



LUNCH

# APPETIZERS

**FRIED DILL PICKLES** WITH RANCH DRESSING \$7 V

**RATTLESNAKE BITES** FLAME ROASTED JALAPENOS STUFFED WITH GRILLED SHRIMP,  
WRAPPED IN BACON. SERVED WITH RANCH DRESSING \$12 G

**SUGAR REEF COCONUT SHRIMP** FRIED TO GOLDEN PERFECTION  
SERVED WITH SWEET AND SPICY HORSERADISH-ORANGE MARMALADE SAUCE \$11

**CORN DOGS** PLUMP AND JUICY \$4 EACH

**SWEET POTATO FRIES** SPRINKLED WITH PECANS AND SERVED WITH  
CREAMY HONEY-DIJON DIPPING SAUCE \$8 G/V

**BUFFALO CHICKEN FINGERS** WITH CARROTS, CELERY AND BLEU CHEESE \$11

## CHICKEN WINGS

**SMOKED & GRILLED** WITH CARROTS, CELERY AND CHIPOTLE-RANCH  
**TRADITIONAL BUFFALO** WITH CARROTS, CELERY AND BLEU CHEESE  
8 PIECES \$10 16 PIECES \$17 G

## HAND-CUT TORTILLA CHIPS

WITH YOUR CHOICE OF OUR HOUSE-MADE SALSAS

CHILE CON QUESO \$12 G/V

PATRICK'S PULLED PORK QUESO \$15 G

GUACAMOLE \$8 G/V

TEXAS CAVIAR (OUR BLACK-EYED PEA SALSA), FRESH PICO DE GALLO OR ADOBE SAUCE \$5 EA G/V

**BUTTERMILK-BATTERED ONION RING TOWER** WITH RANCH & KETCHUP \$9

# SEAHORSE SLIDERS

FOUR BITE-SIZED SANDWICHES ON BRIOCHE BUNS WITH FRIES

**BLACK ANGUS BURGER** FROM PAT LA FREIDA \$10 /ADD CHEESE \$11

**OYSTER PO' BOY** WITH JALAPENO-TARTAR AND A PICKLE \$12

**PULLED PORK** HOUSE-SMOKED – WITH COLESLAW & TANGY BBQ SAUCE \$10

## SEAHORSE NACHOS

HAND-CUT TORTILLA CHIPS, BLACK BEANS,  
JACK CHEESE, JALAPEÑOS, PICO DE GALLO,  
GUACAMOLE AND SOUR CREAM

**BLACK BEANS** \$12 G/V

**CHIMAYO CHICKEN BREAST** \$15 G

**PULLED PORK** \$16 G

**GRILLED SHRIMP** \$17 G

**BLACK ANGUS GROUND BEEF** \$16 G

## HURRICANE

A LITTLE BIT OF ALL OF THE ABOVE  
\$20 G

## QUESADILLAS

YOUR CHOICE OF FILLING WITH JACK CHEESE AND  
ADOBE SAUCE. PICO DE GALLO, GUACAMOLE  
AND SOUR CREAM ON THE SIDE

**CHIMAYO GRILLED CHICKEN** \$13

**BLACKENED SHRIMP** \$15

**PULLED PORK** \$14

**BLACK BEAN** \$10 V

**JACK CHEESE** \$10 V

CHOICE OF ORIGINAL FLOUR TORTILLA  
OR GLUTEN-FREE CORN TORTILLAS  
OR WHOLE WHEAT TORTILLAS

## SOUP

**SHRIMP BISQUE** HOUSE-MADE CROUTONS FLOAT IN  
A SEA OF CREAMY PINK BLISS \$8.50 / \$12

**CONEY ISLAND BEEF CHILI** GROUND BEEF  
SIMMERED WITH RED BEANS & SPICES,  
TOPPED WITH CHEDDAR, SOUR CREAM, CHOPPED  
ONIONS & JALAPENOS \$8 / \$12

**SOUP OF THE DAY** MARKET PRICED

G **EQUALS GLUTEN-FREE!** V **EQUALS VEGETARIAN!**

## TACOS

TWO! CHOOSE CRISPY OR SOFT CORN G  
OR SOFT WHOLE WHEAT FLOUR TORTILLAS  
OR LETTUCE WRAPS  
WITH SHREDDED LETTUCE, JACK AND PICO DE GALLO  
SORRY, NO MIX 'N' MATCH

