



# FRY-DAY FISH

CF CAN BE PREPARED CELIAC-FRIENDLY 1.99

## ALE HOUSE COD

Our signature craft ale-battered Cod, a nod to fish and chips. Served with fries, a freshly baked dinner roll, our homemade tartar sauce and fresh zesty coleslaw. 17.99

## GOLDEN LAKE PERCH <sup>CF</sup>

Delicately breaded and fried perch, paired with fries, a freshly baked dinner roll, our homemade tartar sauce and fresh zesty coleslaw. 21.99

## BREWMASTER'S FEAST

Atlantic Cod and three pieces of succulent jumbo shrimp enveloped in a crisp craft ale-batter. Served with fries, a freshly baked dinner roll, our homemade tartar sauce, cocktail sauce and fresh zesty coleslaw. 20.99

## SPECIALTY DISHES

### CRAB CAKES

Indulge in two, delectable crab cakes, expertly crafted with a delightful blend of succulent lump crab meat and seasoned breadcrumbs. Served with lemon aioli. 13.99

### OVEN ROASTED PARMESAN COD <sup>CF</sup>

Italian-inspired, with a Parmesan crust, served nestled in marinara, with tender broccoli, roasted potatoes and a freshly baked dinner roll. 19.99

### GRILLED CANADIAN WALLEYE <sup>CF</sup>

A 12 oz fillet, expertly seasoned and grilled, with tender broccoli, roasted potatoes and a freshly baked dinner roll. 23.99

### PAN ROASTED GROUPER WITH MEDITERRANEAN PASTA

A 10 oz marinated fillet, perfectly seared and presented with linguine tossed with a vibrant mix of spinach, roasted tomatoes, tender artichokes, briny capers and Kalamata olives, all enlivened with a drizzle of our signature olive oil and lemon emulsion. Served with a freshly baked dinner roll. 23.99

### ALE HOUSE COD SANDWICH

A fresh take on a classic, featuring cod in a crisp craft ale-batter, served on a toasted hoagie roll with creamy American cheese, lettuce, tomato and our homemade tartar sauce. Choice of fries, tater tots or chips as your side. 14.99

### CLAM CHOWDER

A rich, creamy blend of clams, vegetables and potatoes that warms the soul. Cup: 4.99 | Bowl: 6.99