LUKE WHOLEY'S

WILD ALASKAN BAR & GRILLE

Starters

*Oysters

Ask your server about our variety of Atlantic and Pacific Oysters

*Shrimp and Oysters Platter 22.95

6 Assorted Oysters, 6 Peel & Eat OLD BAY Baja Shrimp. Lemon, House Cocktail, & Horseradish

Cup 5.95
Soup du Jour 6.95
Cup 4.95
Bread Bowl + 2.00

Hand Breaded Shrimp or *Chicken Poppers 7.95

Buffalo, Asian, Scampi, BBQ, Wasabi Glaze, Sweet Honey, Cocktail or Tartar Sauce

*Thai Chili Catfish Bites 7.95

Served with a Sweet Thai Chili Sauce

1/2 Lb. Peel & Eat Old Bay Jumbo Baja Shrimp 9.95

*Mussels- Blanco or Spicy Marinara 12.95

Served with Garlic Bread

Lobster Bisque Fries

Lobster Claw & knuckle Meat, Lobster Bisque, Hand Cut French Fries, Garlic Butter, Small/7.95 Share/10.95 +1for Bacon

Jumbo Shrimp Cocktail 10.95

Calamari 9.95

Lightly Breaded or Sautéed, Basil Marinara

*Smoked Whitefish Salad 8.95

Served with Crostini's

*Fried Zucchini 7.95

Mini Crab Cakes 9.95

*Garlic Bread 4.95

Served with Basil Marinara

*Mozzarella Sticks 6.95

Served with Basil Marinara

Seared Ahi Tuna Appetizer 12.95

Fresh #1 Sushi Grade Tuna
Served Rare, Hot Pepper Crusted, Wasabi Slaw, Tobiko, Sweet Soy
*Indicates Happy Hour Half Price Appetizers
Monday thru Friday 5 to 7

Pastas:

Served with Garlic Toast

Seafood Lovers Pasta

Baja Shrimps, Scallops, Calamari, Clams, Mussels, Lobster claw, Crab Meat, Basil Marinara **32.95**

Chicken Parmesan 15.95

Baja Shrimp Scampi Linguine

5 Jumbo Texas Gulf Shrimp, Garlic Butter, White Wine Sauce 21.95

Linguine Marinara 12.95

Baja Shrimp Puttanesca

Linguini, Shrimp, Anchovies, Olives, Plum Tomatoes, Capers **22.95**

Rose' Linguine 15.95

Capers, Arugula, in a marinara cream sauce

Featured Salads:

Colossal Blue Crab Meat Salad 18.95

Lump Crabcake Salad 15.95 / 2 cakes 23.95

Caesar Salad 7.95

Add White Anchovy **+2**, Chicken **+5**, Sockeye Salmon **+7**, Collossal Wild Baja Shrimp **+9**

* All of our Sauces are Homemade from scratch! We Pride ourselves in using the highest Grade, Sustainable Seafood!

Featured Entrees:

Crab Stuffed Sockeye Salmon

Honey, Ginger, Whole Grain Mustard Glaze, Roasted Red Skin Potatoes, Baby Bok Choy **24.95**

Baja Shrimp and Day Boat Scallops

2 Jumbo Sea Scallops, 5 Baja Shrimp, Sesame,
 Scallions, Jasmine Rice, Char Grilled
 Asparagus, Choice of Sweet Soy, Blackened, or
 Lobster Beurre Blanc 26.95

Grilled Georges Bank Swordfish

Wasabi Glaze, Roasted Potatoes, Cabbage, & Bacon **26.95**

Fish and Chips

Lightly Breaded Atlantic Cod Filet, Wasabi Cole Slaw House Made Tartar Sauce - 14.95 Platter

with Jumbo Shrimp and Scallops 21.95

Hamachi, Yellowtail

Seasoned Jasmine Rice, Roasted Red Peppers, Grilled Zucchini. Choice of Sweet Soy, Blackened or Wasabi Glaze **24.95**

Mexican Shrimp Volcano

Blackened Baja Shrimp crowning a mountain of Lobster Bisque smashed Potatoes with Lobster Claw and Char Grilled Asparagus **25.95**

Land and Sea

7 oz. Lemongrass Marinated Filet Mignon, Jumbo Wild Baja Shrimp, Day Boat Sea Scallop, Smashed Redskin Potatoes, Char Grilled Asparagus **36.95** add 6oz Lobster Tail 22

Seafood Trio

60z. Brazilian Lobster Tail, Escolar, Jumbo Baja Shrimp, Sautéed Baby Bok Choy, Lemon Herb Butter **37.95**

Filet Mignon

7oz. Lemongrass Marinated Filet, Smashed Potatoes, Asparagus **27.95**

Young Captain's Menu:

Fish Sandwich **5.95** Chicken Tenders **5.95** Grilled Cheese **4.95** Linguine Marinara **5.95**

Desserts:

A. Wards Cheesecakes:

Madagascar Vanilla-Bourbon Bean, Triple Chocolate Cheese Cake, 8

Fresh Berries and Real Whipped Cream 5

Root Beer Float 3.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.