

Friday Seafood Features

(Only Available on Friday)



CRAB DIP

Tender crab blended with a creamy combination of select cheeses, red onion, garlic and a touch of lemon. Served with our fresh baked Foccacia points. 9.99



CRAB STUFFED MUSHROOMS

We've taken our home-made crab dip and elevated it a notch. Large button mushrooms stuffed with our crab dip and baked to perfection. 9.99



SALMON WRAP

Salmon grilled to perfection then rolled into a savory flatbread accompanied by freshly shredded lettuce, tomatoes, cilantro, spicy cherry chipotle mayo and finished off with Grazies own black bean and corn salsa. Served with freshly fire-roasted carrots, squash and zucchini. 12.49



COD

A Grazies Fish Fry favorite. Tender filets of cod, perfectly battered in our own home-made beer batter. Served with cole slaw and your choice of a side.
2 piece 9.99 3 piece 10.99 3 piece baked 11.99



LAKE PERCH

Hand breaded lake perch comes to life with Grazies signature seasoned breading. Every delicious piece is prepared to order. Coleslaw and your choice of one of our signature sides finish the entrée. 15.99

The following entrées served with your choice of soup or house salad.



CRAB RAVIOLI

Tender and delicate crab ravioli set the plate for this new favorite addition to our pasta family. Tossed with freshly made from scratch shallot cream sauce and garnished with grated parmesan and parsley you will be sure to enjoy. 16.99

SUGGESTED WINE: SHIRAZ



GRILLED MAHI

A new Grazies healthy favorite. Grilled Mahi Mahi topped with yellow pepper cilantro pesto. Served atop a bed of sautéed yellow squash and carrots. 18.99

SUGGESTED WINE: SHIRAZ



SPICY GARLIC SHRIMP

We've taken our most popular pasta dish and recreated it for the seafood lover in you. Shrimp marinated in olive oil, garlic, basil and parmesan cheese, sautéed to perfection, and accompanied by our own Grazies spicy garlic and mushroom risotto. 18.99

SUGGESTED WINE: CHARDONNAY



MUSSELS LINGUINI WITH RED SAUCE

Simmered slowly in our home-made marinara sauce, these tender mussels are a must. Served over a bed of linguine. 16.49

SUGGESTED WINE: RIESLING



BASIL PESTO MUSSELS

We start with a white wine pesto sauce, toss in sautéed mussels, basil and garlic. Served with linguine and topped with fresh parsley. 16.49

SUGGESTED WINE: PINOT NOIR



GRILLED NORWEGIAN SALMON

Grilled with our own sweet and spicy Jack Daniels Whiskey glaze. A great twist on an old favorite. Served with your choice of French fries, fresh roasted baby red potatoes, broccoli, fresh roasted carrots, squash and zucchini, or sweet potato fries 1.50 extra. 19.99

SUGGESTED WINE: MOSCATO



SEARED BLACKENED TUNA

Ahi Tuna caught in the wild, seared medium rare with blackening spices and caramelized soy, served atop a bed of bleu cheese walnut risotto. No potato choice. 23.99

SUGGESTED WINE: CHARDONNAY

Grazies
Italian Grill

BETTER INGREDIENTS
BETTER INGREDIENTS.
BETTER YOU.
FRESH FROM SCRATCH