



614-451-2497

### STARTERS

<b>SOUPE DU JOUR or NEW ENGLAND CLAM CHOWDER</b>		<b>BOWL</b>	<b>\$6</b>
		<b>CUP</b>	<b>\$5</b>
<b>PEEL 'N' EAT SHRIMP</b>	<b>\$1.50</b>	<b>STEAMED CLAMS (12)</b>	<b>\$15</b>
<b>OYSTERS ON THE HALF SHELL</b>	<b>\$2</b>	<b>10 oz. SNOW CRAB LEGS</b>	<b>\$15</b>
<b>CLAMS ON THE HALF SHELL</b>	<b>\$1.25</b>	<b>STEAMED P.E.I. MUSSELS</b>	<b>\$11</b>
<b>SHRIMP COCKTAIL (5)</b>	<b>\$10</b>	(Prince Edward Island) seasonal	
<b>CRAB CAKE (1)</b>	<b>\$8</b>	<b>DEVILS or ANGELS on HORSEBACK</b>	<b>\$10</b>
<b>COQUILLE ST. JACQUES</b>	<b>\$13</b>	6 Deep fried oysters wrapped in bacon, either hot or mild.	
Fresh Sea Scallops in mornay sauce, topped with cheese, rimmed with mashed potatoes		<b>RIB SAMPLER</b>	<b>\$10</b>
<b>OYSTERS ROCKEFELLER</b>	<b>\$11</b>	B.B.Q. baby back pork ribs.	
4 Oysters on the half shell, topped with spinach sauce, bacon and swiss cheese or 6 Oysters for	<b>\$16</b>	<b>BUFFALO WINGS</b>	<b>\$10</b>
<b>OYSTERS REMICK</b>	<b>\$11</b>	Spicy wings, served with celery and blue cheese also available B.B.Q. or Habenero style	
4 Oysters on the half shell, topped with Remick sauce, and swiss cheese or 6 Oysters for	<b>\$16</b>		

### LIGHTER SIDE

ALL ITEMS COME WITH FRENCH FRIES (RIB TICKLER SERVED WITH SARATOGA CHIPS)

<b>OPEN FACE STEAK SANDWICH</b> 8 oz. N.Y. STRIP	<b>\$16</b>	<b>WING DINGS</b> 6 wings, deep fried	<b>\$9</b>
<b>HAMBURGER</b> half-pound	<b>\$10</b>	<b>CHICKEN FINGERS</b>	<b>\$9</b>
<b>PERCH SANDWICH</b> Deep fried	<b>\$12</b>	<b>RIB TICKLER B.B.Q.</b>	<b>\$11</b>
<b>FISH SANDWICH</b> Deep fried COD	<b>\$9</b>		
<b>WALLEYE SANDWICH</b> Deep fried	<b>\$14</b>		
<b>CATFISH SANDWICH</b> Deep fried or blackened	<b>\$11</b>		
<b>CHICKEN SANDWICH</b> Fried or grilled	<b>\$9</b>		
<b>FRENCH DIP</b> Thinly sliced prime rib with au jus	<b>\$10</b>		

ADD AMERICAN, CHEDDAR OR PEPPERJACK CHEESE TO ANY OF THE ABOVE FOR \$1

### à LA CARTE

<b>LOADED BAKED POTATO</b>	<b>\$6</b>
<b>ONION RINGS</b>	<b>\$7</b>
<b>FRIED ZUCCHINI</b>	<b>\$7</b>
<b>FRIED MUSHROOMS</b>	<b>\$7</b>
<b>BAKED POTATO</b>	<b>\$4</b>
<b>FRENCH FRIES</b>	<b>\$4</b>
<b>SARATOGA CHIPS</b>	<b>\$4</b>
<b>SPUDS</b>	<b>\$4</b>

### SALADS

<b>SHRIMP AND CRAB MEAT SALAD</b>	<b>\$18</b>
<b>CHEF SALAD</b>	<b>\$12</b>
<b>CHICKEN SALAD</b>	<b>\$13</b>
<b>TOSSED SALAD</b>	<b>\$5</b>
<b>WALDORF SALAD</b>	<b>\$5</b>
<b>COLE SLAW or COTTAGE CHEESE</b>	<b>\$4</b>

[www.WindwardPassageUA.com](http://www.WindwardPassageUA.com)

# ENTREES

ALL ENTRÉES ARE SERVED WITH SALAD, CHOICE OF POTATO OR WILD RICE, AND VEGETABLE.  
Ask your server about this evening's specials.

