



Starters

Shrimp Cocktail \$13⁹⁹
Extra jumbo shrimp chilled and served in a martini glass with cocktail sauce and lemon wedge.

Stuffed Portobellos \$15⁹⁹
Our mushrooms are stuffed with a homemade seafood stuffing and served with remoulade sauce.

Prime Rib Bites \$16⁹⁹
Tossed in our homemade steak sauce and sauteed with onions and mushrooms.

Chicken Wings \$18⁹⁹
10 fresh jumbo wings seasoned, baked, then fried to perfection. Tossed in our garlic buffalo sauce. Also offering - Buffalo, sweet teriyaki, blackened dry rub.

Fried Calamari \$15⁹⁹
Cherry and banana peppers, drizzled with sweet Thai chili sauce. Garnished with Parmesan cheese and lemon.

Smoked Fish Dip \$13⁹⁹
Mahi and Wahoo fish dip topped with jalapeño relish served with celery and crackers.

Gator Tail \$16⁹⁹
Brined in our Datil sauce buttermilk brine, then lightly breaded and fried. Served with Datil sauce.

Mozzarella Halfmoons \$13⁹⁹
Breaded mozzarella fried golden brown and served with house marinara.

Soup & Salad

Spicy Minorcan Clam Chowder (Red)
\$5⁹⁹/Cup - \$7⁹⁹/Bowl

Soup of the Day
\$5⁹⁹/Cup - \$7⁹⁹/Bowl

House Salad \$9⁹⁹
Romaine and Iceberg lettuce with tomatoes, cucumbers, onions, cabbage, carrots and cheese.

Cobb Salad \$14⁹⁹
Chopped romaine and iceberg lettuce, bacon, avocado, tomatoes, hard-boiled egg, pickled beets, blue cheese crumbles, served with house vinaigrette dressing.

Southwest Chicken Salad \$16⁹⁹
Romaine and iceberg lettuce, mesquite grilled chicken, red onion, roasted red pepper, corn, black bean, cherry tomato, avocado, tortilla strips, and creamy salsa dressing.

Caesar Salad \$9⁹⁹
Romaine lettuce with croutons and shaved parmesan. Add anchovies for (\$1.50)

Choice of Dressings:

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

Salad Proteins:

(Add Chicken \$6, Add 6 Shrimp \$8, Add Fresh Salmon \$12, Add 4oz Filet for \$11)

From the Sea

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

Famous Fried Shrimp \$20⁹⁹
10 shrimp lightly breaded and fried in our secret breading.

* **Jumbo Diver Scallops** \$35⁹⁹
Always fresh!! Blackened and served over our tomato Beurre blanc sauce.

* **Shrimp and Scallops** \$27⁹⁹
Broiled in garlic butter.

* **Maple Bourbon Salmon** \$27⁹⁹
Seasoned and broiled then topped with candied pecans and Maple Bourbon sauce.

* **Seafood Alfredo** \$27⁹⁹
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. (Try with blackened chicken)

Stuffed Flounder \$26⁹⁹
House made seafood stuffing with hollandaise sauce.

* **Seafood Combo** \$27⁹⁹
Shrimp, Scallops, and Haddock cooked your way.

Fish n' Chips \$19⁹⁹
Haddock fillets are lightly battered and fried. Served with french fries and cole slaw.

Ask about our
Fresh Catch
of the Day!

From the Land

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

* **8oz Filet Mignon** \$35⁹⁹
Grilled filet mignon with Gorgonzola sauce and mushrooms.

Chicken Parmesan \$22⁹⁹
Breaded chicken breast topped with our marinara sauce and provolone cheese. Served over linguine pasta and garlic wedges.

Teriyaki Chicken \$20⁹⁹
Chicken breasts are brined and grilled then glazed with sesame teriyaki sauce.

Ribeye (13oz) \$32⁹⁹
Black Angus hand cut Ribeye seasoned with our hickory char blend, then grilled to your liking.

Bison Meatloaf \$23⁹⁹
Topped with our homemade SPICY datil pepper sauce, then covered with frizzled onions. Served with mashed potatoes and brown gravy.



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) \$34⁹⁹

*Crave's Cut Prime Rib (21 oz) \$43⁹⁹

*Colossal Cut Prime Rib (40 oz) \$76⁹⁹

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

Handhelds

All burgers cooked medium-well.

Served with french fries or cole slaw.

American Cheeseburger \$13⁹⁹
½ pound of fresh burger, American cheese, lettuce, tomato, onion on a potato bun. (Add bacon for \$2)

Bison Burger \$18⁹⁹
Homemade bacon jam, white cheddar, Onion straws, fresh avocado, and lettuce.

French Dip \$18⁹⁹
Shaved prime rib on top of garlic bread, provolone cheese and then pressed. (Add mushrooms and sauteed onions \$2)

Blackened Triple Tail Sandwich \$17⁹⁹
Marble rye bread, cole slaw, thousand islands, and melted Swiss cheese.

Smokehouse Chicken Sandwich \$13⁹⁹
Grilled chicken with bbq sauce, bacon, white cheddar cheese, lettuce, tomato, and onion.

Kid's Menu

(Kids 12 and under only)

\$3 upcharge for all adults.

*Filet with Fries \$12⁹⁹

Chicken Tenders with Fries \$7⁹⁹

Fried Fish Fingers with Fries \$7⁹⁹

Shrimp with Fries \$7⁹⁹

Macaroni and Cheese (Kraft) \$7⁹⁹

Corndog with Fries \$6.⁹⁹

Entree Only Add-Ons

Add 5oz cold-water Lobster Tail \$14⁹⁹

Add 4oz Filet Mignon \$11⁹⁹

Add One Cluster of Snow Crab Legs \$9⁹⁹

Add 3 Scallops (Broiled/Fried/Blackened) Market Price

Add 5 Shrimp (Broiled/Fried/Blackened) \$6⁹⁹

Add Gorgonzola Sauce \$2⁹⁹

Add Sauteed Mushrooms \$1⁹⁹

Add Sauteed Onions \$1⁹⁹

Desserts

Key Lime Pie \$6⁹⁹ • Cheesecake \$6⁹⁹

Chocolate Banana Cake \$7⁹⁹

Cake by Kate - Made in-house and limited supply \$8⁹⁹

*Consuming raw or undercooked foods may increase the risk of food borne illness. Prices subjected to change without notice. 3% fee on all card transactions.