

a little history

Fratellos Waterfront Restaurant

Fratellos Waterfront Restaurant's original location was built on the banks of the Fox River in Oshkosh in December 1995. Founded by, Jay, John and Joe Supple, it quickly became a waterfront destination for local Oshkosh guests and tourists from around the state with its signature multi-tier dining rooms, spectacular waterfront views and outdoor patio. Over the next decade, Fratellos Restaurant & Brewery was built at the Fox River Mall in Appleton in conjunction with the second Fox River Brewing Co. location. Additional Fratellos Waterfront Restaurant locations opened in Appleton in the shell of a 1909 Hydroelectric Plant on the Fox River and in Green Bay as part of the Ashwaubenon Boardwalk Development overlooking the Fox River.

As second generation restaurateurs, the Supple brothers grew up in the business, working and managing their parent's pizza restaurants that were founded in the late 60's and early 70's. With the assistance of their spouses, they have built on their parent's foundation of hospitality and hard work to build a multi-unit restaurant and hospitality company.

Living Simply.

This paper contains at least 30% recycled fiber and is manufactured with wind-generated electricity.

Fratellos believes in using the freshest ingredients possible throughout our menu, including several locally harvested and produced products. Vegetarian items continue to be offered in addition to several new healthy alternatives.

Brewing since 1995, our own Fox River Brewing Company has created handcrafted microbrews on site at two of our locations to insure the utmost freshness and quality.

All of the beers, except for the wheat and some specialty styles, are brewed in accordance to Reinheitsgebot, the German Purity Law, that limits brewing ingredients to water, malt, hops, and yeast. Every beer we serve contains fifty to one hundred percent malt from Chilton, WI.



Fratellos gift cards make the perfect gift.

Valid at Fratellos Restaurants —
Appleton, Fox River Mall, Oshkosh
and Green Bay



Get with the program. Our VIP Rewards program instantly turns dollars spent in our restaurants into points earned towards future visits. For more information visit us at www.supplegroup.com.

Sign up today!

A Bowl of...

Edamame Pods V G

Steamed soybean pods seasoned with sea salt 3.99

Handmade Cheese Sticks V

Monterey Jack cheese sticks fried to a golden brown with a side of marinara 5.99

Handmade Potato Chips V

Fresh, handmade seasoned potato chips with a side of sour cream 3.99

Fratellos Crunch Chicken Tenderloins

Hand-breaded chicken tenderloins served with seasoned waffle fries and our own sweet mustard dip 6.99

Boneless Wings

Tyson® boneless chicken wings tossed with a choice of either BBQ, Franks Red Hot® or Teriyaki sauce served with Bleu cheese dressing and celery sticks 6 wings 5.49
12 wings 9.99

Edamame

Japanese for fresh soybeans. It offers a variety of nutrients including protein, iron, calcium and is a high source of dietary fiber. To eat, squeeze the beans into your mouth leaving the pod behind.

Appetizers... for you or for two

Ahi Tuna Lollipops G S

Five sesame-seared Ahi tuna lollipops with dynamite sauce over fried rice noodles 7.99

Basil Roma Tomato Bruschetta V

Fresh Roma tomatoes marinated in garlic, fresh basil, olive oil and balsamic vinegar, served on crostinis with fresh Wisconsin Mozzarella cheese 7.99

Chicken Quesadilla

Seasoned chicken, pico de gallo, Monterey Jack and Cheddar cheese baked in a tomato basil tortilla served with a side of chipotle ranch 6.99

Crispy Calamari S

Fresh calamari flash-fried and topped with Parmesan cheese, with roasted garlic aioli 7.99

Pan-fried Crab Cakes S

Three signature crab cakes with Mediterranean quinoa and dynamite sauce 8.99

Shared Appetizers... for two of you or more

Fratellos Sampler

A sampling of your favorites including our crispy cheese sticks, onion rings, Fratellos crunch chicken tenderloins and seasoned waffle fries 9.99

Chef's Seafood Sampler S

Can't decide? Try a sampling of tuna lollipops, crab cakes, and calamari, with roasted garlic aioli and dynamite sauce 11.99

Spinach & Artichoke Dip

Baked artichoke hearts and sautéed spinach blended with Wisconsin Parmesan and Mozzarella cheeses 8.59

Stone Fired Nachos

Spicy chicken baked with chips and a blend of cheeses, topped with lettuce and our house blend of pico de gallo on a tostada 8.99

V Denotes a vegetarian item. G Denotes gluten free item. S Denotes a seafood item.
For your convenience, a 17% gratuity will graciously be added to parties of 10 or more.

