APPETIZERS

PAN SEALED TUNA
Sashimi Grade A Tuna. Encrusted with a choice of sesame, peppercorn, or Cajun. Served over chilled seaweed salad. 14

POUTINE
Fresh cut fries topped with local Riverdale cheese curd, house made gravy, and smoked bacon. 12

TRUFFLE FRIES
Fresh cut fries tossed in truffle oil, asiago, sea salt, and black pepper. 10

DEEP FRIED CHEESE CURD
Locally made Riverdale cheese curd. Served with a spicy raspberry sauce. 10

CHICKEN WINGS
Baked, fried, and tossed with your choice of sauce.
Hot, Mild, Honey Hot, BBQ, Garlic Parmesan, Teriyaki. 12

SHRIMP TACOS
Fried Shrimp served with tomato avocado relish, smoked tomato crema, and cabbage slaw, on a soft flour tortilla. 13

LETTUCE WRAPS
Blackened Mahi-Mahi, Pineapple salsa, with our bang-bang sauce in a romaine boat 13

STUFFED PEPPADEW PEPPERS
Sweet and slightly spicy whole peppers, stuffed with a mix of cheeses, prosciutto, bacon, and fresh herbs. 10

BANG BANG SHRIMP
Hand breaded fried shrimp served with house made sweet and spicy chili sauce. 12

CHANNEL CHIPS
House fried potato chips, topped with our house made cheese sauce, tomato relish, pickled jalapenos, and chorizo. 10

CHANNELSIDE SEAFOOD MAC
House made cajun cheese sauce, topped with baby scallops, shrimp, crab, and chorizo. 14

SALADS

TRADITIONAL CAESAR
Romaine lettuce, shredded parmesan, and croutons. Tossed in a creamy Caesar dressing. 10

BLUE CRUNCH STEAK SALAD
Mixed greens, tomato, cucumber, red onion, candied walnuts, bacon, croutons, crumbly blue cheese. Topped with a 7oz marinated sirloin and house made balsamic vinegar dressing. 17

YUM YUM SALAD
Mixed Greens, goat cheese, roasted chickpeas, cherry tomatoes, toasted pecans, and yum yum dressing. 11

*Special Feature from the LiveYum Cookbook "For the Love of Food and Yoga"- a Celebration of Mindful Eating and Being

ADD CHICKEN $4 / SHRIMP $6 / STEAK $8 / MAHI-MAHI $7 / SALMON $7

KID'S MENU

-HOT DOG -CHEESEBURGER -BURGER -CHICKEN TENDERS -PB&J -GRILLED CHEESE

ALL KID'S MEALS ARE SERVED WITH A SMALL BEVERAGE AND YOUR CHOICE OF FRIES, CELERY STICKS OR APPLE SAUCE $6
BURGERS
CLASSIC BURGER
Lettuce, tomato, onion 12
ADD CHEESE +1

ISLAND BURGER
Teriyaki glaze, grilled pineapple, bacon, swiss cheese, and house made shichimi sauce. 15

BRONCO BURGER
Pickled jalapenos, pepper jack cheese, sautéed onions, bacon, and BBQ sauce. 14

BLACK BEAN BURGER
House made black bean burger topped with chipotle aioli, house guacamole and lettuce. 13

SAUSAGE BURGER
Homemade Sausage patty, topped with aged provolone, sauteed onions, and banana peppers. Served with Honey Mustard. 12

Any Burger can be made with Grilled Chicken

SANDWICHES
PHILLY CHEESESTEAK
Steak or Chicken, with American cheese, onions, and mushrooms on Philadelphia’s Original Amoroso Roll. 13

BLT DELUXE
Bacon, lettuce, tomato, red onion, cheddar, and garlic aioli. 11

TRADITIONAL GYRO
Traditional Lamb Gyro, topped with tzatziki, feta, diced tomatoes, red onion and cucumbers, in a Pita Shell 13

MAHI-MAHI SANDWICH
Blackened or Fried, with lettuce, tomato, onion, and tartar sauce on a Kaiser roll. 13

ROAST BEEF
Crumbly blue cheese, sautéed onions, mushrooms, and banana peppers on a week roll. Served with a side of horseradish sauce. 12

Cordon Panini
Grilled chicken, ham, swiss, served with our house cheese Sauce. 11

Caprese Panini
Fresh mozzarella, fresh tomatoes, basil pesto, and roasted red peppers. 11

DINNER ENTREES
SERVED AFTER 4PM
MEATOAF MARSALA
House made meatloaf topped with marsala sauce, smoked bleu cheese, and crispy onions 18

FISH AND CHIPS
8-10oz portion of haddock, breaded and fried. Served with French fries, coleslaw, and tartar sauce. 17

PERCH FRY
Fresh St. Lawrence River perch breaded and fried served with French fries, coleslaw, and tartar sauce. 19

*SCALLOPS
Broiled in white wine, butter, and lemon. 23

*BARBEQUE MAHI-MAHI
7oz Filet, seasoned with a barbeque rub, grilled, and topped with a yellow pepper cilantro pesto. 23

*DAILY CHICKEN SPECIAL
Please Check with your Server for today’s Special

*FRESH SALMON
Grilled and topped with a slightly spicy tomato relish and a balsamic reduction. 23

*ZOODLE
Zucchini Noodles, with fresh mozzarella, tossed in a basil pesto and a slightly spicy tomato relish. 15

*RIBEYE
12oz Premium Gold Choice Angus, grilled to your liking topped with a Jack Daniels cream sauce and crispy fried onions. 34

*SUSHI BOWL
Jasmine rice, pan seared sesame tuna, chilled shrimp, spiralized carrots and cucumbers. Topped with panko, a cream cheese drizzle, siracha aioli, wasabi sauce, and house guacamole. 22

*Can be prepared Gluten Free
*Please inform your server of any Allergies.
*An 18% gratuity will be added to parties of 8 or more