

*Welcome to Fish Tales Restaurant, where old friends gather and new friends meet.  
Established in 2000, we are proud to offer you the best dining in the Lake Wisconsin area.  
Fresh ingredients, delicious flavors and a great experience in traditional Wisconsin supper club style.*

## Appetizers

<b>Tequila Shrimp</b> – 4 large shrimp, sautéed with tequila, garlic, butter and a touch of lime	14
<b>Calamari &amp; Banana Peppers</b> – deep fried calamari & banana pepper slices served with creole remoulade	9
<b>Stuffed Mushrooms</b> – large mushroom caps filled with crab and cheese, topped with hollandaise	9
<b>Chicken Wings</b> – regular or hot	9
<b>Cheese Curds</b> – battered and deep fried white cheddar curds	8
<b>Fried Onion Stack</b> – with chipotle ranch dipping sauce	8
<b>Louisiana Alligator Sausage</b> – grilled on a skewer and served with barbecue sauce	6

## Sandwiches

*All sandwiches include french fries. Add a cup of soup for \$2.  
Hamburgers are half-pound hand-pattied ground sirloin, charbroiled to your temperature.*

<b>*Classic Burger</b> – with lettuce, onion and tomato. Add any cheese, bacon or mushrooms for \$1	10
<b>*Sharp White Cheddar Burger</b> – with onion straws and barbecue sauce	12
<b>*Mojo Burger</b> – topped with Cuban-style barbecue mojo pulled pork, fresh coleslaw and onion straws on a ciabatta roll	14
<b>Prime Rib French Dip</b> – slow-roasted Prime Rib, thinly sliced, served with au jus	12
<b>Blackened Chicken BLT</b> – chicken, bacon, lettuce and fried green tomato with southern ranch mayo on a toasted ciabatta roll	12
<b>Deep Fried Haddock Sandwich</b> – 4 oz. haddock with lettuce and tartar sauce and a side of coleslaw	10
<b>Blackened Mahi Mahi BLT</b> – 4 oz. blackened mahi mahi, cherrywood smoked bacon, lettuce, tomato	12

## Pizza

	<u>10 inch</u>	<u>14 inch</u>
<b>Thin Crust Cheese Pizza</b>	9	13
Meat toppings: sausage, pepperoni, Canadian bacon, bacon, alligator sausage, chicken	+2	+4
Other toppings: onion, green pepper, fresh mushrooms, tomatoes, black olives, green olives, pepperoncini, jalapeño, pineapple	+1.25	+2
<b>Cheeseburger Pizza</b> – house ground beef, special sauce, pickles, red onions with a blend of Wisconsin cheddars	16	21
<b>Chicken Alfredo Pizza</b> – barbecued chicken, alligator sausage, fresh spinach, white cheddar, mozzarella and alfredo sauce	16	21
<b>Vegetable Pizza</b> – artichoke, spinach, tomato, onion, green pepper, black olives & mozzarella	16	21

## Pasta of the Day

*Served with fresh baked bread.*

*Add: Grilled Chicken \$5. Jumbo Shrimp \$4/ea.*

<b>Today's Pasta</b> – Hand-rolled pasta tossed with chef prepared sauce and fresh, local ingredients. Ask your server for today's special.	14
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## Sunday thru Thursday Dinner Specials

*All dinner specials served with fresh baked bread. Any substitutions add \$1.*

<b>Broasted Chicken</b> – with homemade mashed potatoes & vegetable ( <i>all white meat add \$2</i> )	2pc dark 8 / 4pc 12
<b>*6 oz. Sirloin Steak</b> – with homemade mashed potatoes and vegetable	14
<b>*10 oz. Pork Chop</b> – grilled chop with cup of soup or salad and potato choice	10
<b>2 Deep Fried Shrimp</b> – with cup of soup or salad and potato choice	11

## Minnow Menu

*For the kids. Add fries for \$2.*

Homemade Mac & Cheese	5	Chicken Tenders (2)	5
Mini Pepperoni Pizza	4	Grilled Cheese Sandwich	3
Kid's Burger (add cheese \$1)	4		

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

## Soup and Salad

*Add loaf of fresh baked bread \$3. Add chicken to any salad \$5. Anchovies \$2. Blue cheese crumbles \$3.*

