

Today's Dinner Menu

SAMPLE MENU

Join us for live music Thursdays 7-10pm
& Sundays 12-2pm!



Bread for the Table

- Molly's Jalapeno Skillet Cornbread**
with housemade cinnamon butter & a pot of honey
- Gorgonzola Table Bread**
- Garlic Cheddar Cheese Bread**
- Molly's Popovers**
3 popovers, served with housemade cinnamon butter
3.95 each

Starters

- Basket of Thick-Cut Onion Rings** 5.95
- Cajun Beef Bites** 9.95
with horseradish cream sauce
- Coconut Shrimp** 9.95
with spicy pineapple coconut marmalade
- Crab Cakes** 10.95
served on sauteed spinach with lemon basil beurre blanc
- Crab Stuffed Mushrooms** 8.95
- Hand-Stuffed Jalapeno Poppers** 7.95
with sweet & spicy marmalade
- Hot Crab & Spinach Dip** 11.95
with toast points
- Fish Tacos** 8.95
ask your sever about today's selection
- Fried Calamari** 9.95
with spicy triple pepper lemon mayo
- Oyster Rockefeller** 13.95
oven-baked oysters on the half shell, with spinach, toasted bread crumbs, Pernod, prosciutto, parmesan cheese & creole hollandaise
- Prince Edward Island Champagne Mussels** 11.95
in a champagne cream sauce
- Walleye Fingers** 8.95

Salads

- add chicken, grilled salmon or shrimp: 4.95
- Caesar**
with garlic croutons & anchovies 4.95/8.95
- Molly's Beet Salad** 6.95
beets, pears, a goat cheese fritter & spiced alabama pecans with green goddess dressing
- Mixed Field Greens** 4.95
french, ranch, green goddess, Italian, o&v, 1000 island, bleu cheese & lemon dijon vinaigrette
- Iceberg Wedge** 6.95
with tomatoes, red onion, kalamata olives, prosciutto, and bleu cheese crumbles with bleu cheese dressing
- Cobb Salad** 10.95
shrimp, avocado, tomatoes, red onion, hard-boiled egg, bleu cheese crumbles & prosciutto with bleu cheese dressing
- Grilled Tuna Nicoise** 12.95
fresh ahi tuna, green beans, kalamata olives, hard boiled egg, asparagus & tomatoes tossed in lemon dijon vinaigrette
- Strawberry Spinach** 12.95
spinach, strawberries, red onion, brie cheese, pecans and honey mustard

Chowder

- New England Clam Chowder with bacon**
cup 3.95 / bowl 5.95

Fresh Catch

Top of the catch, line caught, dayboat fresh

- Hawaiian Ahi Tuna** 21.95
- Mahi Mahi** 20.95
- Swordfish** 21.95
- Atlantic Salmon** 18.95
- Pan-Seared Diver Scallops** 24.95

Pick a Sauce

Creole Hollandaise, Lemon Basil Buerre Blanc, Bernaise, Pineapple Salsa or Wasabi & Ponzu additional sauce 1.50

Your choice of Side

Rice Pilaf, French Fries or Mashed Potatoes
Sub grilled Asparagus for 3.95

- 1 1/2 lbs Alaskan King Crab Legs**
- 1 1/4 lbs Live Maine Lobster** 29.95

Served with Drawn Butter & choice of Side

Molly's Signatures

- Big Kid Mac n Cheese** 18.95
cavatappi noodles, Lobster, Brie & Guyere cheese sauce, with caramelized onions, bacon and cherry tomatoes, topped with parmesan cheese, then baked
- Salmon Oscar** 21.95
topped with crab meat, asparagus, and creole hollandaise served with garlic mashed potatoes
Chicken Oscar 17.95
- Parmesan Horseradish-Crusted Halibut** 24.95
served with vegetable of the day and garlic mashed potatoes with a side of beurre blanc
- Blackened Swordfish** 22.95
with a dollop of bleu cheese butter, served on top of caramelized onions and garlic mashed potatoes
- Stuffed Grouper** 22.95
with shrimp, crawfish, & brie cheese & lemon basil beurre blanc, served with mashed potatoes
- Paella** 19.95
mussels, chicken, fish and shrimp cooked in a chorizo-based sauce with saffron-kissed rice
- Jambalaya** 19.95
with gulfport shrimp, chicken, andouille sausage, tasso ham & a little dirty rice
- Bleu Cheese and Crab Stuffed Steak** 22.95
8oz bar steak stuffed with Alaskan Crab, bleu cheese and bacon served with garlic mashed potatoes, spinach and topped with bearnaise

