

Sample Menu Products and Prices Subject to Change

MOLLY COOL'S

Seafood Tavern

Dinner Menu

STARTERS

Hot Crab & Spinach Dip 11.99
served with toast points

Coconut Shrimp 9.99
with spicy pineapple marmalade

Crab Rangoon 9.99
crab meat, cream cheese, red & jalapeno peppers

Potato Crusted Calamari 11.99
with choice of marinara or spicy triple pepper mayo

Champagne Mussels 10.99
Prince Edward Island mussels in a champagne cream sauce with toast points

Beer Battered Cheese Curds 7.99

Crab Stuffed Mushrooms 11.99

Crab Cakes 10.99
2 flash fried crab cakes with coleslaw and remoulade

OYSTERS*

pricing for single oyster

Maryland (DE) 2.00
staple East Coast oyster

Bluepoint (NY) 2.25
starts briny, finishes very clean

Kumamoto (OR) 3.00
extra small, finishes mild & sweet

Misty Point (VA) 3.00
medium size and salty

Chef's Choice Dozen 21.99

SUSHI ROLLS*

12.99 per roll

Spicy Mysti
Tuna mixed with Sriracha, crab meat, carrots, celery & cucumber, drizzled with wasabi mayo

California
crab, cucumber, avocado, wasabi mayo

Caterpillar
crab, cucumber, avocado, wasabi mayo, avocado on top, served with ponzu sauce

Molly
Lobster, celery, red onions, mayo, cajun spice, mixed greens & cucumbers

Spicy Tuna or Spicy Salmon
Spicy Ahi-Tuna or Salmon, mixed greens, and sriracha mayo

RAW BAR*

Peel 'n' Eat Shrimp
with cocktail & remoulade
1/2 lb 9.99 Full lb 15.99

Seafood Ceviche 11.99
blend of fresh fish cooked by marinating in citrus juices; mixed with cilantro, jalapeno, red onion & cucumber

Sesame-Crusted Ahi Tuna 11.99
with wasabi & ponzu sauce

Tuna Tartar 9.99
Ahi-Tuna tartar with a hint of wasabi & sesame oil on housemade wonton crisps (5)

Raw Bar Platter 34.99
peel 'n' eat shrimp, seared Ahi-Tuna, oysters on the half shell, ceviche & Alaskan king crab leg (serves 2-4)

SALADS

add grilled chicken, 7 shrimp, or salmon +4.99

-SIDE-

Mixed Field Greens 4.99
french, ranch, green goddess, italian, bleu cheese, or lemon vinaigrette

Caesar Salad 4.99
with garlic croutons & anchovies

Tomato Caprese 4.99
greens mixed with roma tomatoes, fresh mozzarella & basil, served with balsamic

-DINNER-

Strawberry Spinach 10.99
spinach tossed in honey-raspberry vinaigrette; topped with sliced strawberries, bleu cheese, and toasted slivered almonds

Cobb 10.99
shrimp, avocado, tomatoes, red onion, hard-boiled egg, bleu cheese, bacon, with bleu cheese dressing

***Grilled Tuna Nicoise 16.99**
fresh Ahi-Tuna, kalamata olives, potatoes, hard-boiled egg, asparagus & tomatoes tossed in lemon vinaigrette

SOUPS

cup 3.99/bowl 5.99

New England Seafood Chowder with bacon

Crab Bisque

TABLE BREADS

Toasted Gorgonzola Bread 3.99

Garlic Cheddar Bread 3.99

PASTAS

Shrimp & Chicken Pesto 17.99
penne noodles tossed with shrimp, chicken, oven-roasted roma tomatoes & mushrooms in a home-made basil pesto sauce

Seafood Pasta 22.99
spaghetti noodles with mussels, scallops, shrimp, fresh catches, red peppers, and asparagus in a paprika cream sauce, topped with chili flakes

Molly's Fettucine 17.99
chicken, crawfish tail meat, andouille sausage, peppers, green onions & parmesan cheese in a cajun cream sauce



*RAW OR LIGHTLY COOKED SEAFOOD & MEAT INCREASES THE RISK OF FOOD BOURNE ILLNESSES

Sample Menu

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Plenty of party space...
can you fillet it?!

Contact Kellie@mollycools.com
for all of your large party needs.

Molly Cool's Seafood Tavern
1110 N. Old World 3rd Street
Milwaukee, WI 53203

PLATTERS & BASKETS

served with coleslaw and choice of french fries, chips, garlic chive mashed potatoes, Molly's potato cakes, fresh fruit or cottage cheese

Fish & Chips 12.99
beer battered cod

Walleye Fingers 12.99
served with tartar

Beer Battered/Coconut Shrimp 14.99
served with cocktail or pineapple marmalade, make it a combo for the same price!

