



Sample Dinner Menu

**Prices and items are subject to change



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
- 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 pound 5.95
1/2 pound 9.95
1 pound 15.95
- *Sesame-Crusted Ahi Tuna** 9.95
with wasabi & ponzu sauce
- *THE RAW BAR PLATTER** (Serves 2-4)
peel & eat shrimp, seared ahi tuna, oysters on the half shell, lobster salad & Alaskan King crab 34.95

*Fresh Oysters

- Alpine (PEI)** 2.50
- Penn Cove (West Coast)** 2.50
- Dozen Chef's Choice!** 19.95

ALL-U-CAN EAT FRIDAY FISH FRY

- Lake Perch** 14.95
- Cod** 10.95

Shore Lunch Fried; served with: coleslaw, fries, rye bread & lemon.

Pastas

- Shrimp & Chicken Pesto Pasta** 17.95
shrimp, chicken, oven-roasted roma tomatoes, broccoli, portabellas & penne pasta in a homemade pesto cream sauce
- Spaghetti Shrimp Scampi** 14.95
in a lemon butter sauce
- Blackened Chicken Fettuccine** 14.95
onions, tomatoes & andouille sausage in a classic alfredo sauce

Fresh Catch

Today's Fresh Catch
8 oz.

Grilled, Blackened, or Broiled

- Norwegian Salmon** 19.95
- *Hawaiian Ahi Tuna** 21.95
- Swordfish** 21.95
- Mahi-Mahi** 21.95
- 1 1/4 LB. Whole Maine 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, Fries, Mashed Potatoes

Molly's Signatures

- Salmon Oscar** 22.95
topped with crab meat, asparagus, and creole hollandaise served with garlic mashed potatoes 17.95 for Chicken Oscar
- Florida Stuffed Grouper** 21.95
with shrimp, crawfish, & brie cheese served with garlic chive mashed potatoes
- Blackened Swordfish** 23.95
served with caramelized onions, garlic mashed potatoes & topped with a bleu cheese butter
- Mango Mahi-Mahi** 23.95
Grilled or blackened, served over jasmine rice with mango marmalade and a mango salsa
- Parmesan Horseradish Crusted Walleye** \$17.95
served with mashed potatoes, asparagus and stone ground mustard beurre blanc
- Stuffed Dover Sole** 17.95
stuffed with crab, cream cheese, red pepper and fresh dill and chives, topped with Old Bay butter sauce served on mash potatoes with brocolli
- 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 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
12 oz bar steak stuffed with Alaskan Crab, blue cheese & bacon. served

*Fresh Cuts

grain-fed in the high plains of Kansas

- Filet Mignon** 8 oz 29.95
- Bar Steak** 12-14 oz 19.95

Pick a Sauce

Creole Hollandaise, Bernaise, Horseradish Cream, Buerre Blanc

Pick 2 Sides

Grilled Asparagus, Grilled Broccoli, Fries or Mashed Potatoes

Surf Up Your Turf!

- add a crab leg for 6.95
- add broiled shrimp for 8.95
- add a whole lobster for 19.95

Platters & Baskets

served with french fries or mashed potatoes & coleslaw

- Myrtle's Barbeque Ribs** 15.95
Add a half rack for 3.00
- Fish-N-Chips** 11.95
- Beer Battered Fried Shrimp** 13.95
- Coconut Shrimp** 14.95
with a spicy pineapple coconut marmalade
- Fisherman's Platter** 16.95
one piece beer battered cod, 6 coconut shrimp & 6 beer battered shrimp
- Seasoned Sour Cream for your fries for only** \$.99

18% Gratuity added to parties of 8 or more

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

Every Crustacean Deserves a Day!

Starting at 4pm
Available until the tank is empty!

Lobster Lovers Sunday

Over 1 lb. Whole Live Lobster 19.95

Crab Lovers Thursday

Over 1lb. Alaskan King Crab Legs 19.95

Molly's Sandwiches

served with coleslaw, a pickle spear & your choice of french fries, mashed potatoes, or kettle 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 9.95

with tartar sauce, lettuce, tomato & onion on a fresh baguette roll

Salmon BLT 13.95

grilled salmon, bacon, green leaf lettuce, fresh avocado & tomato on a kaiser roll with wasabi aioli

Cuban 9.95

oven roasted shredded pork, smoked ham, mustard, swiss cheese & pickles served on a pressed baguette

*Molly Cool Burger 9.95

1/2 lb seasoned beef patty stuffed with cheddar cheese, bacon & served medium to medium well

Add a Kicker (PBR 16 oz. can) for \$2

*Classic Burger 8.95

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

Po' Boys

served with french fries or mashed potatoes, cole slaw and a pickle

Fried Shrimp 12.95

Fried Oyster 12.95

Soup & Salads

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

Mixed Field Greens 3.95
french, ranch, green goddess, italian, blue cheese & lemon vinaigrette

Entree Salads

Caesar

with garlic croutons & anchovies 9.95
add chicken or shrimp for 4.95
add salmon for 5.95

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

Iceberg Wedge 7.95

tomatoes, red onion, kalamata olives, prosciutto, goldfish crackers & blue cheese crumbles with blue 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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