**GROUND BEEF** \$7 **BLACK BEAN** \$5 V  
**GRILLED SHRIMP** \$7 **CHIMAYO CHICKEN** \$7  
**PULLED PORK** WITH TANGY SAUCE & SLAW \$7  
**FRIED FISH** \$9

## BLACKENED FISH TACOS

WITH COLESLAW, MANGO COULIS,  
JALAPENO TARTAR SAUCE AND FRIED CAPERS  
\$9

## SALADS

SEAHORSE PINEAPPLE CITRUS VINAIGRETTE, 1000 ACRE, RANCH, BLEU CHEESE, CHIPOTLE-RANCH, HONEY-MUSTARD, LEMON POPPYSEED OR OLIVE OIL & VINEGAR

### FIELD GREENS

MIXED GREENS, SHAVED CARROTS, TOMATOES, RADISH, CUCUMBERS AND PEPPERS \$7 G/V

### BURRITO BOAT

BROWN RICE, BLACK BEANS, DICED TOMATOES, SHREDDED LETTUCE, PICKLED JALAPEÑOS, JACK CHEESE AND AVOCADO \$10 G/V

### ALL CHOPPED UP

CRISP ROMAINE, AVOCADO, SCALLIONS, TOMATOES, JACK CHEESE, SLICED GREEN APPLE AND PECANS WITH LEMON POPPYSEED VINAIGRETTE \$12 G/V  
WITH BACON & GRILLED CHICKEN \$15 G WITH BACON & GRILLED SHRIMP \$17 G

ADD GRILLED OR BLACKENED SHRIMP OR HOUSE SMOKED PULLED PORK \$6 EACH G  
ADD GRILLED OR BLACKENED FISH OR GRILLED CHICKEN \$4 EACH G

## BEACH BASKETS

ALL BASKETS COME WITH LETTUCE, TOMATO, ONION, PICKLES, COLESLAW AND FRENCH FRIES

**LOUISIANA Po' Boys** CRACKER-MEAL FRIED ON A BUTTERED AND TOASTED BAGUETTE. SERVED WITH OUR HOUSE-MADE JALAPENO TARTAR SAUCE.

CHOOSE OYSTER, SHRIMP OR FISH \$17

**PULLED PORK SANDWICH** HOUSE SMOKED SHOULDER, PULLED AND DRESSED WITH EASTERN NORTH CAROLINA BBQ SAUCE \$14

**WHITE FISH REUBEN** GRILLED FISH, MELTED SWISS CHEESE, SAUERKRAUT AND 1000 ACRE DRESSING ON BUTTERED AND TOASTED RYE \$16

**BUFFALO-STYLE OR BBQ CHICKEN SANDWICH** DEEP-FRIED AND DIPPED IN TANGY BUFFALO SAUCE THEN TOPPED WITH CRUMBLLED BLEU CHEESE OR GRILLED AND BRUSHED WITH OUR HOUSE-MADE BBQ SAUCE \$14

**COWGIRL HALF-POUND BURGER** CERTIFIED ANGUS BEEF FROM PAT LAFRIEDA. GRILLED TO ORDER \$14

**CONEY ISLAND DUNE DOGS** TWO! SMOTHERED IN GROUND BEEF CHILI, CHEDDAR CHEESE, DICED ONIONS AND JALAPEÑOS \$14

**B.L.A.T. WRAP** THICK CUT BACON, GREEN LEAF LETTUCE, RIPE TOMATOES AND SLICED AVOCADO WITH CHIPOTLE MAYO IN A LARGE FLOUR TORTILLA \$13

SANDWICH TOPPINGS: \$2.00 EACH

AMERICAN, CHEDDAR, SWISS, JACK, BLEU CHEESE, BACON, SAUTÉED ONIONS, PICO DE GALLO AVOCADO (\$2.50) OR GUACAMOLE (\$2.50)

## BUTTERMILK CHANNEL BASKETS

OUR SOUTHERN-FRIED SEAFOOD BASKETS ARE NAMED FOR THE SMALL STRAIGHT SEPARATING GOVERNOR'S ISLAND FROM BROOKLYN. EACH COMES WITH OUR JALAPEÑO TARTAR SAUCE, FRIES, SLAW AND MALT VINEGAR

