

# SAMPLE MENU Products and Prices are Subject to Change

## **STARTERS**

Lunch Menu

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** 

### **Hummus 8.99**

with fresh vegetables & pita chips

### **Southwest Chicken Rolls 9.99**

blackened chicken, mozzarella, red onion, red pepper, corn & garlic chili paste served with a cilantro ranch sauce

#### Crab Cakes 10.99

2 flash fried crab cakes with coleslaw and remoulade

## **OYSTERS\***

pricing for single oyster

Maryland (MD) 2.00 staple East Coast oyster

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

Blue Point (NY) 2.00

starts briny, finishes very clean

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

### Hawaii 5 Roll

Coconut Shrimp with a Pineapple Salsa

### **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, purple 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)

add grilled chicken, 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 13.99

shrimp, avocado, tomatoes, red onion, hardboiled 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**

lunch portions

### Shrimp & Chicken Pesto 10.99

penne noodles tossed with shrimp, chicken, ovenroasted roma tomatoes & mushrooms in a homeade basil pesto sauce

### Seafood Pasta 13.99

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

### Molly's Fettucine 10.99

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

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



## FRESH CATCH\*

grilled, blacked, or broiled

half order/full order

Ahi Tuna 21.99/26.99
Pacific Swordfish 21.99/26.99
North Atlantic Salmon 15.99/20.99
Mahi-Mahi 19.99/24.99
Amberjack 16.99/21.99
\*Grouper 18.99/23.99

\*only broiled/blackened

### **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 11b of King Crab Legs 34.99

I 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

## **WRAPS**

### Alaskan King Crab Wrap 9.99

chilled red king crab, crab louie sauce, grilled asparagus, chopped egg, greek olives, vine ripened tomatoes & lettuce in a garlic herb wrap

### **Buffalo Chicken Wrap 9.50**

crispy chicken fingers, buffalo sauce, shredded lettuce, tomatoes, red onions & bleu cheese

### Tuna Salad Wrap 9.50

fresh Ahi tuna, mayo, capers, dill, onion, celery, mixedgreens, tomatoes & seasoning in a spinach herb wrap,

## EVERY CRUSTACEAN DESERVES ITS DAY!

from 4 PM until the tanks empty!

Crab Lover's Thursday

Lobster Lover's Sunday

## 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 II.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 & carmelized onions



## 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 Sauteed 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 sauteed 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 skin on with garlic chive mashed potatoes and asparagus

### Spicy Jambalaya 13.99 (Lunch Size)

served with shrimp, chicken, adouille 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 25.99

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

### Gill's Chicken Parmesan 21.99

Two breaded chicken breasts served with spaghetti noodles and a creamy marina sauce

### 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

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

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