Steaks | Chops

Served with your choice of soup or salad. Substitute White Chicken Chili or Caesar Salad for 99¢.

Cabernet Braised Short Ribs

Cabernet braised short ribs with truffle sacchetti pasta and a wild mushroom sauté 24.99

Signature Filet Mignon

7 oz grilled filet with peppercorn-brandy sauce, mashed potatoes and French green beans 26.99

Fratellos Sirloin Steak

10 oz grilled certified Angus sirloin topped with sautéed mushrooms, with rustic fingerling potatoes and French green beans 19.99

Grilled Rib Eye

12 oz grilled rib eye, rustic fingerling potatoes and French green beans 25.99

Cinnamon Pork Tenderloin & Butternut Raviolis

Tender glazed pork served with butternut squash raviolis tossed in an apricot-brandy cream sauce 19.99

Nightly Chef Feature

Looking for something unique?

Our chefs create a special culinary experience each evening, select one tonight.

Sacchetti

Handmade pasta pouches with a flowering top which resemble little purses.

Friday Lake Perch Fish Fry

Fresh water lake perch lightly breaded and fried to a golden brown served with seasoned waffle fries, homemade coleslaw and tartar sauce.

Seafood Sensations

Served with your choice of soup or salad. Substitute White Chicken Chili, or Caesar Salad for 99¢.

Grilled Ahi Tuna

Fresh Ahi tuna curry-rubbed and grilled to medium rare with a soy reduction and sriracha coulis over ginger pesto wasabi mashed potatoes 20.99

Grilled Salmon

Grilled salmon with a citrus sauce on mashed potatoes with broccoli rabe 19.99

Moroccan Seared Scallops

Moroccan spice seared diver scallops with roasted fennel and wild mushroom gnocchi, curry-infused oil and broccoli rabe 24.99

Pan-fried Walleye

Lake walleye pan-fried in brown butter, with rustic fingerling potatoes and French green beans 21.99

Ale Battered Fish and Chips

Caber Tossing Scottish Ale battered cod with seasoned waffle fries, tartar sauce and coleslaw 14.99

Crispy Shrimp and Chips

Rice flour wrapped shrimp flash-fried and served with seasoned waffle fries, cocktail sauce and coleslaw 15.99

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Consumer Advisory

The Management advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Perfect Pastas

Served with your choice of soup or salad. Substitute White Chicken Chili or Caesar Salad for 99¢.

Five Cheese Tortelloni V

Ricotta, aged Parmesan, Provolone, Fontina and Pecorino Romano cheese filled tortelloni topped with our marinara, alfredo sauce and basil pesto 15.99

Baked Lasagna

Layers of seasoned ground beef, marinara, pesto, Ricotta and pasta sheets, baked with Mozzarella cheese and served with French green beans 14.99

Spaghetti & Meatballs

Whole grain linguine and marinara sauce topped with handmade beef meatballs 12.99

Blue Crab Ravioli S

New England blue crab stuffed ravioli with a ginger scallop blonde sauce 21.99

Truffle Sacchetti

Egg pasta "purses" stuffed with black truffles, Ricotta, Mozzarella, aged Parmesan and imported Romano cheeses tossed with caramelized onions in an herb poultry jus topped with Parmesan cheese 17.99

Chicken & Broccoli Alfredo

Freshly made alfredo sauce, broccoli and fettuccine topped with grilled chicken and Parmesan cheese 15.99

Blackened Chicken Pasta

Blackened chicken served over five cheese tortelloni, with tomatoes and mushrooms in a pesto-cream sauce 17.99

Whole Grain Pasta

Our multi-grain pasta by Barilla® uses whole wheat, whole brown rice and whole oats. A good source of essential nutrients and excellent source of fiber according to the American Heart Association.

