimp, scallops, crab, saffron broth

CATCH OF THE DAY	MARKET PRICE
Ask your server for today's featured catch!	

## STEAKS, CHICKEN AND PASTA

\*6 oz. BISTRO STEAK tender shoulder cut of beef  
\$14.99

CHICKEN ROULADE pan-seared and stuffed with  
spinach, roasted red pepper, mushroom, asiago cheese  
and topped with Mornay sauce \$17.99

SHRIMP ALFREDO PASTA leeks, garlic, tomato  
and mushrooms \$15.99/\$19.99

SPICY CHICKEN PASTA garlic, oil, tomato, basil,  
mushroom, spinach and pine nuts \$12.99/\$16.99

SEAFOOD PASTA MARINARA scallops, shrimp,  
mussels, and artichoke hearts \$15.99/\$19.99

PASTA PRIMAVERA your choice: garlic and oil,  
Alfredo, or marinara \$9.99/\$14.99

THREE CHEESE RAVIOLI with garlic shrimp and  
spinach, served over Alfredo sauce \$17.99

\*SURF & TURF.....BISTRO STK & SHRIMP \$19.99  
.....BISTRO STK & CRAB LEGS \$29.99  
.....BISTRO STK & SCALLOPS \$26.99

## DESSERTS

KEY LIME PIE \$4.99      SANDER'S HOT FUDGE SUNDAE \$3.99

ASSORTED CAKES AND CHEESE CAKE ASK YOUR SERVER FOR TODAY'S SELECTIONS

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## BEER LIST

<u>DRAFT</u>	<u>½ PINT</u>	<u>PINT</u>
BELL'S (Seasonal), Kalamazoo	\$3.00	\$5.50
BASS ALE, England	\$3.25	\$5.75
GUINNESS STOUT, Ireland	\$3.25	\$5.75
LABATT BLUE, Canada	\$2.50	\$4.00
STELLA ARTOIS, Belgium	\$3.25	\$5.75
TOM'S ALE, Michigan	\$2.75	\$4.75
TOM'S PORTER, Michigan	\$2.75	\$4.75
BLUE MOON, Colorado	\$3.00	\$5.25
BLACK & TAN	\$3.25	\$5.75
SEASONAL (Ask your server)	\$3.00	\$5.50

### BOTTLED BEER

<u>ALES</u>	<u>SPECIALTIES</u>
Anchor Liberty Ale, California	Anchor Porter, California
Black Dog Ale, California	Asahi, Japan
Black Dog Honey Raspberry Ale, Ca.	Bitburger, Germany
Boddington's, England	Fuller's ESB, England
Killian's Red, Colorado	Kirin, Japan
McKewan's Scotch Ale, Scotland	Pilsner Urquell, Czech Republic
Newcastle Brown Ale, England	Rolling Rock, Pennsylvania
Orval Trappist Ale, Belgium	St. Peter's Porter, England(Organic)
Samuel Smith Nut Brown Ale, England	St. Pauli Girl Dark, Germany
St. Peter's Ale, England(Organic)	Sam Adams Cherry Wheat, Mass.
Sierra Nevada, California	Sapporo, Japan
Stone Pale Ale, California	Schneider Weisse, Germany
Stone Arrogant Bastard Ale-Oaked	Spaten Optimator, Germany
Third Coast Ale, Michigan	Wienstephaner Hefe, Germany
<u>LAGERS</u>	<u>LIGHT</u>
Beck's, Germany	Amstel Light, Holland
Corona, Mexico	Bud Light, USA
Foster's Oil Can, Australia	Coors Light, Colorado
Heineken, Holland	Heineken Light, Holland
Miller Genuine Draft, USA	Labatt Blue Light, Canada
Molson Canadian, Canada	Michelob Ultra, USA
Negra de Modelo, Mexico	Miller Light, USA
Red Stripe, Jamaica	<u>NON-ALCOHOLIC</u>
St. Pauli Girl, Germany	Erdinger-Weisse, Germany
Sam Adams, Massachusetts	Kalibur, Ireland
Samuel Smith, England	O'Douls, USA
Wienstephaner, Germany	

