

Starters

Eclipse Menu



DON'T GIVE UP THE SHRIMP

Crispy tempura battered shrimp, tossed in a slightly spicy sauce. Topped with sesame seeds and green onions. 16

ASIAN CAULIFLOWER

Tempura fried cauliflower florets tossed in a honey soy glaze. Topped with shaved carrots and celery, scallions, and sesame seeds. 16

LOBSTER DEVILED EGGS

Creamy deviled eggs topped with a generous portion of Maine lobster claw meat & seafood served on a bed of microgreens. 23

ELIZABETH'S VEGETABLE FLATBREAD

A spiced cheese base, portobello mushrooms, caramelized onions, sun-dried tomatoes, spinach, roasted red peppers and goat cheese. Topped with arugula, parmesan and balsamic glaze. 16

SESAME CRUSTED TUNA

Yellowfin tuna drizzled with creamy avocado sauce and chipotle aioli. Served with pickled ginger, wasabi and soy sauce. 22

Entrees

SURF & TURF

8oz Center-cut Filet with Herb Butter, with a 6oz Lobster Tail, Bearnaise Sauce, Drawn Butter, Asparagus, Carrots & Loaded Mashed Potatoes. 75

FILET MIGNON

An 8oz center-cut filet topped with herb butter. Served with whipped potatoes, carrots and asparagus. 56

PARMESAN HERB-CRUSTED WALLEYE

Great Lakes Walleye, topped with a lemon butter wine sauce. Served with basmati rice and broccoli. 38

BAYFRONT PREMIUM PORK CHOP

A frenched bone-in pork chop served over pancetta and pea carbonara tossed in fresh linguine. Topped with flash fried spinach and parmesan cheese. 44

LOBSTER PASTA

Tender lobster meat with pappardelle pasta, crisp asparagus and mushrooms in a brandy parmesan cream sauce. 44

CAJUN CHICKEN PAPPARDELLE

Sautéed chicken, onions, mushrooms, peppers, & garlic over pappardelle pasta tossed in a spicy cajun white wine cream sauce. 29

BAYFRONT CHICKEN PICCATA

Lightly breaded chicken breast topped with white wine cream and caper sauce over linguini. Served with broccoli. 29

Sandwiches & Salads

WALLEYE SANDWICH

Great Lakes Walleye, breaded and served on a toasted brioche bun with a light vinegar cole slaw. Served with lettuce, tomato, and creole tartar sauce on the side. 18

OLIVER'S GOURMET BURGER

A half-pound Black Angus burger on a brioche bun with melted muenster cheese & bacon jam. A burger fit for a Commodore. 18

CHEESEBURGER BY THE BAY

A half-pound Black Angus burger on a brioche bun with your choice of provolone, cheddar or bleu cheese. 17

PHILLY STEAK SANDWICH

Shaved ribeye sautéed with mushrooms, peppers and onions. Finished with melted provolone cheese and chipotle aioli. 18

SIGNATURE CHICKEN SOUVLAKI SALAD

Mixed greens with sautéed peppers and onions, pepperoncini, black olives, grape tomatoes, cucumber, and feta. Served with chicken, tzatziki dressing & greek vinaigrette on the side with toasted pita. 17

CHOPPED CAESAR SALAD

Chopped romaine tossed in a creamy Caesar dressing, with red onions, eggs, croutons, and parmesan cheese. Topped with candied pepper bacon. 19

OLIVER'S CHOPPED SALAD

Lettuce, tomato, red onion, cucumber, bacon, egg, & cheddar cheese with creamy peppercorn dressing & crispy corn tortilla straws. 13