

APPETIZERS

FLORIDA SHRIMP COCKTAIL · *Four Gulf shrimp · spicy cocktail sauce* 17

CRAB CAKE · *Baked crab cake · lobster-corn relish · smoked tomato beurre blanc* 15

CRISPY BRUSSEL SPROUTS · *Fresh sprouts · smoked bacon · capers ·
parmesan vinaigrette* 9

DANISH BRIE BOARD · *Warm brie cheese · assorted nuts · fruit · toasted baguette* 15

PRINCE EDWARD ISLAND MUSSELS · *Pan roasted mussels · andouille sausage ·
red onions · tomatoes · butter* 12

AHI TUNA · *Sesame crusted · sticky rice · soy-ginger vinaigrette · wasabi* 14

RHODE ISLAND CALAMARI · *Rice flour coated rings · crispy artichoke hearts ·
scallions · lemon zest · sweet chili sauce* 12.5

CHIPS AND DIP · *Maine lobster, crab, spinach and artichoke casserole ·
crispy pita chips* 17

VOODOO SHRIMP · *Bacon wrapped · corn cake · curry sauce* 12.5

STUFFED MUSHROOMS · *Spinach · sun dried tomatoes · artichokes ·
sherry cream · asiago cheese* 10

SOUPS

FRENCH ONION SOUP AUGRATIN 6.9

DON'S SEAFOOD CHOWDER 6.9

SOUP DU JOUR 5.9

SALADS

POMEROY HOUSE SALAD · *Mixed greens · strawberries · mandarin oranges ·
red onion · honey poppy seed dressing* 8.5

BISTRO SALAD · *Wild greens · strawberries · macadamia nuts · sunflower seeds ·
parmesan vinaigrette* 8.5

GRILLED ROMAINE · *Grilled baby romaine · applewood smoked bacon ·
hard boiled eggs · pretzel croutons · buttermilk bleu dressing* 8.5

FISHMARKET SALAD · *Mixed greens · chopped egg · bleu cheese ·
baby shrimp · Italian vinaigrette* 9.5

CRAB CAESAR · *Romaine lettuce · butter basted crab · crisp parmesan basket ·
Caesar dressing* 12

CAESAR SALAD · *Romaine lettuce · parmesan · focaccia croutons ·
Caesar dressing* 6.5

ENTREES

FILET MIGNON

*Chargrilled center cut · yukon gold mashed · green beans ·
shiitake mushrooms · demi glace*

Six ounce 33 Eight ounce 40

BRAISED SHORT RIB

*Boneless tender short rib · asiago risotto ·
asparagus · braising jus 29*

CHAMPAGNE SURF AND TURF

*Six ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
champagne beurre blanc 49*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 28*

C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · yukon gold mashed ·
green beans · shiitake mushrooms 39*

COLORADO LAMB RACK CHOPS

*Grilled domestic lamb chops · asiago risotto ·
asparagus · demi glace 40*

OHIO PORK CHOP

*Grilled Ohio raised pork · baked potato · green beans ·
apple-cranberry chutney 25*

PAN ROASTED CHICKEN

*Belle and Evans free range chicken · yukon gold mashed ·
green beans · pan jus 26*

C.A.B. TEXAS SIRLOIN OSCAR

*Eight ounce center cut · yukon gold mashed · lump crab ·
asparagus · béarnaise sauce 28*

PASTA PRIMAVERA

*Seasonal vegetables · Ohio City pappardelle pasta ·
garlic and oil or alfredo sauce 25*

VEGAN RAVIOLI

*Spinach, mushroom, and white bean · crispy brussel sprouts ·
scallions · apple cranberry chutney · cherry port vinaigrette 25*

Add a 6oz Maine Lobster Tail to your entree...17

Consuming raw or undercooked meat, poultry or fish can be a health risk. Please alert us of any known food allergies

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque 36*

NORTH ATLANTIC YELLOWFIN TUNA

*Seared rare · Thai coconut rice · baby bok choy · mango relish ·
wasabi · sweet soy 30*

GULF OF MEXICO GROUPER

*Parmesan crust · dill roasted fingerlings · asparagus ·
smoked tomato beurre blanc 32*

SEAFOOD FETTUCINI

*Scallops · shrimp · langostinos · black pepper-basil fettucini ·
pine nut pesto · extra virgin olive oil 31*

ICELANDIC COD

Pan roasted · basmati rice · lump crab · asparagus · hollandaise 27

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 27*

CHILEAN SEA BASS

*Pan seared · lump crab cake · green beans ·
shiitake mushrooms · cherry port vinaigrette 42*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussel sprouts · honey mustard remoulade 30*

SOUTH AMERICAN TILAPIA

*Cajun pecan crusted · lobster mashed potatoes ·
green beans · lobster bisque 27*

SIMPLY PREPARED

*Served with roasted fingerling potatoes, asparagus,
and lemon-thyme vinaigrette*

BLACKENED FLORIDA GROUPER 32

PAN SEARED CHILEAN SEA BASS 39

ROASTED FAROE ISLAND SALMON 27

NEW BEDFORD SCALLOPS 33

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