



APPETIZERS

Fried Pickles And/Or Jalapeños	\$10
Sliced, battered, and deep fried. Served with our house made Ranch.	
Smoked Popper Dip	\$12
Cheesy smoked jalapeño and bacon dip. Served with baked crostinis.	
Stuffed Mushrooms	\$12
Hand stuffed mushrooms with a blend of cheeses and herbs, battered and deep fried. Served with our house made Ranch or Boom Boom sauce.	
Pub Pretzel	\$10
Warm Bavarian style soft pretzel. Served with beer cheese and whole grain mustard.	
Chicken Wings	1/2 Lb. \$10, 1 Lb. \$16
Smoked and deep fried. Choice of traditional or boneless in Buffalo, BBQ, Bourbon Honey Mustard, Garlic Parmesan, Asian, Sweet Chili, Lemon Pepper Dry Rub or Plain. Served with our house made Ranch or Blue Cheese.	
Pig Skins	\$12
Kansas City rubbed pulled pork in seasoned potato skins with melted Cheddar cheese and drizzled with house made tangy BBQ sauce.	
Tuna Dip	\$12
Locally sourced fresh, smoked yellowfin tuna served with baked crostinis.	
Fried Ravioli	\$12
Beef or Jalapeno and Pepper Jack stuffed ravioli. Served with Marinara.	
*Ahi Tuna Nachos	\$20
Seared Ahi Tuna with Asian slaw, served on wonton wrappers topped with eel sauce and spicy aioli.	
Alligator Cheesecake	\$18
Ultimate Savory Cheesecake made of Louisiana Crawfish tail meat, smoked alligator sausage, and a blend of cream cheese. Served with crostinis.	

SALADS



Caesar Salad \$10

Romaine lettuce tossed in our house made Caesar dressing with shaved Parmesan cheese and croutons. (Add \$4 for grilled or blackened chicken) (Add \$6 for grilled or blackened shrimp)

House Salad \$10

Lettuce, tomato, onion, and cucumber served with your choice of shredded cheese and one of our house made dressings.

Jerk Chicken Salad \$14

Arcadian and Romaine lettuce topped with a variety of bell peppers, cucumbers, tomatoes, feta cheese, and Jamaican Jerk marinated chicken. Served with a side of house made Ranch dressing.

Chef Salad \$14

Romaine lettuce served with ham, egg, tomatoes, turkey, cucumber, and your choice of shredded cheese. Served with your choice of one of our house made dressings.

House Made Dressing Options:

Ranch, Blue Cheese, Honey Mustard, Thousand Island, Everything Bagel Vinaigrette, Caesar. Please note: additional dressing or sauce is \$.75.

Shredded Cheese Options:

Cheddar, Mozzarella, Parmesan, Feta

Options:

Make any salad a wrap and add French Fries for \$3

SIDES:

Seasoned and battered fries \$3, Vegetable of the day \$3, Coleslaw \$3, Side Salad \$5, Onion Rings \$4, Fried Okra \$4.

ENTREES

Fish And Chips \$18

Beer battered Cod. Served with battered and seasoned fries.

Fish Tacos \$16

Three grilled Mahi tacos served in soft tortillas, with Cilantro lime slaw, Chipotle aioli, and tartar sauce. Served with battered and seasoned fries.

Seafood Platter (Pick 2) \$22

Grilled Mahi, beer battered Cod, fried, grilled, or blackened Shrimp. Served with battered and seasoned fries.

Seafood Platter (Pick 3) \$26

Grilled Mahi, beer battered Cod, fried, grilled, or blackened Shrimp. Served with battered and seasoned fries.

Shrimp Platter \$18

Fried, grilled, or blackened shrimp. Served with battered and seasoned fries.

Fettuccine Alfredo \$18 With Chicken / \$20 With Shrimp

A bed of fettuccine tossed in our house made Alfredo sauce. Served with garlic cheese bread.