

APPETIZERS

NEW! DEVILED EGGS SIX WITH A DASH OF PAPRIKA \$8.95 V

FRIED DILL PICKLES WITH RANCH DRESSING \$7.95 V

RATTLESNAKE BITES FLAME ROASTED JALAPENOS STUFFED WITH GRILLED SHRIMP,
WRAPPED IN BACON. SERVED WITH RANCH DRESSING \$12.95 G

SUGAR REEF COCONUT SHRIMP FRIED TO GOLDEN PERFECTION
SERVED WITH SWEET AND SPICY HORSERADISH-ORANGE MARMALADE SAUCE \$11.95

CORN DOGS PLUMP AND JUICY \$4 EACH

SWEET POTATO FRIES SPRINKLED WITH PECANS AND SERVED WITH
CREAMY HONEY-DIJON DIPPING SAUCE \$8.95 G/V

BUFFALO CHICKEN FINGERS WITH CARROTS, CELERY AND BLEU CHEESE \$11.95

CHICKEN WINGS

SMOKED & GRILLED WITH CARROTS, CELERY AND CHIPOTLE-RANCH

TRADITIONAL BUFFALO WITH CARROTS, CELERY AND BLEU CHEESE

8 PIECES \$10.95 16 PIECES \$17.95 G

HAND-CUT TORTILLA CHIPS

WITH YOUR CHOICE OF OUR HOUSE-MADE SALSAS

CHILE CON QUESO \$12.95 G/V

PATRICK'S PULLED PORK QUESO \$15.95 G

GUACAMOLE \$8.95 G/V

TEXAS CAVIAR (OUR BLACK-EYED PEA SALSA), FRESH PICO DE GALLO OR ADOBE SAUCE \$5.95 EA G/V

BUTTERMILK-BATTERED ONION RING TOWER WITH RANCH & KETCHUP \$9.95

SEAHORSE SLIDERS

FOUR BITE-SIZED SANDWICHES ON BRIOCHE BUNS WITH FRIES

BLACK ANGUS BURGER FROM PAT LA FREIDA \$10.95 /ADD CHEESE \$11.95

OYSTER PO' BOY WITH JALAPENO-TARTAR AND A PICKLE \$12.95

PULLED PORK HOUSE-SMOKED – WITH COLESLAW & TANGY BBQ SAUCE \$10.95

SEAHORSE NACHOS

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

BLACK BEANS \$12.95 G/V

CHIMAYO CHICKEN BREAST \$15.95 G

PULLED PORK \$16.95 G

GRILLED SHRIMP \$17 G

BLACK ANGUS GROUND BEEF \$16.95 G

HURRICANE

A LITTLE BIT OF ALL OF THE ABOVE

\$20.95 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 \$13.95

BLACKENED SHRIMP \$15.95

PULLED PORK \$14.95

BLACK BEAN \$10.95 V

JACK CHEESE \$10.95 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 \$8.95 / \$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 \$7.95 **BLACK BEAN** \$5.95 V
GRILLED SHRIMP \$8.95 **CHIMAYO CHICKEN** \$7.95

PULLED PORK WITH TANGY SAUCE & SLAW \$7.95

FRIED FISH \$9.95

BLACKENED FISH TACOS

WITH COLESLAW, MANGO COULIS,
JALAPENO TARTAR SAUCE AND FRIED CAPERS
\$9.95

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 **\$7.95 G/V**

BURRITO BOAT

BROWN RICE, BLACK BEANS, DICED TOMATOES, SHREDDED LETTUCE, PICKLED JALAPEÑOS, JACK CHEESE AND AVOCADO **\$11.95 G/V**

ALL CHOPPED UP

CRISP ROMAINE, AVOCADO, SCALLIONS, TOMATOES, JACK CHEESE, SLICED GREEN APPLE AND PECANS WITH LEMON POPPYSEED VINAIGRETTE **\$12.95 G/V**
WITH BACON & GRILLED CHICKEN **\$15.95 G** WITH BACON & GRILLED SHRIMP **\$17.95 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 **\$17.95**

