

STARTERS

GUMBO

Made fresh in house with a stew of andouille sausage, chicken, okra, tomato and seasonings; topped with rice | \$4.95

BLACKENED GATOR BITES

Alligator tail meat blackened with house spices; served with house made lemon aioli | \$10.95

BOOM BOOM SHRIMP

Tender, crispy beer battered shrimp tossed in our creamy, spicy Boom Boom sauce | \$9.45

TEX MEX DIP

Six warm layers of beans, cheese, seasoned sour cream, topped with green onion, tomato, and black olives. Served with house made tortilla chips | \$7.95

FRIED OYSTERS

Cornmeal dusted and fried 'til golden. Served with house made tartar sauce | \$8.95

VOODOO WINGS

Meaty, bone-in chicken wings served with house made bleu cheese dressing. Your choice of: Buffalo, Holy Smokes, Spicy Garlic, BBQ or Cajun Dry Rub | \$8.95

CREAMY SHRIMP AND CRAB DIP

Crab meat, bay shrimp and mushrooms simmered in a creamy Cajun sauce, and broiled with colby jack cheese. Served with fried pita chips | \$9.45

CAJUN NACHOS

Cajun chicken, red beans, jalapenos, shredded lettuce, sour cream, tomatoes, and a blend of 3 cheeses piled high on a mound of house made tortilla chips; served with salsa | \$10.95

SALADS

CAJUN SHRIMP CAESAR

Fresh romaine lettuce, shaved parmesan, blackened shrimp, house made cornbread croutons; finished with our creamy caesar dressing | \$10.95

BLACKENED CHICKEN

Chicken blackened with house spices, over a bed of mixed greens with sweet corn, red onion, cucumber, bleu cheese crumbles and tortilla strips. We suggest our Michigan Cherry Balsamic | \$9.95

HOUSE SALAD

Mixed greens, tomato, cucumber and cheese | \$3.95

House made Dressings: Buttermilk Ranch, Michigan Cherry Balsamic, Creamy Caesar, Bleu Cheese and Citrus-Dill Vinaigrette

SNACKS

SOUTHERN FRIED PICKLES

Beer battered pickle chips; served with our house made buttermilk ranch dressing | \$5.95

CHICKEN TENDERS

Five strips of chicken breast, lightly fried and served with buttermilk ranch | \$8.45 + fries \$2

SEASONED WAFFLE FRIES

A basket of everyone's favorite crispy golden waffle fries | \$3.95

MOZZARELLA CHEESE STICKS

Served with marinara sauce | \$6.95

CHIPS AND SALSA

House made tortilla chips and salsa | \$3.45

BURGERS

Our half-pound burgers are cooked to medium-well unless specified, and are seasoned with the same 'Pub Salt' we have used since the first Pub Burger was served in 1974. Served with lettuce, tomato, and a fresh cut pickle spear and your choice of french fries or seasoned waffle fries.

Additional fixins: american, colby-jack, provolone, aged cheddar, pepper jack, bleu cheese, fried onions, jalapenos, pickled red onions, sauteed onions, bacon | \$1

PUB BURGER*

A Mount Pleasant favorite for over 30 years; the secret is in the Pub Salt! | \$7.95

HURRICANE BURGER*

Blackened with house spices and topped with pepper jack cheese, sauteed peppers and onions and house made creole mayo | \$8.95

BAYOU BURGER*

Topped with smoked bacon, sauteed onions and colby jack cheese | \$8.95

BLACK AND BLEU BURGER*

Blackened with house spices and topped with bleu cheese crumbles | \$8.95

COWBOY BURGER*

Topped with smoked bacon, fried onions and sweet BBQ sauce | \$8.95

JALAPEÑO CHEDDAR BURGER*

Topped with aged cheddar, pickled jalapeno peppers and fried onions | \$8.95

TACOS

PULLED PORK TACOS

Two soft flour tortillas stacked with tender, smoked pork; tossed in BBQ sauce and topped with cilantro-jalapeno slaw and red onion | \$8.95

SOUTHERN FRIED FISH TACOS

Lightly fried, North Atlantic flounder in two soft flour tortillas, topped with cilantro-jalapeno slaw, red onion and finished with our house made lemon aioli | \$8.95

BLACKENED SHRIMP TACOS

Two soft flour tortillas start with our house made creole mayo and are stacked with blackened shrimp, shredded lettuce, pickled red onion and sweet corn | \$8.95

All wraps, tacos and po' boys are served with a fresh cut pickle spear and your choice of french fries or seasoned waffle fries. Substitute for a side salad | \$1

WRAPS

RANCHERO WRAP

Breaded chicken tenders, smoked bacon, colby jack cheese, shredded lettuce, tomato and buttermilk ranch dressing wrapped in a flour tortilla | \$8.95

BUFFALO CHICKEN WRAP

Crispy or grilled chicken tossed in buffalo sauce and topped with shredded lettuce, colby jack cheese, tomato, and buttermilk ranch dressing | \$8.95

MUFFULETTA

A New Orleans style sandwich stacked high with Cappicola ham, Genoa salami, provolone cheese and our olive relish; served warm on a fresh Italian loaf. Your choice of seasoned waffle fries or french fries | \$10.95

PO' BOYS

po' boy: a traditional; Louisiana, submarine sandwich served on a French loaf

BOOM BOOM SHRIMP PO' BOY

Beer battered shrimp tossed in our signature boom boom sauce; topped with tomato and house made cilantro-jalapeno slaw | \$9.95

BLACKENED FLOUNDER PO' BOY

Blackened North Atlantic flounder, topped with tomato, shredded lettuce, onion and our zesty lemon aioli | \$9.95

CHICKEN PO' BOY

Cajun seasoned chicken, pepper jack cheese, lettuce, tomato, onion, and creole mayo | \$8.95

PULLED PORK PO' BOY

Tender, smoked BBQ pork topped with colby jack cheese, lettuce, tomato, and pickled red onion | \$8.95

BUFFALO OYSTER PO' BOY

Lightly fried oysters tossed in buffalo sauce and topped with lettuce, tomato and house made bleu cheese dressing | \$9.95

HOUSE SPECIALTIES

Available after 4pm. All entrees are served with a side salad; dressing of your choice.

JAMBALAYA

A traditional Creole casserole-like dish made with andouille sausage, chicken, shrimp, long grain rice and tons of flavor; served with corn bread | \$14.95

BLACKENED FLOUNDER

Blackened North Atlantic flounder filets served with red beans and rice, house made cilantro-jalapeno slaw, and corn bread | \$13.95

'I.P.A.' BATTERED FISH AND CHIPS

Founder's IPA-battered flounder; served with french fries, tartar sauce and house made cilantro-jalapeno slaw | \$11.95

CRAWFISH MAC AND CHEESE

A blend of aged cheddar, pepper jack and parmesan cheeses in a savory sauce with crawfish tail meat and corkscrew pasta; finished with a layer of panko breadcrumbs. Served with cornbread | \$12.95

CRAWFISH BOIL

A Louisiana obsession! These freshwater crustaceans closely resemble small lobsters and their tail meat is just as delicious! Served with red beans and rice, sweet corn and red skin potatoes | \$15.95

SWEETS

STOUT 'FLOAT'

Rochester Mills Milkshake Stout poured over vanilla ice cream in a frosty mug; adults only! | \$5.95

MUD PIE

A house made frozen treat with multiple layers of Oreo crust and premium ice cream; topped with chocolate, caramel and whipped cream | \$4.95

BANANA FOSTER DELIGHT

Warm banana bites, premium vanilla ice cream and caramel sauce served 'up' in a martini glass | \$4.95