# WINE LIST

## INTERESTING WHITE VARIETALS

	Glass	BTL
Domaine des Cassagnoles, Gascogne, Fr.	\$6.00	\$26
Clay Station, Viognier, California	\$7.00	\$30
CMS, Chardonnay-Marsanne-S.Blanc, Wa.	\$8.00	\$33
Marques de Caceres, Rioja Blanc, Spain	\$6.00	\$26
Estancia, Pinot Grigio, California	\$7.50	\$32
Umani Ronchi, Verdichhio, Italy	\$6.75	\$29
Perrin-Reserve, Cotes du Rhone Blanc, Fr.	\$7.50	\$32
Big Fire, Pinot Gris, Oregon	\$8.50	\$36
Adelsheim, Pinot Gris, Oregon	--	\$38
Trimbach, Pinot Gris, Alsace	--	\$38
Robertson, Gewurtzraminer, So. Africa	\$6.00	\$26
Leelanau, Late Harvest Reisling, Mich.	\$6.50	\$28
Selbach Oster, Reisling, Germany	--	\$36
Monmousseau, Vouvray, France	\$8.00	\$33
Felluga, Tocai Fruilano, Italy	--	\$32

## SAUVIGNON BLANC

Brancott, New Zealand	\$7.00	\$30
Oyster Bay, Marlborough, New Zealand	\$8.50	\$36
Napa Ridge, California	\$6.00	\$26
Haras, Chile	\$6.25	\$27
Ferrari Carano, Fume Blanc, California	--	\$40
Pascal Jolivet, Sancerre, Loire, France	--	\$44

## CHARDONNAY

Amberhill, California	\$6.50	\$28
Vega Sidaa, Spain	\$7.00	\$30
Weingart Janz, Germany	\$7.00	\$30
Irony, Chardonnay	\$9.00	\$38
Pure Evil, Australia	\$7.50	\$32
Clos du Bois, Alexander Valley Reserve, Ca.	--	\$40
Bernardus, Monterrey, California	--	\$52
Sonoma Cutrer, "The Cutrer", Russian River	--	\$52
Silverado, Sonoma, California	--	\$44
Domaine Vincent Girardint, Meursault, Fr.	--	\$70

## SPARKLING & CHAMPAGNE

Laurent Perrier, Brut, France	--	\$72
L. Mawby, Blanc de Blanc, Michigan	--	\$38
Iron Horse, Russian Cuvee, Sonoma, Ca.	--	\$58
Moet & Chandon, Dom Perignon, France	--	\$165
Vueve Cliquot, Brut, France	--	\$80
Vueve Cliquot,	$\frac{1}{2}$ Bottle	\$40
Mumm Cuvee Napa, Brut Prestige, Ca	Split	\$12
Piper, Brut, France	Split	\$18

## ALTERNATIVE REDS

	Glass	BTL
Jake's Fault, Shiraz, California	\$6.00	\$26
Nugan Estate, Shiraz, Australia	\$7.50	\$32
Piccolo Cru, Blend, California	\$9.00	\$38
Two Vines, Columbia Crest, Blend, Wa.	\$6.00	\$26
Escudo Rojo, Blend, Chile	\$9.00	\$38
SoBon Estate, Zinfandel, California	\$7.00	\$30
Amano, Primitivo-Zinfandel, Italy	\$9.00	\$38
Fife, Old Vines Red-Head, Zinfandel, Ca.	--	\$48
Renwood, Grand Pere, Zinfandel, Ca.	--	\$58

## PINOT NOIR

Baron Philippe, Chateau de Rothschild, Fr.	\$6.50	\$28
Cycles Gladiator, Santa Barbara, Ca.	\$8.00	\$33
Etude, Carneros, California	--	\$69
Panther Creek, Bednardik Vineyards, Ore.	--	\$75
Cristom-Mt. Jefferson, Oregon	--	\$72
Aloxe-Corton, Domaine Bruno Clair, Burgundy	--	\$72

## MERLOT

Carmen, Reserve, Chile	\$9.00	\$38
Festival '34, Central Coast, Ca.	\$7.00	\$30
Northstar, Walla, Walla Valley, Wa.	--	\$60
William Hill, Napa, Ca.	--	\$48

## CABERNET SAUVIGNON

Rosso, Francis Coppola, Blend, Ca.	\$5.50	\$24
Avalon, California	\$6.75	\$29
Evil, Southeastern Australia	\$8.00	\$33
L'Abbaye, Abbaye de Saint-Ferme, Fr.	\$7.50	\$32
Sterling, Vintner's Reserve, California	\$9.00	\$38
Clos du Val, Napa, California	--	\$48
Grgich Hills, Napa, California	--	\$78
Stag's Leap, Artemis, California	--	\$78
Rowland, Cenay Blue Tooth, Sonoma, Ca.	--	\$52

## HOUSE WINES

Chardonnay (Ask your server)	\$4.50	--
Merlot (Ask your server)	\$4.50	\$20
White Zinfandel, Fox Horn, Ca.	\$4.50	--
Pinot Grigio, Delicato, California	\$4.50	\$20

