



Starters

MUSHROOM TOAST

Bankson Lake Farms trumpet mushrooms and garlic mustard cream sauce 16

CHARCUTERIE

Black pepper salami, dry coppa, prosciutto, genoa salami, rosemary asiago, aged white cheddar, and uni toast 25

SMOKED SHRIMP COCKTAIL

Smoked Argentine red shrimp with cocktail sauce (gf) 13

RED KING CRAB

One pound of red king crab served with herb butter (gf) 33

Mains

ROASTED CAULIFLOWER

Cauliflower steak with chimichurri, hummus and roasted chickpeas (gf) 20

MICHIGAN COHO AMÉRICAINÉ

Zucchini crusted salmon served with clams, potatoes, and sauce américaine (gf) 25

SLY'S SEAFOOD BOIL

Snow crab, crawfish, clams, mussels, mushrooms, Brussels sprouts, potatoes 24

RIBEYE

Served with parmesan truffle Brussels and herb baby potatoes (gf) 30

SHRIMP & GRITS

Shrimp and andouille sausage in a zesty sauce over a warm bed of creamy Irish cheddar grits 22

Accompaniments

Roasted Carrots 8

Mediterranean grilled eggplant 8

Buttered herb baby potatoes 8

Herbed corn on the cob 8

Desserts

Berry & buttercream layered cake 8

Boston cream cheesecake 8

gf: gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.