

OPAAAA! FLAMING SAGANAKI 8.99



RAW BAR & SMOKED DISHES

*OYSTERS ON THE HALF SHELL

(G) Shucked to order. Served with Cocktail sauce, Classic Mignonette or Habanero Vinaigrette. 1/2 dozen 9.99; Dozen 17.99

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*OYSTER SAMPLER

Daily selections. Served with Cocktail sauce, Classic Mignonette or Habanero Vinaigrette. 1/2 dozen 9.99; Dozen 17.99

PEEL & EAT SHRIMP

(G) Boiled in Tom's porter and house seasonings. Served with Cocktail sauce. 1/2 dozen 9.99; Dozen 16.99

CHALEVOIX SMOKED WHITEFISH SAUSAGE

Served with mustard sauce, capers and onions. 8.99

*COLD SMOKED SALMON

Cold smoked with fruit and hardwoods. Served with horseradish sauce, capers and onions. 12.99

*COLD PLATE SAMPLER

A sampling of our smoked items. 15.99 With Cold Smoked Salmon 18.99

*SALMON OR BLUEFISH PATÉ

House made and served with capers and onions. 9.99

SMOKED RAINBOW TROUT OR PEPPERED MACKEREL

Hot smoked over hard wood for a rich smokey flavor. Served with horseradish sauce, capers and onions. 12.99

HOT APPETIZERS

SPINACH ARTICHOKE DIP

Blended and baked with Asiago cheese. Served with Pita chips. 8.99

TOM'S HOT SAMPLER

Oysters Rockefeller, Ginger Shrimp, Crab Cakes, Fried Calamari and Spinach Artichoke Dip. 19.99

PAN FRIED OYSTERS

Rolled in our specialty seasoned cornmeal and pan-fried. 10.99



OYSTERS ROCKEFELLER

Baked on the half shell with a blend of fresh spinach, bacon, Pernod and Asiago cheeses. (4) 9.99; (6) 13.99

ROASTED GARLIC BULB

Served with grilled Portabello mushrooms, Feta spread with a balsamic reduction, and roasted red peppers. 9.99

GINGER SHRIMP

Jumbo shrimp sautéed in a ginger marinade on a bed of spinach. Served with cracked mustard. 11.99

P.E.I. MUSSELS

(G) Prince Edward Island mussels steamed with roasted garlic, shallots and white wine. 12.99



CRAB BRUSCHETTA

Lump crab meat with herb cheese spread. Drizzled with fresh basil and tomato vinaigrette. 10.99

MARYLAND CRAB CAKE

Served with cracked mustard sauce. 10.99

CALAMARI

Tender rings and tentacles flash fried. Served with cocktail sauce. 9.99

*BLACKENED SIRLOIN TIPS

Tender tips Cajun seared, drizzled with a creamy horseradish sauce and served over mixed greens with roasted red pepper. 10.99

*** Tom's Oyster Bar Specialty**

BOSTON CHOWDERS

TOM'S SEAFOOD CHOWDER

3.99 Cup; 5.99 Bowl



TOM'S CLAM CHOWDER

3.99 Cup; 5.99 Bowl

LOBSTER BISQUE

5.99 Cup; 7.99 Bowl

SEASONAL SOUP

Gazpacho or Chili depending on seasonality. 3.99 Cup; 5.99 Bowl

TOM'S FRESH GARDEN

Available Dressings: Cherry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, or Creamy Garlic & Ranch. Additions: 5 Grilled Shrimp 7.99; *Seared Tuna 8.99; Grilled or Blackened All Natural Free Range Chicken Breast 5.99; 4 Grilled Sea Scallops 8.99

NICOISE SALAD

(G) Haricot vert, redskin potato, hard-boiled egg, roasted red peppers, Kalamata olives and Balsamic Vinaigrette on a bed of mixed greens. 9.99

HOUSE SIDE SALAD

(G) Mixed greens, grape tomatoes, red onion, cucumber with Balsamic Vinaigrette. 3.99

CRAB CAKE SALAD

Mixed greens, grape tomatoes, cucumber, and crumbled Bleu cheese tossed in a Honey Dijon dressing, Topped with a specialty crab cake, 14.99

MICHIGAN CHERRY SALAD

(G) Mixed greens with dried cranberries, sliced apples, walnuts and crumbled Bleu cheese. Tossed with Cherry Vinaigrette. 9.99

*CLASSIC CAESAR

Romaine lettuce, Caesar dressing, croutons and Asiago cheese. 5.99/8.99

CAPRESE

Fresh tomato slices, Mozzarella cheese and fresh basil. Drizzled with a Balsamic Vinegar reduction. 9.99

SANDWICHES

All are served with Chips & Coleslaw. Add Steak Fries for only .99¢.

