

# Dinner Menu



## APPETIZERS

### **DF - Amazing Crab Cakes**

Two 3.5 oz Cakes/w Lemon Aioli \$26/ Single Cake \$14

### **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 \$28

### **Chicken Strips**

1 lb. of Deep-Fried Strips served with choice of Dipping Sauce \$14

### **DF/GF - Chicken Wings**

1 lb. of Wings served w/Celery & Ranch or Blue Cheese \$14

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/\$10**

Add Grilled Chicken \$6 or Fried Chicken \$6

### **DF/GF - Harvest Salad \$16**

Lettuce Mix, Honey Crisp Apples, Cranberries, Feta Cheese, & Pumpkin Seeds

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. (Gluten Free Bun \$4)

### **DF/GF - Bistro Burger\***

7 oz Fresh Hand Formed Ground Beef Patty \$15

### **DF/GF - Beyond Burger**

A 100% Plant Based. No Meat, but can you tell? \$17

### **DF/GF - Perch Sandwich**

Great Lakes Perch dipped in Dry Battered and Fried Golden \$16

### **DF/GF - Grilled Chicken Sandwich**

6 oz Chicken Breast Grilled to Perfection \$14

\* **Locally Sourced from Michigan Farms**

\***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

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## 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. \*\*No additional sides

### **Beef Stroganoff\*\***

Tender beef strips in a creamy mushroom sauce, served over egg noodles \$22

### **DF- Amazing Crab Cakes**

Two 3.5 oz Cakes/w Lemon Aioli \$32

### **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 Dry Battered and Fried Golden \$24/\$34 (Beer battered available upon request)

### **DF/GF - Great Lakes Whitefish**

A Local Favorite! Broiled to Perfection w/Essence of Lemon Oil and Dill \$30

~Add Parmesan Crust - \$4

### **DF/GF - Ribeye Steak\***

12 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.

### **DF/GF - New Zealand Lamb**

Your choice - 4 or 8 lollipops, Grilled to Perfection served w/Mint Jelly \$40/\$58

**\*Locally Sourced from Michigan Farms**

## DESSERTS

### **Classic Carrot Cake**

Double Layer w/Rich Cream Cheese Frosting \$6

### **Pumpkin Swirl Cheesecake**

A perfect balance of creaminess and pumpkin spice \$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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