



# DINNER SPECIALS



## Wednesday: Build Your Own Mac & Cheese

Homemade mac and cheese made with cavatappi noodles and a nine-year aged cheddar cheese. \$12.95

**Add your choice of:** Lobster Market Price, Tenderloin \$9.00, Chicken \$5.50, BBQ Pulled Beef \$6.50, Chopped Bacon \$3.50, Grated Parmesan \$1.00, Bread Crumbs \$1.50

**Add veggies** \$0.50 each: Green Onions, Tomatoes, Cilantro, Mushrooms

## Thursday: Crab Night

Full pound of crab, drawn butter, coleslaw, lemon, and your choice of potato. Market Price.

## Friday: Fish Fry

*Add Extra Tartar \$0.50*

- Half pound of lake perch hand-breaded and served with rye bread, coleslaw, tartar sauce, and your choice of potato. \$19.95
- Half pound of locally sourced lawyers hand-breaded and served with rye bread, coleslaw, tartar sauce, and your choice of potato. **When available** \$20.95

## Saturday: Fish Boil

*Memorial Day - Labor Day*

**Reservations Required. Book online at [Islandfeverrumbarandgrill.com](http://Islandfeverrumbarandgrill.com)**

A traditional Door County fish boil put on by 8<sup>th</sup> generation Door County locals. Fresh-caught Lake Michigan whitefish boiled with onions and baby red potatoes. Served with rye bread and coleslaw. Boil over is at 6:45 and is served at Pelican Cove, Island Fever's outdoor beer garden. If any additional boils are scheduled, times will be listed on our booking site.

## Sunday: Hot Betty's Broasted Chicken

Crispy, juicy, and packed with flavor — enjoy a half chicken hand-breaded and broasted to golden perfection. Served with stuffing, mashed potatoes, gravy, and our creamy house-made coleslaw. Comfort food done right. \$18.95