Fresh Cuts

- grain-fed in the high plains of Kansas
- Bar Steak** 16 oz 17.95
- Filet Mignon** 8 oz 29.95
- Center Cut Top Sirloin** 10oz 19.95
- Ala Oscar** add 4.95

Pick a Sauce

Creole Hollandaise, Bearnaise, Horseradish Cream

Pick A Side

Rice Pilaf, French Fries or Mashed Potatoes
Sub grilled Asparagus for 3.95

- ADMIRAL'S FEAST FOR TWO** 54.95
32 oz Bone-in "Tomahawk" Ribeye and Shrimp Scampi. served with mashed potatoes, veg du jour, and a slice of red velvet cake

Pastas

- Spaghetti Shrimp Scampi** 14.95
with lemon garlic butter
- Blackened Chicken Fettuccine** 14.95
with andouille sausage
- Ravioli Marinara** 12.95
with goat and ricotta cheeses

Get Shell-shocked!

Add a Lobster for the table 21.95

- Compliment your plate with an Alaskan King Crab Leg 9.95
or a Snow Crab Cluster 5.95
or 8 Grilled Shrimp 5.95
or Shrimp Scampi 5.95

Molly's Sandwiches

Your choice of french frie, rice pilaf or mashed potatoes

- Molly Cool Burger** 8.95
1/2 lb beef patty grilled to order and served with lettuce, tomato and onion
- Fried Walleye Sandwich** 11.95
with tartar sauce, lettuce, tomato & onion on a fresh baguette roll
- Prime Dip** 9.95
Shaved Prime Rib on a toasted demi baguette with caramelized onions, swiss cheese and aus jus
- Fresh Maine Lobster Roll** 16.95
Maine lobster, mayo, celery, onion & a dash of lemon served on a brioche roll
- Pulled Pork** 9.95
smoked seasoned shredded pork tossed in bbq sauce served on a fresh kaiser roll, topped with over-night pickles & an onion ring
- Salmon B.L.T.** 10.95
grilled salmon, bacon, leaf lettuce, fresh avocado & tomato on a ciabatta roll with wasabi aioli
- Po' Boys**
served with coleslaw, overnight pickles,, remoulade & your choice of french fries or mashed potatoes
- Blackened Catfish** 10.95
- Grilled Chicken Breast** 9.95
- Fried Shrimp** 12.95
- Fried Oyster** 12.95

Platters & Baskets

- Served with coleslaw and your choice of rice pilaf, french fries, or mashed potatoes
Sub grilled asparagus for 3.95
- Award-Winning Barbecue Ribs** 15.95
Maker' A Full Slab For \$3.95 Extra
- Fish-N-Chips** 12.95
- Beer Battered Fried Shrimp** 13.95
- Cornmeal Crusted Catfish** 11.95
- Coconut Shrimp** 13.95
- Walleye Dinner** 18.95
beer battered or pan fried
- Fishermans Platter** 18.95
1 piece beer battered cod, 6 coconut shrimp and a crab cake
- Shrimp Trio** 18.95
1/2 lb. Shrimp Scampi, 6 coconut shrimp and 6 beer battered shrimp

Side Dishes

- 6.95
- Garlic Chive Mashed Potatoes**
- Red Beans & Dirty Rice**
with andouille sausage
- Grilled Asparagus**
with Creole Hollandaise
- Panko Crusted Fried Green Tomatoes**
- Loaded Hashbrowns**