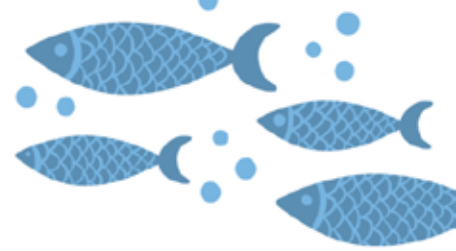




bluefish  
KITCHEN + BAR  
-Lunch-

**CROQUE MONSIEUR**

Thin shaved Dearborn ham, Gruyère cheese, stone ground creole mustard, on Detroit sourdough, topped with mornay sauce with Great Lakes potato chips 19.95  
Make it a Croque Madame +2

**APPLE GOAT**

Apple chutney, goat cheese crumbles, & applewood smoked bacon on toasted Detroit sourdough, with Great Lakes potato chips 17.95

**CARAMEL APPLE FRENCH TOAST**

Detroit sourdough French toast stuffed with cinnamon spiced apple, Chantilly cream drizzled with caramel sauce 15.95

**CHILAQUILES**

Chorizo & white corn tortilla chips tossed in salsa verde and topped with melted cheese, dill cream & two fried eggs 18.95

**SHIRRED EGG SKILLET**

Shaved Dearborn ham, caramelized onion, tomato sauce, and two eggs, oven roasted & served with toasted pita 16.95

**CAJUN SKILLET**

Sauteed andouille sausage, and holy trinity over autumn harvest hash, topped with sweet corn chipotle sauce & two fried eggs 17.95

## Craft Cocktails

**French Elder**

Calvados, St. Germain, Lemon, Tonic - 12

**Cucumbertini**

Effen Cucumber Vodka, Lime, Contratto Bianco - 12

**Appleol Spritz**

Aperol, O.C.G. Apple Cider Liqueur, Prosecco - 14

**Yuzu 75**

Furnace Street Premium Gin, Yuzu Sake, Champagne - 14

**Salted Caramel Coffee**

Dorda Sea Salt Caramel Liqueur, Coffee, Chantilly Cream - 10

**WHITEFISH CAKE SANDWICH**

Smoked whitefish, prepared crab cake style with romaine, tomato, onion and creole rémoulade with Great Lakes potato chips 19.95

**CUBANO**

Smoked pork tenderloin, shaved Dearborn ham, Gruyère cheese, dill pickle, stone ground creole mustard on pressed hoagie roll, served with Great Lakes potato chips 17.95

**UPTOWN BLT**

Applewood smoked bacon, fresh field greens, ripe tomato, garlic aioli, on Detroit sourdough with Great Lakes potato chips 15.95

Add a \*fried egg for +2

**ULTIMATE GRILLED CHEESE**

Cheddar, Gruyère, fresh basil and red pesto on Detroit sourdough served with our signature tomato basil soup 17.95  
Add Bacon +2 or Ham +2

**MEDITERRANEAN BOWL**

Hummus, steamed rice, fresh field greens, pickled red onion, tomato, cucumber, caper, kalamata olives, feta cheese and Vidalia vinaigrette 18.95

**SPICY PORK BOWL**

Sliced pork tenderloin, Gochujang, kimchi fried rice, edamame, fresh field greens, pickled red onion, and scallions 16.95

## Zero Proof Mixers

**Key Limeade**

Seedlip Notas De Agave, Coconut, Pineapple, Lime - 9

**The Energizer**

Lavender, Lemon, Blueberry Red Bull, Tonic - 7

**Pink One**

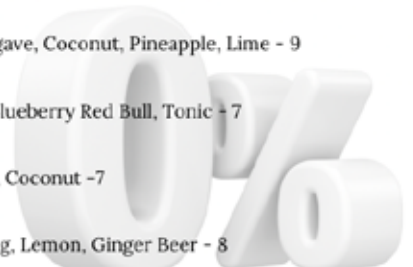
Strawberry, Lemon, Coconut - 7

**Golden Fig**

Seedlip Grove 42, Fig, Lemon, Ginger Beer - 8

**Blood Orange Noloma**

Seedlip Notas De Agave, San Pellegrino Aranciata Rossa, Lime - 8



Lunch served 11 am until 3 pm

231-887-4188 | 312 River Street | Manistee, MI 49660

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Credit card processing fee of 2.86% for non-cash transactions. 20% gratuity automatically added to parties over 6 guests.

Large parties are limited to one bill with up to 2 equal payments.