

Starters

A LA CARTE OYSTERS*

Beach Blonde oysters on the halfshell served raw or char broiled with herb butter (gf) 3.00ea

OYSTERS ROCKEFELLER

6 oysters on the half-shell broiled w/a rich creamy spinach sauce 18

PEEL & EAT SHRIMP

1/2 pound of Old Bay seasoned shrimp served with cocktail sauce and lemon 16

MUSHROOM TOAST

Whole grain mustard, garlic & parmesan cream sauce, Bankson Lake Farms maitake & royal trumpet mushrooms on baguettes 15

SESAME FETA

Pan fried feta battered with sesame, drizzled with hot honey and served with pita chips 14

Small Bites

YELLOWFIN TUNA

Sesame and black pepper encrusted yellowfin tuna served rare with seaweed salad, pickled ginger, wasabi, soy glaze and sriracha aioli, garnished with flying fish roe 18

LINGUINE WITH CLAMS

Little neck clams tossed with linguine and Spanish chorizo with a lemon, white wine, and garlic sauce 14

SCALLOPS

Pan seared and served on mushroom and asparagus risotto with lemon white wine sauce 18

gf: gluten free

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



Mains

WALLEYE

Pan seared then coated with a teriyaki glaze and served with baby bok choy and sushi rice 26

WHISKEY PECAN CHICKEN

Pecan crusted chicken, pan seared and topped with a honey whiskey cream sauce served with mushroom risotto and asparagus 21

LOBSTER CARBONARA

House-made pasta with lobster and bacon in a creamy gouda sauce 36

SLY'S SEAFOOD BOIL

Snow crab, shrimp, crawfish, clams, kielbasa, potatoes, and corn.
Served Northern (not spicy) or
Southern style (spicy) 30

BEEF TENDERLOIN

Sous vide and pan seared to temp, topped with king trumpet mushroom bordelaise and served with asparagus, and baby potatoes 48

Accompaniments

Truffle, bacon, and balsamic Brussels sprouts (gf) 8

Herbed baby potatoes (gf) 8

Mixed greens salad topped with garden fresh vegetables 8

Dessert

Key lime pie 8

Strawberry rhubarb pie 8

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