



Starters

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

Soup & Salad

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

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| Famous Fried Shrimp \$20 ⁹⁹
10 shrimp lightly breaded and fried in our secret breading. | * Seafood Alfredo \$29 ⁹⁹
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) |
| * Jumbo Diver Scallops \$37 ⁹⁹
Always fresh!! Blackened and served over our tomato Beurre blanc sauce. | Stuffed Flounder \$27 ⁹⁹
House made seafood stuffing with hollandaise sauce. |
| * Shrimp and Scallops \$28 ⁹⁹
Broiled in garlic butter. | * Seafood Combo \$29 ⁹⁹
Shrimp, Scallops, and Haddock cooked one way, your choice. (Broiled, Blackened, or Fried) |
| * Maple Bourbon Salmon \$28 ⁹⁹
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 \$19⁹⁹
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

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| * Filet Medallions \$35 ⁹⁹
Two 4 oz filets are seasoned and grilled and covered with Gorgonzola sauce and sauteed mushrooms. | House Ribeye (16oz) \$44 ⁹⁹
Black angus Ribeye cut and trimmed in house. Seasoned with our Char Crust rub and grilled to perfection. |
| Chicken Parmesan \$23 ⁹⁹
Breaded chicken breast topped with marinara and provolone cheese. Served with a side of linguine pasta and garlic wedges. | Bison Meatloaf \$24 ⁹⁹
Drizzled with our house made Datil pepper sauce, then covered with frizzled onions and served with one side. (We recommend mashed potatoes with brown gravy) |
| Teriyaki Chicken \$20 ⁹⁹
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) \$36⁹⁹
- *Crave's Cut Prime Rib (21 oz) \$45⁹⁹
- *Sasquatch Cut Prime Rib (40 oz) \$79⁹⁹

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.

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| American Cheeseburger \$14 ⁹⁹
½ pound of fresh burger, American cheese, lettuce, tomato, onion on a potato bun. (Add bacon for \$2) | Blackened Grouper Sandwich \$18 ⁹⁹
Marble rye bread, cole slaw, thousand islands, and melted Swiss cheese. |
| Bison Burger \$18 ⁹⁹
Homemade bacon jam, white cheddar, Onion straws, fresh avocado, and lettuce. | Smokehouse Chicken Sandwich \$14 ⁹⁹
Grilled chicken with bbq sauce, bacon, white cheddar cheese, lettuce, tomato, and onion. |
| French Dip \$19 ⁹⁹
Shaved prime rib on top of garlic bread, provolone cheese and then pressed. (Add mushrooms and sauteed onions \$2) | |

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

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) \$8
- Add Gorgonzola Sauce \$2⁹⁹
- Add Sauteed Mushrooms \$1⁹⁹
- Add Sauteed Onions \$1⁹⁹

Desserts

Key Lime Pie \$6⁹⁹

Cheesecake (Drizzled with Chocolate Syrup) \$6⁹⁹

Butter Cookie Banana Cheesecake \$9⁹⁹

Cake by Kate - Made in-house and limited supply \$9⁹⁹

*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.