

Seafood



MUSSELS

A traditional mussels starter. Steamed mussels prepared with a red sauce of white wine, herbs and garlic. Served with focaccia points. \$11.99

SUGGESTED WINE: RIESLING



CRAB CAKE APPETIZER

Grazies own spin on the ever popular classic crab cake. Tender pieces of lump crab perfectly seasoned and hand formed into a culinary delight. Accompanied by a side of delicious pesto aioli. \$11.99



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 breaded 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. Homemade 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 raviolis 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



SHRIMP SCAMPI

A nice lighter option when you still want pasta. This shrimp pasta is made up of fresh julienned zucchini, squash, tomatoes, linguine, white wine, fresh garlic, and lemon.

Regular \$16.49 Half-size \$13.49

SUGGESTED WINE: PINOT GRIGIO



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



CRAB CAKES

An entrée sized portion of Grazies crab cakes. Tender pieces of lump crab perfectly seasoned and hand formed into a culinary delight. Accompanied by a side of delicious pesto aioli and your choice of French fries, fresh baby red potatoes, broccoli, fresh roasted carrots, squash and zucchini, or seasonal side. Sweet potato fries \$1.50 extra. \$18.99

SUGGESTED WINE: CHIANTI



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 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

Fresh Yellow Fin Tuna steak 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