Fisherman's Platter 16.99
one piece of cod, 6 coconut shrimp & 6 beer battered shrimp

Walleye Sandwich Platter 15.99
lettuce, tomato, onion and tartar on a french baguette

SANDWICHES

served with coleslaw, a pickle and choice of french fries, garlic chive mashed potatoes, Molly's potato cakes, fresh fruit or cottage cheese

Crabby Patty 14.99
burger sized signature crab cake patty on a Kaiser roll with creole coleslaw and remoulade sauce

Milwaukee Chicken Sandwich 10.99
grilled chicken breast, crisp bacon, sriracha mayo, melted cheddar & swiss cheese on herb focaccia

Cuban 11.99
oven roasted pulled pork, smoked ham, with mustard, swiss cheese & pickles served on a pressed baguette

Lobster Roll 15.99
fresh lobster salad on ciabatta bread

***Bacon Cheddar Burger 9.99**

***Mushroom Swiss Burger 9.99**

***Black & Bleu Burger 9.99**
blackened patty topped with melted bleu cheese crumbles & caramelized onions

FRESH CATCH*

grilled, blacked, or broiled

half order/full order

North Atlantic Salmon 15.99/20.99

Ahi Tuna 21.99/26.99

Pacific Swordfish 21.99/26.99

Mahi-Mahi 19.99/20.99

Grouper 18.99/23.99
(only broiled/blackened grouper)

Choice of Sauce
Creole Hollandaise, Bernaise, Lemon Basil Beurre Blanc, Pineapple Salsa, or Wasabi & Ponzu
(additional sauce for 1.25)

Choice of 2 Sides
green beans, broccoli, french fries, garlic chive mashed potatoes, Molly's potato cakes

LEGS & LOBSTERS

served with garlic chive mashed potatoes, asparagus, and drawn butter

Over 1lb of King Crab Legs 34.99

1 1/4 lb Live Cold Water Lobster 29.99
split crab legs or grill lobster +2.00

Lobster Mac 'n' Cheese 26.99
American, Swiss, cheddar, provolone and pepper jack, sprinkled with green onions, bacon and bread crumbs, topped with lobster meat

SIDE DISHES

Garlic Chive Mashed Potatoes 3.99/5.99

Dirty Rice w/ Andouille Sausage 7.99

Grilled Asparagus w/ Creole Hollandaise 6.99

Grilled Broccoli w/ Lemon Basil Beurre Blanc 6.99

FRESH CUTS*

Ribeye (14 oz.) 24.99

Bar Steak (12-14 oz.) 22.99

NY Strip (10 oz.) 22.99

Choice of Sauce
Creole Hollandaise, Bernaise, Lemon Basil Beurre Blanc, Horseradish Cream
(additional sauce for 1.25)

Choice of 2 Sides
green beans, broccoli, french fries, garlic chive mashed potatoes, Molly's potato cakes

Surf up your turf!
Crab Leg 8.99
Lobster Tail 10.99
3 Scallops 10.99

Oscar Style 4.99
crab meat and creole hollandaise

Add Sautéed Mushrooms or Onions 1.99

SIGNATURES

***Pan Seared Diver Scallops 25.99**
served with garlic chive mashed potatoes, grilled broccoli, a goat cheese fondue and sautéed mushrooms

***Salmon Oscar 22.99**
topped with crab meat, asparagus, and creole hollandaise, served with garlic chive mashed potatoes
Chicken Oscar 18.99

Stuffed Rainbow Trout 21.99
pan seared & stuffed with Molly's crab cakes, topped with lemon basil beurre blanc, served with garlic chive mashed potatoes and asparagus

Spicy Jambalaya 21.99
served with shrimp, chicken, andouille sausage, tasso ham, and a little dirty rice

Florida Stuffed Grouper 23.99
stuffed with shrimp, crawfish, and brie cheese, served on a bed of mixed greens with garlic chive mashed potatoes

Seafood Paella 23.99
mixed fish, mussels, clams, shrimp and a scallop in Saffron rice with cherry tomatoes, green peas, and Saffron sauce with garlic aioli

18% gratuity added to all groups of 6 or more food and/or beverage

***RAW OR LIGHTLY COOKED SEAFOOD & MEAT INCREASES THE RISK OF FOOD BOURNE ILLNESSES**

EVERY CRUSTACEAN
DESERVES ITS DAY!

from 4 PM until the tanks empty!

Crab Lover's
Thursday
Lobster Lover's
Sunday