Flavors of Fratellos

Served with your choice of soup or salad. Substitute White Chicken Chili or Caesar Salad for 99¢.

Thai Shrimp Noodle Bowl S

Shrimp sautéed in Thai peanut and fresh ginger sauce blended with vegetables, mushrooms and tossed with whole grain noodles 15.99

Grilled Bruschetta Chicken G

Chicken breast topped with our house bruschetta and fresh Mozzarella, served over pesto-infused risotto 17.99

Blackened Chicken Tacos

Blackened chicken served with paella rice, black beans, lettuce, pico de gallo and tortillas 13.99

Shrimp Tacos S

Creole-seasoned shrimp served with paella rice, black beans, lettuce, pico de gallo and tortillas 14.99

Gnocchi

These little Italian potato dumplings are served with your choice of soup or salad. Substitute White Chicken Chili or Caesar Salad for 99¢.

Chicken and Spinach Gnocchi

Lightly sautéed gnocchi, grilled chicken, mushrooms and spinach in a Boursin cream sauce, garnished with fresh basil and extra virgin olive oil 16.99

Gnocchi Bolognese

Lightly sautéed gnocchi, tasso ham, spicy Italian sausage and caramelized onions in a marinara sauce garnished with fresh basil and extra virgin olive oil 15.99

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Signature Salads

Crab Cake Caesar Salad S

Our signature crab cakes served on crisp romaine lettuce tossed with Caesar dressing, sliced egg, crostinis and fresh grated Parmesan cheese 9.99
Original Caesar Salad 7.99

Asian Chicken Salad

Teriyaki-basted chicken breast on spring mix tossed with a honey-orange vinaigrette and topped with cashews, onions, carrots and fried rice noodles 9.99

Fratellos Taco Salad

Choice of seasoned ground beef or blackened chicken served over Romaine lettuce, with tomatoes, black olives, cheese and spicy chipotle ranch in a tortilla bowl 9.99

Blackened Cod Salad G S

Skillet-blackened, flavorful cod filet served over romaine lettuce and Belgian endive, tomatoes, Mediterranean salsa, Feta cheese and black olives, with a cucumber dill dressing 11.99

Try our Blackened Salmon Salad 13.99 S

Fratellos Chop Salad G

Roasted turkey, bacon, green onions, diced tomatoes, Bleu cheese crumbles, sliced eggs and Belgian endive with our ranch dressing and fresh cracked black pepper 9.99

Blackened Shrimp Salad G S

Blackened shrimp with pineapple, pico de gallo, cilantro, red pepper, Belgian endive and a spicy Bloody Mary dressing 9.99

Seasonal Fruit and Spinach Salad V G

Baby spinach, fresh fruit, Wisconsin Gorgonzola cheese, pecans and red onions drizzled with raspberry vinaigrette 9.99

Crunch Chicken Salad

Our famous Fratellos crunch chicken tenderloins served on tossed lettuce, cucumber slices, tomatoes, and sliced red onions with our sweet mustard dressing 9.99

Handmade Soups

Soup du Jour

Handmade seasonal soups prepared daily
Bowl 4.99 Cup 2.75

World Famous White Chicken Chili

Served with sour cream and cheese
Tortilla bowl 5.99 Cup 2.99

Stone-Fired Pizzas

Prepared on a hand-rolled 10-inch crust.

Cheese | Create Your Own V

A traditional cheese pizza with Mozzarella cheese over tomato sauce 7.99

Add pepperoni, sausage, tasso ham, bruschetta, pico de gallo for 1.50 each. Add mushrooms, onions, sun-dried tomatoes, sliced Roma tomatoes, jalapeños, green peppers for .75 each

Margherita V

Sliced Roma tomatoes, fresh basil, garlic, extra virgin olive oil and Mozzarella cheese 8.99

Thai Chicken

Thai peanut sauce and pulled chicken topped with shredded carrots, cilantro and grated Parmesan and Mozzarella cheeses 9.49

4 Meatlovers Only

Sausage, pepperoni, tasso ham, bacon and Mozzarella cheese over tomato sauce 9.99

Pesto Chicken

Pesto sauce topped with grated Parmesan and Mozzarella cheese, sun-dried tomatoes, roasted chicken and a garlic aioli with balsamic reduction 9.49

