



Sample menu from: Tuesday, June 8th, 2010

When dealing with fresh seafood, items and prices are continuously changing. We strive to be consistent as possible with both.



Molly's Table Breads

- Toasted Gorgonzola Bread 3.95
- Garlic Cheddar Bread 3.95

Starters

- Coconut Shrimp** 9.95
with spicy pineapple coconut marmalade
- Blackened Fish Tacos of the Day** 8.95
- Hand-Stuffed Jalapeno Poppers** 7.95
with sweet & spicy marmalade dipping sauce
- Bucket of Thick-Cut Onion Rings** 5.95
- Deep Fried Walleye Fingers** 8.95
with tartar sauce
- Crab Cakes** 10.95
2 pan seared crab cakes served with remoulade
- Prince Edward Island Mussels** 10.95
in a champagne cream sauce
- Buffalo Wings** 7.95
served with bleu chesse dressing
- Crab Stuffed Portabello Mushroom** 11.95
- Beer Battered Wisconsin Cheese Curds** 7.95
- Fried Calamari** 9.95
with spicy triple pepper mayo
- Oyster Rockefeller** 11.95
oven baked with spinach, toasted bread crumbs, pernod, prosciutto, parmesan cheese & creole hollandaise
- Hot Crab & Spinach Dip** 11.95
with toast points

Raw Bar

served when ready

- Peel 'N' Eat Shrimp**
with cocktail & remoulade sauce
1/4 lb. 5.95 1/2 lb. 9.95 1 lb. 15.95
- *Sesame-Crusted Ahi Tuna** 11.95
with wasabi & ponzu sauce
- Seafood Ceviche** 11.95
a blend of fresh fish cooked by marinating in citrus juices; mixed with cilantro, a touch of jalapeno, purple onion and cucumber served with tortillas and soda crackers
- *THE RAW BAR PLATTER** (Serves 2-4)
peel & eat shrimp, seared ahi tuna, oysters on the half shell, ceviche & Alaskan King Crab 34.95
- Manny's Sautéed Oysters** 8.95
6 oysters lightly dusted with a flour & spice mix and sautéed; served with tartar sauce

*Fresh Oysters

- Maryland (MD) 2.00
- Blackberry Point (PEI) 3.00
- Moonstones (RI) 2.50
- Malaspina (BC) 2.50

Dozen Chef's Choice! 19.95

Oyster Shooter 6.25

fresh oyster in chilled vodka with Bloody mary mix

Platters & Baskets

served with french fries, chips, or garlic chive mashed potatoes & coleslaw

- Myrtle's Barbeque Ribs** 15.95
make it a full rack for only 4.00 more!
- Fish-N-Chips** 11.95
- Beer Battered Fried Shrimp** 13.95
- Coconut Shrimp** 14.95
with a spicy pineapple coconut marmalade
- Deckhand Platter/Fisherman's Platter**
12.95 / 16.95
one piece beer battered cod, 3 or 6 coconut shrimp & 3 or 6 beer battered shrimp

Side Dishes

- Garlic Chive Mashed Potatoes 3.95 / 5.95
- Red Beans and Dirty Rice w/ sausage 6.95
- Grilled Asparagus with Creole Hollandaise 8.95
- Grilled Broccoli with Lemon Basil Buerre Blanc 8.95

18% Gratuity added to parties of 8 or more

*Raw or lightly cooked seafood & meat may increase risk of foodborne illness.

Today's Fresh Catch

Grilled, Blackened, or Broiled

4 oz. cut / 8 oz. cut

- Northern Atlantic Salmon** 14.95 / 19.95
- Hawaiian Ahi Tuna** 16.95 / 21.95
- Kajiki Blue Marlin** 16.95 / 21.95
- Ono-Wahoo** 16.95 / 21.95

1 1/4 lb. Whole Cold Water Lobster 29.95

Pick a Sauce

Creole Hollandaise, Bernaise, Lemon Basil Beurre Blanc, Pineapple Salsa or Wasabi & Ponzu (add an additional sauce for 1.25)

Pick 2 Sides

Grilled Asparagus, Grilled Broccoli, French Fries or Garlic Chive Mashed Potatoes

Molly's Signatures

- Seafood Paella** 24.95
Mixed fish, mussels, clams, shrimp and a scallop in Saffron rice with cherry tomatoes and Saffron sauce with garlic aeoli
- Salmon Oscar** 22.95
topped with crab meat, asparagus and creole hollandaise served with garlic chive mashed potatoes 18.95 for Chicken Oscar
- Florida Stuffed Grouper** 22.95
with shrimp, crawfish, & brie cheese served with garlic chive mashed potatoes
- Parmesan Crusted Walleye** \$18.95
served with garlic chivemashed potatoes, asparagus and stone ground mustard beurre blanc
- Stuffed Dover Sole** 18.95
stuffed with crab, cream cheese, red pepper and fresh dill and chives, topped with Old Bay butter sauce served on garlic chive mashed potatoes with broccoli
- Hawaiian Style Blue Marlin** 24.95
grilled, served over rice and mango cream sauce topped with a papaya, mango & pineapple salsa
- Alaskan Red King Crab Dinner** 29.95
over a pound of alaskan king crab legs served with garlic chive mashed potatoes & grilled asparagus
- Pan Seared Diver Scallops** 24.95
served on garlic chive mashed potatoes with grilled asparagus drizzled with lemon basil beurre blanc
- Spicy Jambalaya** 18.95
with gulfport shrimp, chicken, andouille sausage, tasso ham & a little dirty rice.
- Blue Cheese and Crab Stuffed Steak** 24.95
bar steak stuffed with Alaskan King Crab, blue cheese & bacon served with garlic chive mashed potatoes & topped with bernaise

