

Dinner Menu



APPETIZERS

DF - Amazing Crab Cakes

Two 3.5 oz Cakes/w Lemon Aioli \$25/ Single Cake \$14

DF/GF - Peel & Eat Shrimp

Your Choice - ½ lb. or 1 lb. of Shrimp served w/ Old Bay & Cocktail Sauce \$13/\$23

Coconut Shrimp

Your Choice - ½ lb. or 1 lb. of Butterflied Coconut Shrimp. Deep Fried, w/ Sweet Chili Orange Sauce \$16/\$26

DF/GF - Seared Sesame Crusted Tuna

Served w/ Pickled Ginger & Wasabi \$25

Chicken Strips

1 lb. of Deep-Fried Strips served with choice of Dipping Sauce \$15

DF/GF - Chicken Wings

1 lb. of Wings served w/Celery & Ranch or Blue Cheese \$15

Sauces: Buffalo, BBQ, Garlic Parmesan, Hot Honey Sesame,

Lemon Pepper, Jamaican Jerk, Old Bay Butter, or our famous Frankfort Beach Sauce

SOUPS AND SALADS

Soup Du Jour \$6/\$8

New England Clam Chowder \$8/\$10

Our Award-Winning Chowder

DF/GF - Garden or Classic Caesar Salad \$6

Dressing Choice - Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Honey Mustard, French & Thousand Island

SANDWICHES

Sandwiches are served w/Lettuce, Tomato, Onion, Pickle Spear & French Fries or Sweet Potato Fries.

Add Bacon \$2, Grilled Onions or Mushrooms \$1, Cheese \$1 (Blue Cheese, American, Swiss, Cheddar, Provolone or Pepper Jack). Add Coleslaw \$2.

DF/GF - Bistro Burger

6 oz Fresh Hand Formed Ground Beef Patty. Served w/ Choice of Fries \$14

DF/GF - Beyond Burger

A 100% Plant Based. No Meat, but can you tell? Served w/ Choice of Fries \$16

DF/GF - Perch Sandwich

Great Lakes Perch dipped in Beer Batter and Fried Golden. Served w/Choice of Fries \$17

DF/GF - Grilled Chicken Sandwich

6oz. Chicken Breast Grilled to Perfection. Served w/Choice of Fries \$14

***DF/GF** - items can be made dairy or gluten free

Please be advised all credit card transactions will incur a 3% convenience fee.

***ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME ITEMS ARE PRODUCED USING NUTS.**

Nautical Grill & Spirits

Dinner Menu

ENTRÉES

Entrees are served with choice of two sides: Chef's Vegetables, Coleslaw, Garlic Mashed Potatoes, Baby Red Potatoes, French Fries or Sweet Fries. Add Soup Du Jour or Side Salad \$3.
Add Clam Chowder \$4.

Tortellini

Cheese Stuffed Tortellini tossed in marinara sauce w/seasonal vegetables \$15
-Add Grilled Chicken \$6, Fried Chicken \$6, or Shrimp \$8

DF - Amazing Crab Cakes

Two 3.5 oz Cakes/w Lemon Aioli \$32

DF/GF - Peel & Eat Shrimp

Your Choice - ½ lb. or 1 lb. of Shrimp served w/ Old Bay & Cocktail Sauce \$20/\$30

Coconut Shrimp

Your Choice - ½ lb. or 1 lb. of Butterflied Coconut Shrimp. Deep Fried, w/ Sweet Chili Orange Sauce \$22/\$32

DF/GF - Great Lakes White Perch

Your Choice - Small or Large - Canadian White Lake Perch dipped in Beer Batter and Fried Golden \$22/\$32

DF/GF - Great Lakes Whitefish

A Local Favorite! Broiled to Perfection w/Essence of Lemon Oil and Dil \$28
~Add Parmesan Crust - \$4

DF/GF - Great Lakes Walleye

Sautéed with a Parmesan Crust, served w/ Lemon Aioli \$28

DF/GF - Ribeye Steak*

10 oz Hand Cut USDA Choice Ribeye, Grilled to Perfection \$38

DF/GF - Petite Filet Mignon*

8 oz Hand Cut USDA Choice Filet, Grilled to Perfection \$48

-Please be aware that a Petite Filet has a longer cook time than other entrées.

***Locally Sourced from Michigan Farms**

DESSERTS

Classic Carrot Cake

Double Layer w/Rich Cream Cheese Frosting \$6

Eli's Strawberry Swirl Cheesecake

Original Plain Cheesecake swirled w/ Strawberry Compote \$6

German Chocolate Cake

Triple Layer Chocolate Cake filled w/ an icing of Caramel, Chopped Pecans, and shredded Coconut Flakes \$6

Vegan/ GF - Ice Cold Chocolate Cake

Made w/ Avocados for a deliciously moist texture \$6

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