## SEAFOOD

<b>FRESH WALLEYE FILET</b> (Fried, Broiled, or Sautéed)	<b>\$21</b>	<b>CRAB CAKES</b> (Sautéed)	
<b>FRESH YELLOW LAKE PERCH</b> (Fried)	<b>\$20</b>	<b>1 for</b>	<b>\$13</b>
<b>FRESH NORTH ATLANTIC SALMON FILET</b>	<b>\$18</b>	<b>2 for</b>	<b>\$20</b>
<b>FRESH SEA SCALLOPS (LARGE DOMESTIC)</b>	<b>\$22</b>	<b>ALASKAN KING CRAB LEGS</b>	
<b>FRESH CATFISH</b> (Fried, Blackened, or Sautéed)	<b>\$15</b>	<b>16 oz</b>	<b>\$37</b>
<b>SHRIMP SCAMPI</b> (Broiled in garlic butter)	<b>\$20</b>	<b>8 oz</b>	<b>\$20</b>
<b>PRIME CUT COD</b> Baked in white wine, garlic and butter	<b>\$16</b>	<b>ALASKAN SNOW CRAB LEGS</b>	
<b>ORANGE ROUGHY (NEW ZEALAND)</b> Baked in lemon, wine and butter	<b>\$19</b>	<b>20 oz</b>	<b>\$34</b>
<b>GULF SHRIMP</b> Fried or broiled in garlic butter	<b>\$19</b>	<b>10 oz</b>	<b>\$19</b>
<b>FRESH OYSTERS, Deep fried</b>	<b>\$18</b>	<b>LOBSTER TAIL (SOUTH AFRICAN)</b>	
<b>FROG LEGS, Fried, sautéed or broiled</b>	<b>\$18</b>		<b>Market Price</b>

## SURF AND TURF

<b>8 oz. ALASKAN KING CRAB and 8 oz. PRIME RIB</b>	<b>\$38</b>
<b>LOBSTER TAIL and PETITE FILET MIGNON</b>	<b>Market Price</b>

## FROM THE LAND

<b>NEW YORK STRIP</b>		<b>B.B.Q. BABY BACK PORK RIBS</b>	
<b>12 oz</b>	<b>\$26</b>	<b>full slab</b>	<b>\$24</b>
<b>8 oz</b>	<b>\$20</b>	<b>small slab</b>	<b>\$18</b>
<b>FILET MIGNON</b>		<b>VEAL LIVER &amp; ONIONS</b>	<b>\$17</b>
<b>9 oz</b>	<b>\$28</b>	Tender liver, pan fried and smothered	
<b>6 oz</b>	<b>\$22</b>	with onions	
<b>PRIME RIB, Angus Beef</b>		<b>CHICKEN BREASTS</b>	<b>\$16</b>
<b>12 oz</b>	<b>\$28</b>	(Teriyaki or Herb Grilled)	
<b>8 oz</b>	<b>\$21</b>		

ALL OF OUR STEAKS ARE CUT TO ORDER, LARGER CUTS ARE AVAILABLE.

