

Nine Day Menu

Appetizers

Cajun Fish Fingers – Tilapia strips panko coated Cajun dusted	\$16
Corn & Crab Beignets – Mock crab sweet corn southern spice	\$16
Ahi Tuna Nachos Seared ahi tuna pickled seaweed salad ginger cucumber Thai chili sauce	\$25
Burgers	
Hawaiian Ahi Tuna Burger – Ahi tuna grilled pineapple & avocado ginger teriyaki glaze fries	\$28
Cajun Fish Sandwich – Spiced tilapia fillet pan grilled brioche bun house tartar fries	\$24
Grilled Portobello Mushroom Burger – Marinated grilled spicy tomato aioli fries	\$22
Oriental Salmon Burger - Sesame ginger sauce fries	\$24
The Famous Impossible Burger	
Classic – Grilled fries	\$24
Breakfast - Beefsteak tomato sunny side up egg fries	\$27
<u>Entrées</u>	
Sweet & Sour Fish – Salmon chunks beer battered sweet & sour sauce rice	\$30
Fish n Chips - Beer battered fish fillets cole slaw fries house tartar	\$30
Fish Tacos – Mexican seasoned fish 3 soft corn tortillas fresh lime spicy cole slaw mango salsa	\$26
The following served with a medley of dinner vegetables and your choice of rice, brown rice, baked potato, mashed po	tato, French
<u>fries or onion rings</u>	
Waleye Fillet – Sweet chili rub grilled	\$40
Crispy Red Snapper - Skin on pan crisped fillet tomato salsa	\$40
Lemon Butter Barramundi – Grilled delicate lemon butter sauce	\$40
Honey Garlic Grilled Salmon – Grilled Glazed House fermented honey garlic	\$42