*Fresh Cuts

- Bone-in Rib Eye** 14 oz 24.95
(grilled plain or cajun style)
- Bar Steak** 12-14 oz 21.95

Pick a Sauce

Creole Hollandaise, Bernaise, Horseradish Cream, Buerre Blanc

Pick 2 Sides

Grilled Asparagus, Grilled Broccoli, Fries or Garlic Chive Mashed Potatoes

Surf Up Your Turf!

add a crab leg for 6.95, broiled shrimp for 8.95

Pastas

- Shrimp & Chicken Pesto Pasta** 17.95
shrimp, chicken, oven-roasted roma tomatoes, broccoli, portobellos and penne pasta in a homemade pesto cream sauce
- Spaghetti Shrimp Scampi** 15.95
in a lemon butter sauce
- Blackened Chicken Fettuccine** 14.95
onions, tomatoes & andouille sausage in a classic alfredo sauce
- Molly's Crab Ravioli** \$17.95
served with marinara & garlic cream sauce

FRIDAY FISH FRY ALL-U-CAN EAT COD or WHITEFISH

10.95

Beer Battered; served with: coleslaw, fries, mashed potatoes or chips and rye bread & lemon.

Molly's Sandwiches, Po Boys & Wraps

served with cole slaw, a pickle spear and your choice of french fries, mashed potatoes or chips. Add seasoned sour cream for \$.99

- Fresh Maine Lobster Roll** 16.95
Maine lobster, mayo, celery, onion & a dash of lemon served on a brioche roll
- Fried Walleye Sandwich** 11.95
with lettuce, tomato, onion & tartar on a fresh baguette
- Salmon BLT** 13.95
grilled salmon, bacon, green leaf lettuce, fresh avocado & tomato on a kaiser roll with wasabi aioli
- Crabby Patty** 10.95
a burger size patty of our signature crab cake recipe served on a Kaiser roll with lettuce, tomato and remoulade sauce
- Portabella Melt** 9.95
grilled portobello mushrooms brushed with garlic butter served open face with grilled tomatoes & asparagus, mixed greens & melted swiss cheese

Tuna Melt 9.95

housemade Ahi tuna salad served on an openfaced baguette with marinated tomatoes, topped with meltedswiss & cheddar cheeses

Milwaukee Chicken Sandwich 9.95

grilled chicken breast, crisp bacon, saracha mayo, melted cheddar & swiss cheeses on a toasted baguette

***Molly Cool Burger** 9.95

1/2 lb seasoned beef patty stuffed with cheddar cheese & bacon - served medium to well Add a Kicker (PBR 16 oz. can) for \$2

***Molly Not So Cool Burger** 8.95

1/2 lb beef patty grilled to order served with lettuce, tomato and onion

***Mushroom Swiss Burger** 9.95

***Black & Bleu Burger** 9.95
(blackened, topped with melted bleu cheese crumbles & caramelized onions)

Fried Shrimp, Fried Oyster or Blackened Chicken Po' Boy 12.95
topped with our housemade remoulade & overnight pickles

(Wraps not available after 4:00 P.M.)

Alaskan King Crab Wrap 9.95

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

Buffalo Chicken Wrap 9.50

crispy chicken fingers, buffalo sauce, shredded lettuce, tomatoes, red onions & bleu cheese crumbles in a garlic herb wrap served with a side of bleu cheese dressing

Tuna Salad Wrap 9.50

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

Chicken Ceasar Wrap 9.50

grilled chicken, romaine lettuce, parmesan cheese & Caesar dressing; replace chicken with shrimp for \$1.00

Soup & Salads

New England Clam Chowder (with bacon)
or **Crab Bisque** cup 3.95 / bowl 5.95

Add grilled chicken, shrimp or salmon to any salad
+4.95 / +5.95 / +6.95

Mixed Field Greens 3.95

french, ranch, green goddess, italian, blue cheese & lemon vinaigrette

Caesar Salad

with garlic croutons & anchovies 9.95

Strawberry Spinach Salad 10.95

fresh spinach tossed in a honey-raspberry vinaigrette; topped with sliced strawberries, blue cheese and toasted slivered almonds.

Cobb Salad 13.95

shrimp, avocado, tomatoes, red onion, hard-boiled egg, blue cheese & prosciutto with blue cheese dressing

***Grilled Tuna Nicoise** 14.95

fresh Ahi Tuna, kalamata olives, potatoes, hard boiled egg, asparagus & tomatoes tossed in lemon vinaigrette

BLT Chop Salad 8.95

romaine lettuce, sliced ripe tomatoes, crisp bacon, bleu cheese crumbles and bleu cheese dressing

Roasted Beets over Mixed Greens 9.95

pears, two goat cheese fritters & spiced Alabama pecans with green goddess dressing

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