

## TO SHARE

- Blackened Gator Bites** 14  
Alligator tail meat blackened with house spices. Served with house-made lemon aioli
- Boom Boom Shrimp** 10  
Tender, crispy beer-battered shrimp tossed in our creamy, spicy boom boom sauce
- Tex Mex Dip** 8  
Blended layers of beans, cheese, seasoned sour cream, topped with green onion, tomato, and black olives. Served with house-made tortilla chips
- Voodoo Wings** 9.5  
Meaty, bone-in chicken wings served with house-made blue cheese dressing. Your choice of buffalo, holy smokes, spicy garlic, BBQ, or cajun dry rub
- Creamy Shrimp & Crab Dip** 11  
Crab meat, bay shrimp, and mushrooms simmered in a creamy cajun sauce and broiled with colby jack cheese. Served with fried pita chips
- Cajun Nachos** 13.5  
Cajun chicken, red beans, jalapeños, shredded lettuce, sour cream, tomatoes, and a blend of 3 cheeses piled high on a mound of house-made tortilla chips

## Snacks

- Southern Fried Pickles** 8  
Beer-battered pickle chips served with our house-made buttermilk ranch dressing
- Chicken Tenders** 8.5  
Strips of chicken breast lightly fried and served with buttermilk ranch
- Seasoned Waffle Fries** 5  
A basket of everyone's favorite crispy waffle fries
- Mac 'n' Cheese Bites** 8  
Cheesy noodles, breaded and lightly fried
- Onion Rings** 8  
House-made beer-battered onion rings lightly fried
- Chips & Salsa** 4  
House-made tortilla chips served with salsa

## SALADS

- Cajun Shrimp Caesar** 11.5  
Fresh romaine lettuce, shaved parmesan, blackened shrimp, house-made cornbread croûtons finished with our creamy caesar dressing
- Blackened Chicken** 10.5  
Chicken blackened with house spices, over a bed of mixed with sweet corn, red onion, cucumber, bleu cheese crumbles, and tortilla strips. We suggest our Michigan cherry balsamic
- House Salad** 4  
Mixed greens, tomato, cucumber, and cheese

House-made dressings: buttermilk ranch, Michigan cherry balsamic, creamy caesar, bleu cheese and citrus-dill vinaigrette



SINCE 2007

HOME OF THE  
PUB BURGER

Take Out Orders  
989.772.5486  
WWW.BLUEGATORMP.COM

## 1/2 POUND BURGERS

Our burgers are cooked to medium well unless specified and are seasoned with our same pub salt we have used since our first pub burger was served in 1974. Served with lettuce, tomato, and a fresh cut pickle spear. Add french fries, waffle fries, or a side salad for \$2.

Additional \$1 Fixins  
American, colby jack, provolone, aged cheddar, pepper jack, bleu cheese, swiss, fried onions, jalapeños, pickled red onions, sautéed onions, and bacon

**Pub Burger\*** 8  
A Mount Pleasant favorite for over 30 years, the secret is in the pub salt

**Hurricane Burger\*** 9  
Blackened with house spices and topped with pepper jack cheese, sautéed peppers, onions, and house made creole mayo

**Bayou Burger\*** 9  
Topped with smoked bacon, sautéed onions, and colby jack cheese

**Black and Bleu Burger\*** 9  
Blackened with house spices and topped with bleu cheese crumbles

**Cowboy Burger\*** 9  
Topped with smoked bacon, fried onions, and sweet BBQ sauce

**Jalapeño Cheddar Burger\*** 9  
Topped with jalapeño peppers, aged cheddar cheese, and fried onions

**Mushroom Swiss Burger\*** 9  
Topped with swiss cheese and sautéed mushrooms

**Hangover Burger\*** 9.5  
Topped with smoked bacon, and fried egg over medium

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## HANDHELDS

Add french fries, waffle fries, or a side salad for \$2

**Southern Fried Fish Tacos** 9  
Lightly fried flounder in three soft flour tortillas, topped with cilantro-jalapeño slaw, red onion and house made lemon aioli

**Blackened Shrimp Tacos** 9  
Three soft flour tortillas start with our house made creole mayo and stacked with blackened shrimp, shredded lettuce, pickled red onion, and sweet corn

**Boom Boom Shrimp Po' Boy** 9  
Beer battered shrimp tossed in our signature boom boom sauce and topped with tomato and house made cilantro jalapeño slaw

**Ranchero Wrap** 9  
Breaded chicken tenders, smoked bacon, colby jack cheese, shredded lettuce, tomato, and buttermilk ranch dressing wrapped in a flour tortilla. We suggest trying it with buffalo sauce