Greek Veggie V

Cucumber-dill dressing, Feta and Mozzarella cheeses topped with marinated cucumbers, red onions, tomatoes, black olives and fresh parsley 8.99

Hawaiian

Tasso ham, fresh pineapple and Mozzarella over tomato sauce topped with sliced scallions 9.49

Sesame Ahi Tuna S

Hoisin BBQ sauce and fresh tuna topped with wasabi aioli, black olives, shaved red onions and cilantro 10.99

Taco

Taco sauce, mixed cheeses, seasoned ground beef and pico de gallo topped with fresh lettuce and nacho chips 9.49

BBQ Chicken

BBQ sauce and pulled chicken topped with red onions, cilantro, shredded Monterey Jack and Cheddar cheese 9.49

Handmade Stromboli

A specialty sandwich of pizza dough wrapped around fillings and baked in our Stone-Fired Oven. Served with a side of marinara sauce.

Pepperoni

Pepperoni, Mozzarella, fresh basil and garlic 8.99

Sausage

Sausage, Mozzarella cheese, fresh basil and garlic 8.99

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Grilled

Served with your choice of seasoned waffle fries, creamy coleslaw, Italian pasta salad or our healthy offering.

Grilled Cheese Burger

Chuck ground beef grilled with Cheddar cheese on a pretzel bun 8.49 without cheese 7.99 add another patty 2.50

BBQ Bacon Cheese Burger

Chuck ground beef topped with smoked bacon, Cheddar cheese, sliced onions and BBQ sauce on a pretzel bun 8.99

Teriyaki Burger

Chuck ground beef seasoned with teriyaki topped with sliced pickles, pineapple, onion and Monterey Jack cheese on a pretzel bun 8.99

California Burger

Chuck ground beef with Monterey Jack cheese, lettuce, pico de gallo and avocado on a pretzel bun 8.99

Sicilian Turkey Burger

Grilled turkey burger, smoked Mozzarella cheese, fresh spinach and garlic aioli on a pretzel bun 8.99

Portabella Mushroom Sandwich V

Grilled portabella mushroom caps served with melted Monterey Jack cheese, marinated tomatoes, balsamic reduction, mixed greens and a sun-dried tomato aioli on a pretzel bun 8.99

Buffalo Chicken Sandwich

Grilled chicken breast with buffalo sauce, topped with Monterey Jack cheese and Bleu cheese dressing on a pretzel bun 8.99

Chicken BLT Sandwich

Grilled chicken breast with apple-wood bacon, lettuce, tomatoes and ranch dressing on three cheese semolina bread 9.69

Specialty Sandwiches

Served with your choice of seasoned waffle fries, creamy coleslaw, Italian pasta salad or our healthy offering

Fratellos Crab Cake Sandwich S

Our signature crab cake, spinach and a sun-dried tomato aioli on tomato focaccia 9.99

Roasted Turkey Sandwich

Roasted turkey, sliced tomatoes, cucumbers and spring mix with a sun-dried tomato aioli on seven grain bread 9.49

Pulled BBQ Pork

Slow roasted BBQ pork topped with onions on a toasted ciabatta 9.69

Blackened Ahi Tuna Sandwich S

Ahi tuna seared with a sweetened Cajun seasoning, sliced Roma tomatoes, avocados, spring mix and a sun-dried tomato aioli served on three cheese semolina bread 10.99

New York Deli Sandwich

Layers of roast beef and coleslaw topped with 1000 Island dressing on seven grain bread 9.99

Steak Portabella Fratbread[®] Wrap

Pepper-lime marinated steak, roasted portabella mushrooms, sliced tomatoes, spinach and Wisconsin Gorgonzola cheese fill our freshly made fratbread[®] 10.49

French Dip

Hot sliced roast beef au jus on toasted ciabatta bread 9.69

Salmon Taco Wrap S

Fresh salmon, blackened and tossed with cilantro salsa, spinach and chipotle ranch dressing wrapped in a tomato basil tortilla 10.99

Cajun Chicken Fratbread[®] Wrap

Blackened chicken, melted Monterey Jack cheese, fresh peppers and onions fill our freshly made fratbread[®] served with a side of ranch dressing 9.69

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