



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.

Argentinian Red Shrimp \$16⁹⁹
Half pound of Peel N' Eat shrimp served hot with old bay and butter.

Chicken Wings \$17⁹⁹
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 \$17⁹⁹
Cherry and banana peppers, drizzled with sweet Thai chili sauce. Garnished with Parmesan cheese and lemon.

Pepper Jack Mac Bites \$14⁹⁹
Served over our alfredo sauce and garnished with parmesan cheese and scallions.

Gator Tail \$17⁹⁹
Brined in our Datil sauce buttermilk brine, then lightly breaded and fried. Served with Datil sauce.

Mozzarella Halfmoons \$15⁹⁹
Five breaded mozzarella halfmoons fried and served with house made 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.

Wedge Salad \$12⁹⁹
Crisp Iceberg lettuce served with smoked bacon, cherry tomatoes, crumbled blue cheese, red onion, topped with buttermilk ranch, balsamic drizzle, and onion frizzles.

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 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

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

* **Jumbo Diver Scallops** MKT
Always fresh!!! Blackened, broiled, or fried. Try with our garlic panko and lemon beurre blanc sauce for \$3.99.

* **Shrimp and Scallops** \$29⁹⁹
Broiled in garlic butter.

* **Maple Bourbon Salmon** \$28⁹⁹
Seasoned and broiled then topped with candied pecans and Maple Bourbon sauce.

* **Seafood Alfredo** \$30⁹⁹
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)

Stuffed Flounder \$27⁹⁹
House made seafood stuffing with hollandaise sauce.

* **Seafood Combo** \$31⁹⁹
Shrimp, Scallops, and Haddock cooked one way, your choice. (Broiled, Blackened, or Fried)

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!
Cooked either broiled, blackened, or fried.

From the Land

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

* **Filet Medallions** \$37⁹⁹
Two 4 oz filets are seasoned and grilled and covered with Gorgonzola sauce and sauteed mushrooms.

Chicken Parmesan \$23⁹⁹
Breaded chicken breast topped with marinara and provolone cheese. Comes with one side of pasta with marinara and garlic wedges.

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

House Ribeye (16oz) \$44⁹⁹
Black angus Ribeye cut and trimmed in house. Seasoned with our Char Crust rub and grilled to perfection.

Bison Meatloaf \$24⁹⁹
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)



Famous Prime Rib

Served with one side

Add side salad for \$1.⁹⁹

Add side Caesar for \$2.⁹⁹

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

Handhelds

All burgers cooked medium-well.

Served with french fries or cole slaw.

American Cheeseburger \$14⁹⁹

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 \$19⁹⁹

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

Blackened Grouper \$18⁹⁹

Sandwich

Marble rye bread, cole slaw, thousand islands, and melted Swiss cheese.

Smokehouse Chicken \$14⁹⁹

Sandwich

Grilled chicken with bbq sauce, bacon, white cheddar cheese, lettuce, tomato, and onion.

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

*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.

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 \$12⁹⁹

Chicken Tenders with Fries \$7⁹⁹

Fried Fish Fingers with Fries \$7⁹⁹

Shrimp with Fries \$7⁹⁹

Macaroni and Cheese (Kraft) \$7⁹⁹

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