CONSUMING RAW OR UNDERCOOKED SHELLFISH/SEAFOOD OR MEATS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

WE DEEP-FRY IN PEANUT OIL

## DESSERTS

<b>KEY LIME PIE</b>	<b>\$6</b>
<b>CHEESECAKE</b>	<b>\$5</b>
<b>SNICKERS PIE</b>	<b>\$6</b>
<b>HOT FUDGE or CHOCOLATE SUNDAE</b>	<b>\$6</b>

## BEVERAGES

<b>ROYAL KONA COFFEE</b>	<b>\$3</b>
<b>HOT TEA or ICED TEA</b>	<b>\$3</b>
<b>SOFT DRINKS</b>	<b>\$3</b>
<b>MILK OR JUICE</b>	<b>\$3</b>

# WINE MENU

## CHAMPAGNES AND SPARKLING WINES

	Glass	Bottle
<b>MOET CHANDON IMPERIAL (France)</b> Elegant and refined, a fine champagne.	-	\$66
<b>NAPA BRUT CHANDON (California)</b> Dry, smooth and subtly full bodied, with a round creamy texture.	-	\$34
<b>PROSECCO, La Marca (Italy)</b> Fresh and clean, with ripe citrus, lemon, green apple, grapefruit.	\$9	\$29

## WHITE WINES

	Glass	Bottle
<b>CHARDONNAY, Stag's Leap (Napa Valley)</b> Delicious hint of vanilla with a nice touch of oak.	-	\$37
<b>CHARDONNAY, Kendall-Jackson (California)</b> Rich and lingering with a pleasant hint of oak.	\$9	\$29
<b>CHARDONNAY, Fetzer (California)</b> Crisp, rich, lemony taste.	\$7	\$19
<b>CHARDONNAY, Jardot Macon Villages, (France)</b> Elegant, complex and round.	-	\$27
<b>SAUVIGNON BLANC, Kenwood (California)</b> Apple and fruity flavors.	\$7	\$21
<b>RIESLING, J. Lohr (California)</b> Round, soft, elegant and slightly sweet.	\$7	\$21
<b>PINOT GRIGIO, Ecco Domani (Italy)</b> Sweet crisp acidity, with a touch of apple and pear flavors.	\$7	\$24
<b>WHITE ZINFANDEL, Sutter Home (California)</b> Deliciously sweet with essence of strawberry and melon.	\$6	\$17
<b>CARLO ROSSI CHABLIS</b>	\$5	\$11 1/2 CARAFE \$16 CARAFE

## BEER

Budweiser Draft	\$2.75
Budweiser	\$3.50
Bud Light	\$3.50
Coors Light	\$3.50
Miller Lite	\$3.50
Michelob Ultra	\$3.50
Heineken	\$4.00
Corona	\$3.50
Samuel Adams	\$4.00
Columbus Brewing Co. IPA	\$4.00
Yuengling	\$3.50
Heineken 0	\$4.00

## RED WINES

	Glass	Bottle
<b>CABERNET SAUVIGNON, Beringer (Knight Valley)</b> A full, rich red that is complex and ready to enjoy.	-	\$40
<b>CABERNET SAUVIGNON, Josh Cellars (California)</b> Flavors of black cherries and juicy blackberries, delicate vanilla, & toasty oak.	-	\$26
<b>CABERNET SAUVIGNON, Woodbridge (California)</b> A full, rich red that is complex and ready to enjoy.	\$7	-
<b>CABERNET SAUVIGNON, C. KRUG (Napa Valley)</b> Big, fruity with well balanced tannin.	-	\$42
<b>MERLOT, Sterling (Napa Valley)</b> Elegant, rich, supple and mellow.	-	\$36
<b>MERLOT, Columbia Crest (Washington)</b> Herbal, complex, rich and very soft.	-	\$20
<b>MERLOT, Fetzer (California)</b> Flavors of black cherries and plums, balanced with caramel and toffee.	\$7	-
<b>BEAUJOLAIS, Jadot (France)</b> Soft, fruity and mellow.	-	\$24
<b>PINOT NOIR, Mirassou (Central Coast, Salinas Valley, California)</b> Strawberry and Bing Cherry, with a hint of clove spice and vanilla.	\$7	\$22
<b>MALBEC, ALAMOS (Argentina)</b> Dark cherry and blackberry flavors.	\$7	\$22
<b>ZINFANDEL, MONTEVINA (Amador, California)</b> Flavors of blackberry, plum and spice.	\$9	\$31
<b>DUBONNET RED (France)</b> A wine based aperitif flavored with herbs and spices.	\$8	-

SEE THE DIGITAL MENU:



SCAN ME