

**~APPETIZERS~**

**Shrimp Cocktail**

Four chilled jumbo shrimp, lemon, cocktail sauce 16

**Tuna Tartare**

Sushi grade tuna, sesame oil, sherry vinaigrette, avocado, jalapeños, crispy wontons 13

**Bacon Wrapped Stuffed Shrimp**

Jumbo shrimp, wrapped in bacon, horseradish stuffing, chipotle honey dipping sauce, fall slaw 16

**Drunk Scallops**

Pan seared sea scallops, Blue Moon, Nueske bacon, fried shallots 14

**Baked Clams**

Fresh blend of top neck clams, shrimp, and Nueske bacon 13

**Beet and Goat Cheese Tower**

Golden and red beets, roasted shallot vinaigrette, goat cheese, crostini, candied pecans 13

**Crab Cake**

Seasonal fall slaw, roasted garlic sherry vinaigrette, remoulade sauce 14

**~SOUPS~**

**Seafood Chowder** 9

**French Onion** 8

**~SALADS~**

*All salads are offered as a half or full portion*

**Caesar Salad**

Crisp romaine with anchovy garlic dressing and herbed croutons 6/12  
add anchovies 3

**Fall Salad**

Mixed greens, roasted butternut squash and apples, bleu cheese crumbles, craisins, apple cider maple vinaigrette 7/14

**Steakhouse Wedge**

Iceberg, tomato, bacon, bleu cheese dressing, frizzled onions 6/12  
add bleu cheese crumbles 3

**Fig Salad**

Brûléed figs, candied pecans, red onions, crumbled goat cheese, sherry vinaigrette 7/14

**~ADD TO YOUR SALAD~**

*All add ons can be served blackened or grilled*

chicken 6 shrimp 7 steak 11 salmon 10

**~STEAKS~**

*All Steaks and are served with  
Shipwreck Signature Steak Sauce and topped  
with house made compound butter and frizzled onions*

**8oz Filet Mignon** 36

**12oz King Cut Filet Mignon** 48

**16oz Prime NY Strip Steak** 40

**20oz Prime Dry Aged Boneless Ribeye** 49

**Make any Steak a SURF and TURF**

**Add 8oz Lobster Tail** MP

**Garlic Shrimp** 14

**Seared Scallops** 16

**~TOP YOUR STEAK~**

**Creamy Bleu Cheese** 6

**Crab Cake** 12

**Sherry Mushroom and Onion** 5

**Sweet and Hot Cherry Peppers** 6

**Roasted Garlic** 7

**Oscar Style** 15

Crab meat, asparagus, and hollandaise

**~SAUCES~**

*All sauces are served on the side 3*

**Au Poivre**

**Horseradish Cream**

**Hollandaise**

**Béarnaise**

**Port Demi Glaze**

**~ENTREES~**

**Salmon**

Mustard maple crusted salmon, apple brown butter, fennel confit, wild rice 28

**Tuna**

Wasabi pea crusted sushi grade tuna, over sweet chili soba noodles, baby bok choy, sesame ginger glaze 29

**Fresh Catch**

Chef's choice fresh catch, roasted apple butternut squash risotto, drizzled with pear gastrique MP

**Pork Chop Murphy**

Grilled french cut pork chop, hot and sweet cherry peppers, mushrooms, and potato medallions 34

**Roasted Half Chicken**

Semi boneless herb dusted half chicken seasoned and oven roasted, sweet potato mashed, roasted fall vegetable saute, chicken jus 25

**Shrimp and Scallop Scampi**

Sauteéd shrimp and scallops, roasted garlic, white wine, fresh basil, over capellini 33

**Veal Osso Bucco**

Slow roasted veal shank, wild mushroom risotto, port demi glaze 35

**~SIDES~**

**Seasonal Roasted Fall Vegetable** 6

**Smashed Potatoes** 8

**Asparagus** 7

**Sherry Mushroom and Onion** 6

**Truffle Mac and Cheese** 9

add lobster 4

**Pommes Frites** 6

**Baked Potato** 6

Loaded 9

**Bacon Brussel Sprouts** 7

**Sweet Mashed Potato** 8

**Sautéed Spinach** 7

One complimentary popover per person. Additional popover \$2.00

All of our items are prepared fresh and cooked to order.  
Therefore your patience is greatly appreciated. Plate Sharing Charge \$5.00.

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.



**SHIPWRECK POINT**

