

Hiawatha Friday Fish Fry

Starters

New England Clam Chowder **Cup 5** **Bowl 6**

Voodoo Nachos - Fresh fried corn tortillas with queso blanco, jalapenos, pico de gallo, and your choice of voodoo pork or applewood smoked chicken. 12

Mullin's Curds

Deep fried, beer battered cheese curds tossed with smoky ancho chili dust and served with a side of avocado ranch. 9.5

Tacos Pescado - Crispy battered cod, Napa cabbage slaw, pico de gallo, and chimichurri sauce. 11

Entrees

*All fish fry entrees include coleslaw, buttered rye bread, and your choice of French fries, potato salad, baked potato +\$1, or loaded baked potato +\$3.

Friday Cod Dinner* 2 pieces 11 3 pieces 13

Beer battered Atlantic cod or baked cod w/ house seasoning

Walleye* Single Filet 15 Add an extra filet for 8

An 8 oz. filet of Canadian walleye your choice of beer battered, broiled, or pan fried

Fish & Shrimp 21

2 pieces of Atlantic cod either beer battered or baked and 3 jumbo gulf shrimp prepared your way; beer battered, charbroiled, Italian, or Cajun.

Gulf Shrimp 23

5 jumbo gulf shrimp prepared your way; beer battered, charbroiled, Italian, or Cajun

Smokehouse Mixed Grill 28

A sampling of our best house smoked meats. Fork tender, slow smoked brisket, BBQ pork ribs, and grilled Nueske's sausage with jalapeno cheddar cornbread and coleslaw.

Hia Pub Burger 15

A ½ pound patty of ground chuck and smoked pulled pork laced with cheddar, pepper jack, and smoked gouda topped with BBQ bacon aioli and onion frills.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions