

**WELCOME TO  
WHEATBERRY OYSTERFEST 2019!  
AUGUST 30TH & 31ST  
SOUP**

**SALMON CHOWDER ... CUP 4.95 BOWL 6.95**

fresh & smoked salmon, corn, carrots, potatoes, cream, seafood stock.

**RAW BAR**

**BLUE CRAB & SHRIMP CEVICHE ... 11.95**

Gulf shrimp, blue crabmeat, jalapeno, cilantro-lime cocktail sauce, avocado, tortilla chips

**LARGE "EZ PEEL" GULF SHRIMP ... 11.95**

Half pound with cocktail sauce

**SMOKEHOUSE SALMON & ONION FLATS ...**

**12.95**

Our house-smoked Atlantic salmon with whipped chive-goat cheese & house made onion flatbread

**\* OYSTERS ... 2.50 EACH**

On the half-shell Bevans (James river Virginia) served with cocktail

**SMALL PLATE**

**\* FRIED OYSTERS REMOULADE ... 13.95**

6 Fresh shucked oysters in a light Cajun fry served with a smoked jalapeno-garlic remoulade & cocktail

**\* OYSTERS ROCKEFELLER ... 15.95**

6 James River oysters baked with Herbsaint creamed spinach

**STEAMED MUSSELS ... 13.95**

One pound Prince Edward Island mussels steamed with white wine, tomato & basil

**BIG PLATES**

**SMOKED DOUBLE PORK CHOP ... 17.95**

Cider brined 14oz. double bone-in chop with a maple, Bourbon, bacon Chutney, garlic spinach & mashed potatoes

**BOSTON COD & CHIPS ... 15.95**

Wild caught Atlantic cod in a MI lager beer batter with fries & slaw

**MI LAKE PERCH ... 17.95**

Fresh MI lake perch pan-fried and finished with fresh herb butter. Served with broccoli & mashed potatoes

**NEW YORK STRIP STEAK BIENVILLE ... 22.95**

10oz. center cut New York Strip with bacon, crimini mushroom & Gulf shrimp sauce with mashed potatoes & sautéed spinach

**FRESH ATLANTIC SALMON & PASTA ... 15.95**

Atlantic salmon with baby spinach, Roma tomatoes, fresh basil and a light pesto cream sauce with linguine