### FISH AND CHIPS

SUSTAINABLY FARMED BASA FILET, BUTTERMILK-BATTERED AND FRIED \$16

### FRIED OYSTER BASKET

EIGHT BLUE POINT OYSTERS IN OUR LOUISIANA-STYLE CRACKER-CORNMEAL CRUST \$19

### SHRIMP AND CHIPS

TEN SHRIMP IN OUR LOUISIANA-STYLE CRACKER-CORNMEAL CRUST \$18

### THE BUTTERMILK BARGE

OUR CAPTAIN'S PLATTER! SHRIMP, OYSTERS AND FISH COMBO \$21

### BAYSIDE BURRITO

OUR SLOW-SIMMERED BLACK BEANS, CITRUS BROWN RICE, PICO DE GALLO, JALAPEÑOS AND JACK CHEESE IN A LARGE FLOUR TORTILLA.  
WITH A SIDE SALAD \$13 V  
SMOTHERED WITH SALSA VERDE AND JACK CHEESE \$14 V  
ADD CHICKEN OR HOUSE-SMOKED PORK  
\$15 DRY / \$17 WET

### BABY BACK RIBS

RUBBED WITH OUR SPECIAL BLEND OF SPICES AND SMOKED IN HOUSE.  
SERVED WITH OUR OWN BBQ SAUCE, FRIES, AND COLESLAW  
HALF RACK \$17 OR FULL RACK \$22



## NEW! LUNCH COMBOS

CHOOSE ANY TWO FOR \$9.95

GRILLED CHEESE SANDWICH  
BLT ON WHEAT TOAST

SOUP OF THE DAY  
SHRIMP BISQUE  
BEEF CHILI

SIDE SALAD  
MAC 'N' CHEESE

## SIDES

YOUR CHOICE \$4.25

- 4 WHOLE WHEAT FLOUR TORTILLAS V
- 5 SOFT CORN TORTILLAS G/V
- BEEF CHILI (ADD \$3.75) G
- CITRUS BROWN RICE & BLACK BEANS G/V
- CHEESE GRITS G/V
- COLESLAW G/V
- FRENCH FRIES G/V
- HAND-CUT TORTILLA CHIPS G/V
- MAC 'N' CHEESE (ADD \$2.00) V
- PULLED PORK (ADD \$3.75) G
- SIDE SALAD WITH CHOICE OF DRESSING G/V
- SWEET POTATO FRIES (ADD \$2.00)
- WITH PECANS & HONEY-MUSTARD SAUCE G/V

## DRINKS

FRESH SQUEEZED SPARKLING  
LEMONADE - LIMEADE - ORANGEADE  
PINK GRAPEFRUIT ADE \$3.50  
STRAWBERRY LEMONADE \$4

- FOUNTAIN SODAS: COKE, DIET COKE, SPRITE, GINGER ALE, ROOT BEER, OR DR. PEPPER (FREE REFILLS) \$3.00
- GOSLING'S GINGER BEER IN A CAN \$3.50
- MOUNTAIN DEW IN A CAN \$2.50
- FRESHLY BREWED ICED TEA \$2.50
- ORGANIC FAIR TRADE SUMATRA COFFEE \$3
- FRESHLY GROUND DECAF \$3
- TEA OR HERBAL TEA \$2.50
- FRESHLY SQUEEZED ORANGE JUICE  
5 OZ \$4 / 11 OZ \$6

## DESSERTS

MADE FRESH DAILY

ASK ABOUT OUR SEASONAL SPECIALS!

COWGIRL'S FAMOUS ICE CREAM BAKED POTATO

\$8 G/V

COCONUT CUSTARD PIE \$6 V

STEVE'S FAMOUS KEY LIME PIE \$6 V

PEANUT BUTTER-PRETZEL PIE \$6 V

RONNYBROOK FARMS ORGANIC VANILLA ICE CREAM \$4.50 G/V

CALLEBAUT CHOCOLATE BROWNIE \$4 V

A LA MODE \$2 G/V

PARTIES OF SIX OR MORE ARE SUBJECT TO A 20% GRATUITY  
PLEASE, NO MORE THAN THREE CREDIT CARDS PER TABLE  
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES