



# Wheatberry's First Ever ~Fresh Fish Frenzy~



## Friday, July 22nd - Sunday, July 24th

### SOUP

#### SALMON CHOWDER

North Atlantic salmon, fresh and smoked, folded in a sweet cream chowder with thyme, corn and potato ... Cup 4.95 Bowl 6.95

### SMALL PLATES

#### AHI TUNA TOSTADAS

Sashimi quality, Ahi tuna loin medallions seared and served on won-ton crisps with sesame-Napa cabbage slaw topped with wasabi & chili aioli ...  
12.95

#### GEORGE'S BANK SEA SCALLOPS

Jumbo, dry-pack, east coast sea scallops sautéed with our bourbon cured pork belly, chives and Amontillado sherry served with sautéed baby spinach ... 13.95

#### STUFFED GULF SHRIMP LOUISE

4 Large Gulf shrimp with a Blue Crab stuffing and a fresh herb, sweet pepper and roasted garlic sauce over rice ... 12.95

#### SMOKEHOUSE SALMON

Ginger-cider brined, smoked North Atlantic salmon with whipped lemon-chive Goat cheese & home made onion flat breads ... 11.95

### BIG PLATE

#### BOSTON COD & CHIPS

Ale battered Cod filet with Boardwalk fries, served with fresh herb tartar sauce & malt vinegar ... 15.95

#### GRILLED ATLANTIC SWORDFISH

Grilled swordfish steak over MI asparagus risotto cake topped with grilled local asparagus and a classic fresh tarragon Bearnaise sauce ... 25.95

#### LAKE SUPERIOR WHITEFISH

Fresh pan seared whitefish with a fresh herb (rosemary, thyme & parsley) crust served with mashed potatoes and broccoli ... 15.95

#### CHILI-RUBBED ATLANTIC BLUEFIN TUNA

Fresh grilled bluefin tuna steak with an ancho, pasilla and guajillo chili rub seared medium rare with a fresh mango salsa and chili-corn mashed potatoes ... 25.95

#### FLORIDA RED SNAPPER VERACRUZ

Fresh red snapper filet pan seared with a fresh tomato sauce with house pickled jalapenos, capers, green olives, fresh oregano and caramelized onions served with roasted garlic mashed potatoes ...  
24.95

#### RED CURRY HALIBUT

Pan-seared fresh halibut filet over a coconut red curry broth with fresh basil, baby spinach and Jasmine rice ... 25.95