

RAW BAR

*OYSTERS ON THE HALF SHELL
½ DOZEN \$9.99 DOZEN \$17.99

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

Try our oysters with your choice of:
cocktail, classic mignonette or
habanero vinaigrette

PEEL & EAT SHRIMP 6/\$9.99 12/\$16.99
boiled in Tom's Porter with house seasonings

SMOKED

HICKORY SMOKED SHRIMP \$10.99
mustard sauce, capers & onions

CHARLEVOIX WHITEFISH SAUSAGE \$8.99
Lake Michigan whitefish, cracked mustard sauce

*COLD SMOKED SALMON \$12.99
horseradish sauce, capers, onions

HICKORY SMOKED RAINBOW TROUT \$12.99
red onion, capers, horseradish sauce

*SALMON OR BLUEFISH PATE \$9.99

house blend of smoked fish, cream cheese, herbs & spices

*COLD PLATE SAMPLER all of the above \$14.99
with *cold smoked salmon \$17.99

HOT APPETIZERS

FLASH FRIED CALAMARI \$8.99

tender strips served with cocktail sauce

ARTICHOKE & SPINACH DIP \$7.99

baked with Asiago cheese and served with pita chips

MARYLAND CRABCAKE \$10.99

better than the East Coast classic, cracked mustard sauce

GINGER SHRIMP \$10.99

sautéed jumbos in ginger marinade on a bed of wilted spinach

ROASTED GARLIC BULBS \$9.99

roasted peppers, portabellas, feta spread, water crackers, balsamic reduction & basil oil

OYSTERS ROCKEFELLER (4) \$8.99 (6) \$13.99

classic blend of bacon, spinach, Asiago and Pernod

CHESAPEAKE BAY PAN FRIED OYSTERS \$9.99

seasoned cornmeal and house remoulade

CRAB BRUSCHETTA \$10.99

lump crabmeat with herb cheese spread, fresh basil & tomato vinaigrette

P.E.I. MUSSELS \$12.99

steamed with roasted garlic, white wine and shallots

*BLACKENED SIRLOIN TIPS \$10.99

mixed greens with roasted pepper aioli

HOT APPETIZER SAMPLER for two \$19.99 for three \$29.99

ginger shrimp, crabcakes, oysters Rockefeller, flash fried calamari and artichoke & spinach dip

SOUP

TOM'S CLAM CHOWDER \$3.99/\$4.99

LOBSTER BISQUE \$5.99/\$6.99

TOM'S SEAFOOD CHOWDER \$2.99/\$4.99

SEAFOOD CHILI \$4.99/\$5.99

OYSTER PAN ROAST \$6.99

NOTICE-consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. *Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

SEAFOOD

PAN-FRIED GREAT LAKES PERCH house remoulade	\$15.99/\$21.99
BROILED LAKE SUPERIOR WHITEFISH asiago onion crust	\$15.99
PRETZEL CRUSTED RUBY RED TROUT honey Dijon sauce	\$15.99
PECAN TILAPIA honey apple butter	\$12.99/\$17.99
*BAKED SALMON sweet potato beurre blanc	\$12.99/\$17.99
GRILLED MAHI-MAHI sesame hoisin glaze	\$13.99/\$18.99
*SEARED YELLOWFIN TUNA artichoke tapenade, basil oil	\$15.99/\$22.99
BLACKENED SWORDFISH cool cucumber dill sauce	\$14.99/\$21.99
GRILLED SHRIMP THERMADOR Dijon tarragon Bechamel	\$13.99/\$18.99
AUTUMN SHRIMP over spaghetti squash	\$17.99
BROILED SEA SCALLOPS butternut squash puree	\$22.99

STEAKS, CHICKEN & PASTA

*BACON WRAPPED BLACK ANGUS FILET Tom's zip sauce & roasted redskins	\$22.99
*SURF & TURF 6oz sirloin, choice of shrimp scampi, ½ LB Alaskan crab or broiled scallops	\$29.99
ASIAGO ENCRUSTED CHICKEN lemon basil cream	\$15.99
HAZELNUT CHICKEN SCALOPPINE	\$15.99
SHRIMP CARBONARA PASTA prosciutto, cream, sweet peas & linguine	\$13.99/\$18.99
SEAFOOD PASTA AURORA shrimp, scallops, mussels, spinach & tomato cream	\$12.99/\$17.99
SMOKED SALMON PASTA shallots, shiitake mushrooms, artichoke tapenade, asparagus tips & caper vinaigrette	\$17.99
JAMBALAYA crawfish, chicken & andouille sausage over Creole rice	\$12.99/\$17.99
*MAIN STREET SALMON garlic & basil rubbed with tomatoes, capers, feta & gemelli pasta	\$13.99/\$18.99

SALADS

*CLASSIC CAESAR romaine lettuce, croutons, Asiago cheese	\$5.99
HOUSE SALAD mixed greens, grape tomato, red onion, cucumber, balsamic vinaigrette	\$3.99
SPINACH SALAD sliced mushrooms, walnuts, feta, dried cranberries, raspberry vinaigrette	\$5.99

MAKE YOUR SALAD AN ENTRÉE BY ADDING:

GRILLED SHRIMP (5) \$7.99	SMOKE ROASTED SALMON \$6.99	*SEARED TUNA \$7.99
FLASH FRIED CALAMARI \$5.99	GRILLED CHICKEN BREAST \$4.99	

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ENTRÉE SALADS

MICHIGAN mixed greens, dried cranberries, crumbled bleu cheese, sliced apples & walnuts tossed with cherry vinaigrette	\$8.99
CRABCAKE mixed greens, honey Dijon dressing, grape tomato, cucumber & crumbled bleu cheese	\$13.99
*SESAME SEARED SIRLOIN fresh spinach, shaved onion, pineapple, grape tomato, sesame ginger dressing & wontons	\$12.99
COBB SALAD romaine, bleu cheese, tomato, bacon, hard boiled egg, kalamata olives & red wine vinaigrette	\$7.99
NICOISE greens, haricot vert, redskin potato, boiled egg, roasted peppers, kalamata olives & balsamic vinaigrette	\$8.99
add 4oz *Tuna \$7.99 or 8oz *Tuna \$12.99 add *Salmon 4oz \$6.99 or 8oz *Salmon \$11.99	

SANDWICHES

CHESAPEAKE BAY OYSTER PO-BOY cornmeal breaded, house remoulade	\$9.99
MARYLAND CRABCAKE PO-BOY cracked mustard sauce	\$11.99
GREAT LAKES PERCH PO-BOY house remoulade	\$13.99
*SMOKE ROASTED SALMON B.L.T Dijon dill sauce, ciabatta bun	\$9.99
EGGPLANT & PORTABELLO LAWASH roasted peppers & garlic aioli	\$7.99
PANKO ASIAGO CHICKEN CIABATTA basil aioli	\$7.99
*½ LB U.S. BLACK ANGUS BEEF BURGER lettuce, tomato & onion add cheese \$1.00 add bacon \$1.00	\$7.99
CHICKEN CAESAR WRAP	\$7.99
SAUTEED VEGGIE BURGER red pepper mayo, ciabatta bun add cheese \$1.00	\$7.99

DESSERTS

KEY LIME PIE \$4.99	FLOURLESS CHOCOLATE CAKE \$4.99
SANDERS HOT FUDGE SUNDAE \$3.99	FRUIT PIE \$4.99
CRÈME BRULÉE \$4.99	

**SEE OUR CHALKBOARDS OR ASK YOUR SERVER FOR OUR FRESH DAILY OYSTERS, SEAFOOD
AND DRINK SPECIALS**

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