PULLED PORK SANDWICH HOUSE SMOKED SHOULDER, PULLED AND DRESSED WITH EASTERN NORTH CAROLINA BBQ SAUCE **\$14.95**

WHITE FISH REUBEN GRILLED FISH, MELTED SWISS CHEESE, SAUERKRAUT AND 1000 ACRE DRESSING ON BUTTERED AND TOASTED RYE **\$16.95**

BUFFALO-STYLE OR BBQ CHICKEN SANDWICH DEEP-FRIED AND DIPPED IN TANGY BUFFALO SAUCE THEN TOPPED WITH CRUMBLED BLEU CHEESE OR GRILLED AND BRUSHED WITH OUR HOUSE-MADE BBQ SAUCE **\$14.95**

COWGIRL HALF-POUND BURGER CERTIFIED ANGUS BEEF FROM PAT LAFRIEDA. GRILLED TO ORDER **\$14.95**

B.L.A.T. WRAP THICK CUT BACON, GREEN LEAF LETTUCE, RIPE TOMATOES AND SLICED AVOCADO WITH CHIPOTLE MAYO IN A LARGE FLOUR TORTILLA **\$13.95**

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 **\$16.95**

FRIED OYSTER BASKET

EIGHT BLUE POINT OYSTERS IN OUR LOUISIANA-STYLE CRACKER-CORNMEAL CRUST **\$19.95**

SHRIMP AND CHIPS

TEN SHRIMP IN OUR LOUISIANA-STYLE CRACKER-CORNMEAL CRUST **\$18.95**

THE BUTTERMILK BARGE

OUR CAPTAIN'S PLATTER! SHRIMP, OYSTERS AND FISH COMBO **\$21.95**

BAYSIDE BURRITO

OUR SLOW-SIMMERED BLACK BEANS, BROWN RICE, PICO DE GALLO, GUACAMOLE, JALAPEÑOS AND JACK CHEESE IN A LARGE FLOUR TORTILLA.

WITH A SIDE SALAD **\$13.95 V**

SMOTHERED WITH SALSA VERDE AND JACK CHEESE **\$15.95 V**

ADD CHICKEN OR HOUSE-SMOKED PORK

\$15.95 DRY / \$17.95 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 **\$17.95** OR FULL RACK **\$22.95**



NEW! LUNCH COMBOS

CHOOSE ANY TWO FOR \$10.95

GRILLED CHEESE SANDWICH
BLT ON WHEAT TOAST

SOUP OF THE DAY
SHRIMP BISQUE
BEEF CHILI

SIDE SALAD
MAC 'N' CHEESE

SIDES

YOUR CHOICE \$4.95

- 4 WHOLE WHEAT FLOUR TORTILLAS V
- 5 SOFT CORN TORTILLAS G/V
- 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 (+ \$2) V
- PULLED PORK (+ \$3) G
- SIDE SALAD WITH CHOICE OF DRESSING G/V

DRINKS

FRESH SQUEEZED SPARKLING

LEMONADE – LIMEADE – ORANGEADE

PINK GRAPEFRUIT ADE \$3.95

STRAWBERRY LEMONADE \$4.95

FOUNTAIN SODAS: COKE, DIET COKE, SPRITE,
GINGER ALE, ROOT BEER, OR DR. PEPPER (FREE
REFILLS) \$3.50

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 \$3.50

FRESHLY GROUND DECAF \$3.50

TEA OR HERBAL TEA \$2.95

FRESHLY SQUEEZED ORANGE JUICE

5 oz \$4.95 / 11oz \$6.95

DESSERTS

MADE FRESH DAILY

ASK ABOUT OUR SEASONAL SPECIALS!

COWGIRL'S FAMOUS ICE CREAM BAKED POTATO

\$8.95 G/V

COCONUT CUSTARD PIE **\$6.95 V**

STEVE'S FAMOUS KEY LIME PIE **\$6.95 V**

PEANUT BUTTER-PRETZEL PIE **\$6.95 V**

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

CALLEBAUT CHOCOLATE BROWNIE **\$5.95 V**

A LA MODE \$2.50 G/V

**PARTIES OF SIX OR MORE ARE SUBJECT TO A 20% GRATUITY
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES**