

### **Starters**

Shrimp Cocktail \$12<sup>99</sup> Extra jumbo shrimp chilled and served in a martini glass with cocktail sauce and lemon wedge.

Stuffed Portobellos \$15<sup>99</sup>
Our mushrooms are stuffed with a homemade seafood stuffing and served with remoulade sauce.

Prime Rib Bites \$15<sup>99</sup>
Tossed in our homemade steak
sauce and sauteed with onions and
mushrooms.

Fried Calamari \$14<sup>99</sup>

Cherry and banana peppers, drizzled with sweet Thai chili sauce. Garnished with Parmesan cheese and lemon. Smoked Fish Dip \$12<sup>99</sup>
Mahi and Wahoo fish dip topped
with jalapeño relish served with
celery and crackers.

Gator Tail \$16<sup>99</sup>

Brined in our Datil sauce buttermilk brine, then lightly breaded and fried. Served with Datil sauce.

Chicken Wings \$15<sup>99</sup>
10 wings baked then fried to
perfection. Tossed in our Buffalo
Garlic sauce.

Mozzarella Halfmoons \$12<sup>99</sup> Breaded mozzarella fried golden brown and served with house marinara.

# Soup & Salad

Minorcan Clam Chowder (Red) \$499/Cup - \$699/Bowl Fish Chowder (White) \$499/Cup - \$699/Bowl

Caesar Salad \$899 Romaine lettuce with croutons and shaved parmesan.

House Salad \$899 Romaine and Iceberg lettuce with tomatoes, cucumbers, onions, cabbage, carrots and cheese. Cobb Salad \$13<sup>99</sup>
Chopped romaine and iceberg
lettuce, bacon, avocado, tomatoes,
hard-boiled egg, pickled beets,
blue cheese crumbles, served with
house vinaigrette dressing.

Choice of Dressings:

Balsamic Vinaigrette, Raspberry Vinaigrette, House Vinaigrette, Thousand Island, Honey Mustard, Ranch, or Blue Cheese

Salad Proteins: (Add Chicken \$4, Add 6 Shrimp \$6, Add Fresh Salmon \$11, Add 4oz Filet for \$10)

## From the Sea

Served with one side Add side salad for \$1.99 Add side Caesar for \$2.99

Famous Fried Shrimp \$20<sup>99</sup> 10 shrimp lightly breaded and fried in our secret breading.

- \* Blackened Sea Scallops \$299
  Fresh scallops served on top of a tomato Beurre Blanc sauce.
- \* Shrimp and Scallops \$25<sup>99</sup>
  Broiled in garlic butter.
- \* Maple Bourbon Salmon \$2699 Seasoned and broiled then topped with candied pecans and Maple Bourbon sauce.

Ask about our Fresh Catch of the Day!

\* Seafood Alfredo \$26<sup>99</sup>
Blackened shrimp and scallops
with chopped broccoli, topped with
house made Alfredo sauce served
over linguine pasta. Comes with
side salad and garlic toast wedges.

Stuffed Flounder \$25<sup>99</sup>
House made seafood stuffing with hollandaise sauce.

\* Seafood Combo \$25<sup>99</sup> Shrimp, Scallops, and Haddock cooked your way.

Fish n' Chips \$18<sup>99</sup> Haddock fillets are lightly battered and fried. Served with french fries and cole slaw.

### From the Land

Served with one side Add side salad for \$1.99 Add side Caesar for \$2.99

- \* Cowboy Ribeye \$35<sup>99</sup>
  (16 oz Bone-in)
  Bone-in Ribeye with garlic rosemary compound butter.
- \* Filet Mignon \$29<sup>99</sup>
  Two 4 oz filets are seasoned and served with gorgonzola sauce and mushrooms.
- \* Prime Rib and Lobster \$52<sup>99</sup>
  Our Crave Cut Prime Rib served with a cold-water lobster tail and butter.

Garlic Butter Chicken \$1999 Chicken breasts breaded and baked, served with a side of our garlic butter sauce.

Teriyaki Chicken \$19<sup>99</sup> Chicken breasts are brined and grilled then glazed with sesame teriyaki sauce.



#### Famous Prime Rib

#### Try it Mike's way.

Blackened and seared on our grill. Add \$1.00

Stockyard Beef Wet-Aged Black Angus Upper 2/3 Choice

\*Queen Cut Prime Rib (15 oz) \$33<sup>99</sup> \*Crave's Cut Prime Rib (21 oz) \$42<sup>99</sup> \*Colossal Cut Prime Rib (40 oz) \$75<sup>99</sup>

#### Handhelds

All burgers cooked medium-well. Served with french fries or cole slaw.

American Cheeseburger \$12<sup>99</sup> ½ pound of fresh burger, American cheese, lettuce, tomato, onion on a potato bun. (Add bacon for \$2)

French Dip \$16<sup>99</sup>
Shaved prime rib on top of garlic bread, provolone cheese and then pressed. (Add mushrooms and sauteed onions \$2)

Blackened Grouper \$15<sup>99</sup> Sandwich
Marble rye bread, cole slaw, thousand islands, and melted Swiss cheese.

Smokehouse Chicken \$12<sup>99</sup> Sandwich Grilled chicken with bbq sauce, bacon, white cheddar cheese, lettuce, tomato, and onion.

### **Entree Only Add-Ons**

Add 5oz cold-water Lobster Tail \$12<sup>99</sup>
Add 4oz Filet Mignon \$10<sup>99</sup>
Add One Cluster of Snow Crab Legs \$9<sup>99</sup>
Add 3 Scallops (Broiled/Fried/Blackened) \$8<sup>99</sup>
Add 5 Shrimp (Broiled/Fried/Blackened) \$4<sup>99</sup>
Add Gorgonzola Sauce \$2<sup>99</sup>
Add Garlic-Rosemary Compound Butter \$1<sup>99</sup>
Add Sauteed Mushrooms \$1<sup>99</sup>
Add Sauteed Onions \$1<sup>99</sup>

#### Sides

\$399

Side Salad • Coleslaw

French Fries • Sweet Potato Fries (\$499)

Baked Potato (Make it loaded for \$299 bacon, sour cream, scallions, and cheese)

Collard Greens • Rice Pilaf

**Broccoli** with Garlic Butter

Garlic Mashed Potatoes with Brown Gravy

#### Kid's Menu

(Kids 12 and under only) \$3 upcharge for all adults.

\*Filet with Fries \$12<sup>99</sup>

Chicken Tenders with Fries \$7<sup>99</sup>

Fried Fish Fingers with Fries \$7<sup>99</sup>

Shrimp with Fries \$799

Macaroni and Cheese (Kraft) \$7<sup>99</sup>

Corndog with Fries \$6.99

#### **Desserts**

Key Lime Pie \$5<sup>99</sup> • Cheesecake \$5<sup>99</sup>

Peanut Butter Chocolate Cake \$6<sup>99</sup>

Cake by Kate - Made in-house and limited supply \$7<sup>99</sup>

<sup>\*</sup>Consuming raw or undercooked foods may increase the risk of food borne illness. Prices subjected to change without notice.