## CAJUN SPECIALTIES

Available after 5pm

**Gumbo** 6  
Made fresh in house with a stew of andouille sausage, chicken, okra, tomato, and seasonings. Topped with rice

**Muffuletta** 12  
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. Add french fries or waffle fries for \$2

**Crawfish Mac & Cheese** 14  
A blend of aged cheddar, pepper jack and parmesan cheeses in a savory sauce with crawfish tail meat and cavatappi pasta. Finished with a layer of panko breadcrumbs

**IPA Battered Fish & Chips** 13  
IPA battered flounder served with french fries, tartar sauce, and house made cilantro jalapeño slaw

**Jambalaya** 16  
A traditional creole casserole like dish made with andouille sausage, chicken, shrimp, long grain rice, and tons of flavor. Served with corn bread

## SWEETS

**Oreo Mud Pie** 5  
A house made frozen treat with multiple layers of Oreo crust, and premium ice cream topped with chocolate, caramel, and whipped cream

**Banana Foster Delight** 5  
Warm banana bites, premium vanilla ice cream and caramel sauce served up in a martini glass

# COCKTAILS

**Big Easy Mary** 7.5  
Our spicy blend of Absolut Peppar vodka and our house bloody mary mix and garnished with all the fixin's!

**Hurricane** 7.5  
A true winner! Meyer's Dark rum, Malibu Coconut rum and our own house recipe hurricane mix, topped off with a drop of grenadine.

**Ragin' Rita** 7.5  
Our signature margarita featuring Jose Cuervo Gold tequila, Citronge orange liqueur, fresh lime juice, and a dash of sour served on the rocks in a salt-rimmed glass.

**Old Fashioned** 6.5  
A southern staple! Jim Beam bourbon with muddled cherry, orange, and simple syrup topped with a splash of soda.

**'Blue Gator'-ade** 7  
Our signature concoction! Three Olives Strawberry and Three Olives Raspberry vodka mixed with blue curaçao and lemonade make this a refreshing bright blue cocktail.

**Moscow Mule** 7\*  
A classic mule served in a copper mug with Tito's vodka, Barritts ginger beer, and fresh lime juice.  
\*a \$30 deposit is applied to all copper mugs

# LONG ISLANDS



ORIGINAL ELECTRIC LEMONADE SOUR APPLE



STRAWBERRY LIME CHERRY PEACH



WATER GRAPE BLUE RASPBERRY

## DAILY SPECIALS

### \$2 TUESDAY

5p-11p

- \$2 Tacos
- \$2 Domestic
- \$2 Margs

### WEDNESDAY

5p-11p

- \$5 Craft Beer Flights
- \$3 Three Olives Cocktails
- 75¢ Wings

### THURSDAY

5p-9p

- \$2 Domestic
- \$2 Doubles
- \$5 Burger Baskets

9p-11p

- \$3 Tito's Cocktails
- \$3 Pint of the Week

### FRIDAY

8p-11p

- \$3 "J's" - Jim Beam, Jack Daniels, Johnnie Walker, Jose Cuervo, Jägermeister, Jameson
- \$1 Off Draft Beer

### SATURDAY

8p-11p

- \$5 Long Island Pitchers
- \$5 Domestic Pitchers
- \$7 Michigan Pitchers
- Half Off 'Snacks'

### SUNDAY

All Day

- \$2 Mimosas
- \$5 Big Easy Mary
- \$6 Domestic Pitchers
- \$6 Hangover Burger
- \$15 Mega Mary

## Wine

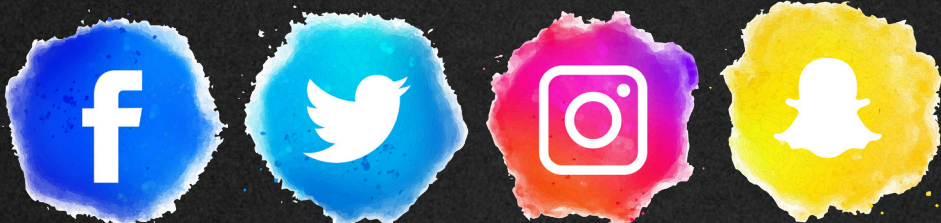
**Pinot Grigio** 7  
Ruffino - Italy

**Chardonnay** 7  
Chloe - California

**Riesling** 7  
Chateau Grand Traverse Semi-Dry - Michigan

**Cabernet** 8  
Avalon - California

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