<b>Homemade Soup of the Day</b> – cup 3 / bowl 4	
<b>Clam Chowder (Friday only)</b> – cup 4 / bowl 5	
<b>House Salad</b> – mixed greens, tomato, cucumber, onion, croutons, shredded cheddar cheese	6
<b>Spinach Salad</b> – fresh spinach and mushrooms, hard boiled egg, bacon, onion with hot bacon dressing	7
<b>Caesar Salad</b> – romaine, tomato, pepperoncini, black olives, onion, croutons with Caesar dressing	7
<b>Chicken Caesar Salad</b> – a double portion of our Caesar Salad with grilled chicken	14
<b>Soup and Salad</b> – all you can eat	14

### Seasonal Menu : Spring & Summer

*A menu that changes with the seasons - using unique flavors and fresh, local ingredients. Chef Ben's seasonal dishes are made from scratch, currently featuring local fresh produce and items from Lodi Meat Market, Carr Valley Cheese and Door County Distillery Brandy.*

*Seasonal Salad/Pasta includes fresh baked bread. Soup or side salad not included. Add cup of soup \$2.*

**Blackened Shrimp & Strawberry Salad** – Blackened shrimp and Billy Blue cheese over baby greens with fresh strawberries, walnuts and a raspberry balsamic vinaigrette. 14

**\*Spinach Fettuccine Carbonara** – Our hand-rolled spinach fettuccine tossed with bacon, peas, and sautéed wild mushrooms. *You may request pasta topped with egg yolk for classic Carbonara presentation (no charge).* 14

*Seasonal Dinners include choice of salad or cup of soup and fresh baked bread.*

**Scallops with Saffron Truffle Risotto** – Five pan-seared scallops served over sautéed chard with saffron truffle risotto, asparagus & chive butter and crispy bacon lardons. 28

**\*12 oz. New York Strip with Door County Brandy Peppercorn Cream Sauce** – char-grilled strip steak served with smoked blue cheese au gratin potatoes, grilled asparagus and finished with Door County brandy peppercorn cream sauce. 28

## Surf

*Served with choice of salad or cup of soup, potato choice, and fresh baked bread.*

*Upgrade to bowl of soup \$1 (clam chowder \$2). Add 50¢ for cheese, onion, sour cream or applesauce with potato.*

<b>Jumbo Shrimp</b> – beer battered, broiled and served with drawn butter, or scampi	27
<b>Alaskan Red King Crab Legs</b> – one pound of split legs and claws served with drawn butter	39
<b>Seafood Platter:</b> Haddock, Scallops, Shrimp and Alaskan Red King Crab – beer battered or broiled	45
<b>Potato &amp; Cheddar Crusted Cod</b> – two piece baked cod crusted with potato and cheddar	18
<b>Walleye Pike</b> – beer battered or broiled	22
<b>Deep Fried Lake Perch</b> – lightly hand-breaded, seasoned and deep fried	18
<b>Deep Fried Bluegill</b> – lightly hand-breaded, seasoned and deep fried	18
<b>Icelandic Haddock</b> – <b>3 piece</b> (12 oz.) beer battered	18
<b>2 piece</b> (8 oz.) beer battered	14
<b>Broiled</b> (12 oz.) <i>(Add toasted almonds &amp; hollandaise over rice for \$2. No potato.)</i>	19

## Turf

*Served with choice of salad or cup of soup, potato choice, and fresh baked bread.*

*Upgrade to bowl of soup \$1 (clam chowder \$2). Add 50¢ for cheese, onion, sour cream or applesauce with potato.*

*Our steaks are fresh, never frozen, and charbroiled to your temperature.*

*Add: Fresh sliced mushrooms sautéed with butter and garlic \$5. Blue cheese \$3.*

*Add: Jumbo Shrimp \$4/ea. Scallop \$4/ea. Prawn \$6/ea. Crab Leg \$12/ea.*

<b>*Filet Mignon</b> – 6 oz.	25
<b>*16 oz. Ribeye</b> – charbroiled to your temperature with garlic parsley butter, served with potato choice	29
<b>*10 oz. Sirloin Steak</b> – charbroiled to your temperature	19
<b>*Pork Chops</b> – two grilled 10 oz. pork chops	18
<b>Baby Back Pork Ribs</b> – flame broiled, slow roasted and marinated in our BBQ sauce	Full 26 / Half 18
<b>Broasted Chicken</b> – <b>4-piece</b> , includes breast, thigh, wing and leg	14
<b>2-piece</b> , dark meat <i>(white meat add \$2)</i>	10

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