



## Starters

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| <b>Shrimp Cocktail</b> \$13 <sup>99</sup><br>Extra jumbo shrimp chilled and served in a martini glass with cocktail sauce and lemon wedge.                                                                 | <b>Fried Calamari</b> \$15 <sup>99</sup><br>Cherry and banana peppers, drizzled with sweet Thai chili sauce. Garnished with Parmesan cheese and lemon. |
| <b>Stuffed Portobellos</b> \$15 <sup>99</sup><br>Our mushrooms are stuffed with a homemade seafood stuffing and served with remoulade sauce.                                                               | <b>Smoked Fish Dip</b> \$13 <sup>99</sup><br>Mahi and Wahoo fish dip topped with jalapeño relish served with celery and crackers.                      |
| <b>Argentinian Red Shrimp</b> \$15 <sup>99</sup><br>Half pound of Peel N' Eat shrimp served hot with old bay and butter.                                                                                   | <b>Gator Tail</b> \$16 <sup>99</sup><br>Brined in our Datil sauce buttermilk brine, then lightly breaded and fried. Served with Datil sauce.           |
| <b>Chicken Wings</b> \$17 <sup>99</sup><br>10 fresh jumbo wings seasoned, baked, then fried to perfection. Tossed in our garlic buffalo sauce. Also offering - Buffalo, sweet teriyaki, blackened dry rub. | <b>Mozzarella Halfmoons</b> \$14 <sup>99</sup><br>Five breaded mozzarella halfmoons fried and served with house made marinara.                         |

## Soup & Salad

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| <b>Spicy Minorcan Clam Chowder (Red)</b> \$5 <sup>99</sup> /Cup - \$7 <sup>99</sup> /Bowl                                                                                                            | <b>Soup of the Day</b> \$5 <sup>99</sup> /Cup - \$7 <sup>99</sup> /Bowl                                                                                                                                                          |
| <b>House Salad</b> \$9 <sup>99</sup><br>Romaine and Iceberg lettuce with tomatoes, cucumbers, onions, cabbage, carrots and cheese.                                                                   | <b>Southwest Chicken Salad</b> \$16 <sup>99</sup><br>Romaine and iceberg lettuce, mesquite grilled chicken, red onion, roasted red pepper, corn, black bean, cherry tomato, avocado, tortilla strips, and creamy salsa dressing. |
| <b>Cobb Salad</b> \$14 <sup>99</sup><br>Chopped romaine and iceberg lettuce, bacon, avocado, tomatoes, hard-boiled egg, pickled beets, blue cheese crumbles, served with house vinaigrette dressing. | <b>Caesar Salad</b> \$9 <sup>99</sup><br>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.<sup>99</sup>

Add side Caesar for \$2.<sup>99</sup>

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| <b>Famous Fried Shrimp</b> \$20 <sup>99</sup><br>10 shrimp lightly breaded and fried in our secret breading.                      | <b>* Seafood Alfredo</b> \$27 <sup>99</sup><br>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. (Sub blackened chicken) |
| <b>* Jumbo Diver Scallops</b> \$35 <sup>99</sup><br>Always fresh!! Blackened and served over our tomato Beurre blanc sauce.       | <b>Stuffed Flounder</b> \$26 <sup>99</sup><br>House made seafood stuffing with hollandaise sauce.                                                                                                                                           |
| <b>* Shrimp and Scallops</b> \$27 <sup>99</sup><br>Broiled in garlic butter.                                                      | <b>* Seafood Combo</b> \$27 <sup>99</sup><br>Shrimp, Scallops, and Haddock cooked one way, your choice. (Broiled, Blackened, or Fried)                                                                                                      |
| <b>* Maple Bourbon Salmon</b> \$27 <sup>99</sup><br>Seasoned and broiled then topped with candied pecans and Maple Bourbon sauce. |                                                                                                                                                                                                                                             |

**Ask about our Fresh Catch of the Day!**  
Cooked either broiled, blackened, or fried.

**Fish n' Chips** \$19<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.<sup>99</sup>

Add side Caesar for \$2.<sup>99</sup>

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| <b>* Filet Mignon</b> \$35 <sup>99</sup><br>Seasoned and grilled 8 oz Filet with Gorgonzola sauce and sauteed mushrooms.                                                | <b>Char Crust Ribeye (15-17oz)</b> \$38 <sup>99</sup><br>Hand cut black angus Ribeye is seasoned with our hickory rub and grilled.                                             |
| <b>Chicken Parmesan</b> \$22 <sup>99</sup><br>Breaded chicken breast topped with marinara and provolone cheese. Served with a side of linguine pasta and garlic wedges. | <b>Bison Meatloaf</b> \$23 <sup>99</sup><br>Topped with our homemade SPICY datil pepper sauce, then covered with frizzled onions. Served with mashed potatoes and brown gravy. |
| <b>Teriyaki Chicken</b> \$20 <sup>99</sup><br>Chicken breasts are brined and grilled then glazed with sesame teriyaki sauce and garnished with green onion.             |                                                                                                                                                                                |





## 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) \$35<sup>99</sup>

\*Crave's Cut Prime Rib (21 oz) \$44<sup>99</sup>

\*Sasquatch Cut Prime Rib (40 oz) \$78<sup>99</sup>

## Sides

\$3<sup>99</sup>

Side Salad • Coleslaw

French Fries • Sweet Potato Fries (\$4<sup>99</sup>)

Baked Potato (Make it loaded for \$2<sup>99</sup> 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 \$13<sup>99</sup>  
½ pound of fresh burger, American cheese, lettuce, tomato, onion on a potato bun. (Add bacon for \$2)

Bison Burger \$18<sup>99</sup>  
Homemade bacon jam, white cheddar, Onion straws, fresh avocado, and lettuce.

French Dip \$18<sup>99</sup>  
Shaved prime rib on top of garlic bread, provolone cheese and then pressed. (Add mushrooms and sauteed onions \$2)

Blackened Grouper Sandwich \$17<sup>99</sup>  
Marble rye bread, cole slaw, thousand islands, and melted Swiss cheese.

Smokehouse Chicken Sandwich \$13<sup>99</sup>  
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 \$12<sup>99</sup>

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

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

Shrimp with Fries \$7<sup>99</sup>

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

Corndog with Fries \$6.<sup>99</sup>

## Entree Only Add-Ons

Add 5oz cold-water Lobster Tail \$14<sup>99</sup>

Add 4oz Filet Mignon \$11<sup>99</sup>

Add One Cluster of Snow Crab Legs \$9<sup>99</sup>

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

Add 5 Shrimp (Broiled/Fried/Blackened) \$6<sup>99</sup>

Add Gorgonzola Sauce \$2<sup>99</sup>

Add Sauteed Mushrooms \$1<sup>99</sup>

Add Sauteed Onions \$1<sup>99</sup>

## Desserts

Key Lime Pie \$6<sup>99</sup> • Cheesecake \$6<sup>99</sup>

Chocolate Banana Cake \$7<sup>99</sup>

Cake by Kate - Made in-house and limited supply \$8<sup>99</sup>

\*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.