



YOUR SMOKED FISH EXPERTS

EXPERIENCE THE NEXT GENERATION OF SMOKED FISH

BREAKFAST

Pastrami Smoked Salmon "LEO" lox sauteed with crunchy fried capers, onions, and scrambled eggs. Served with Potato Latke hashbrown, choice of bagel and cream cheese 10.99

Mediterranean Shrimp Omelet
Bay Shrimp, fresh basil, garlic, parmesan cheese, topped with hollandaise. Served with home fries, a choice of bagel and cream cheese 12.49 *until 3:00 pm only*

STARTERS

Stuffed Shrimp fried shrimp (4) stuffed with mozzarella, served with marinara sauce 6.99

SMOKED FISH

Lox Sampler Platter for Two
Nova Lox, Gravlox, Pastrami Smoked Salmon, Plain and Veggie Cream Cheese, leaf lettuce, tomato, onion, cucumber, capers, and choice of two bagels 22.99

Smoked "Sashimi"
Thinly sliced gravlox, smoked black cod, Spinach Cream Cheese, cucumber, tomato, red onion and a choice of bagel 16.99

Half & Half Deluxe Split bagel, choice of cream cheese, half with Smoked Black Cod, half with Pastrami Smoked Salmon 16.99

ENTRÉES

Cajun Salmon
Blackened Steelhead Salmon filet served with dinner salad and a trio of mini potato pancakes (potato, spinach, sweet potato) 15.29


SALADS

Deluxe Salad Sampler
Baked Salmon Salad, Whitefish Salad and Shrimp Vinaigrette salad served with a choice of bagel, plain cream cheese, Greek olives, lettuce, tomato and onion 19.29

SANDWICHES

Grilled Salmon Sliders
Mini Challah knot rolls, grilled Steelhead salmon filet, garlic aioli, marinated greens, served with homemade potato chips 12.99

Fish Tacos
(Mondays & Fridays after 11:00 a.m. only)
Battered Cod, pico de gallo, shredded cabbage, avocado and chipotle ranch on 2 corn tortillas, served with fresh fruit 9.29

 **Gluten-Free Friendly Smoked Salmon BLT**
Nova Lox, bacon, leaf lettuce, tomato, and garlic aioli on Gluten free flatbread, served with homemade potato chips 11.79

Sub GFF Bagel 1.29
Sub Flavored Cream Cheese .69

SMOKED FISH GLOSSARY

Nova Lox: The grand-daddy of them all, this traditionally smoked Norwegian salmon has the perfect balance of flavors. It's good with just about anything!

Pastrami Smoked Salmon:
Traditionally smoked Norwegian salmon with pastrami seasoning, making for an irresistibly sweet and tangy flavor.

Gravlox: An old world style of smoked Norwegian salmon that is also brined and seasoned with a traditional dill and pepper blend. A very unique, slightly salty flavor.

Smoked Whitefish:
Wood-Fire smoked, our Whitefish is from the fresh waters of the Great Lakes. The gleaming golden skin is a deli tradition like no other.

These items are also available at our deli counter. Pick up yours today!

Smoked Black Cod: Also known as Sablefish, one of the most coveted smoked fish varieties world-wide, our version has an irresistible flavor. Typically caught in the east Pacific, between Alaska and California.

Marinated Herring: Herring is a very tender a flavorful fish from the cold waters off Nova Scotia. Our versions, both in a wine sauce or cream sauce, are sweet and packed full of flavor. Try it once...you won't regret it!

Baked Salmon:
Wood-Fire smoked over a unique blend of hardwoods, our baked (a.k.a. Kippered) salmon has an especially smoky flavor. Try it on its own or in our Baked Salmon Salad.