ALBACORE TUNA WRAP

White chunk tuna, celery, onion and mayonnaise in a Lavash wrap. 6.99

*1/2 LB. BURGER

100% Black Angus beef. 7.99 Add cheese, bacon or sautéed mushrooms for only .99¢ each.

GRILLED CHEESE & TOMATO

Dill Havarti, goat cheese with a sprig of fresh basil on Ciabatta, 8.99



RING OF FIRE

Smoked pulled pork with BBO sauce and Pepper Jack cheese on a Kaiser bun. 8.99

ASIAGO CHICKEN SANDWICH

All Natural Free Range chicken dusted in panko bread crumbs, Asiago cheese with basil Aioli. Served on a Hoagie bun, 8,99



MAIN ST. Po-Boy's:

Chesapeake Bay Oyster Po-Boy. 10.99 Maryland Crab Cake Po-Boy. 11.99 Great Lakes Perch Po-Boy. 12.99

SMOKED ROASTED SALMON B.L.T

Served on a Ciabatta bun with Dijon dill sauce. 10.99

BUFFALO CHICKEN WRAP

All Natural Free Range chicken tossed in hot sauce with Bleu and mixed cheese, lettuce and tomatoes. 9.99



TOM'S OYSTER BAR SPECIALTY

SEAFOOD

CAJUN SHRIMP

Jumbo shrimp breaded with Cajun spices and sautéed. Served with Cocktail sauce, redskin potatoes and our fresh vegetable. 14.99



CRAB CAKE DINNER

Our famous house made crab cakes with cracked mustard sauce. Served with redskin potatoes and the vegetable of the day. 17.99

TEX MEX TILAPIA

Mild white fish broiled and topped with Pico de Gallo. Served with fresh vegetables. "SKINNY" Entrée (Under 500 calories). 14.99



CEDAR PLANK SALMON

Fresh Atlantic Salmon presented on a Cedar plank with fresh vegetables and Redskin potatoes. 14.99/23.99

BEER BATTERED FISH & CHIPS

Hand cut Atlantic cod dipped in Tom's beer batter. 12.99/15.99

BAJA FISH TACOS

Beer battered cod, cabbage, Pico de Gallo and San Diego Spicy sauce. Served with fresh vegetable. 11.99/14.99



*** LAKE PERCH**

Tom's Favorite! Lightly breaded and pan fried. Served with Redskins, vegetable and coleslaw. 13.99/21.99

MICHIGAN STEAKHOUSE

*ALL NATURAL FLAT IRON STEAK

8oz. Black Angus flat iron served with roasted potatoes and fresh vegetable. 19.99

*FILET MIGNON

6oz of the finest filet served with roasted potatoes and fresh vegetable. 24.99

ADD-ON TO ANY STEAK:

1/2 dozen Jumbo shrimp or 1/2 lb Crablegs for only 9.99

BRANDEL'S BEST

ASIAGO ENCRUSTED CHICKEN

All Natural Free Range chicken served with a lemon basil sauce, rice pilaf and our fresh vegetable of the day. 15.99

*SURF & TURF

(G) Filet Mignon and Sea Scallops, Jumbo Shrimp or Alaskan crab legs. Served with redskin potatoes and fresh vegetable. 34.99

JAMBALAYA

(G) Crawfish, chicken, Andouille sausage and rice cooked in a spicy Creole sauce with peppers and onions. 12.99/17.99



SEAFOOD PASTA AURORA

Shrimp, scallops, mussels and spinach in a creamy tomato sauce. 13.99/17.99

SHRIMP ALFREDO

Jumbo shrimp sautéed in garlic then tossed with Alfredo sauce and served over a bed of Fettuccine. Topped with Parmesan cheese. 12.99/17.99



TRY FRANK'S **FAMOUS FLAMING SPANISH** COFFEE!

