

# SNACKS & STARTERS

## APPETIZERS

- New Chicken & Waffle Fingers** *crispy fried strips of chicken breast & waffles with Vermont maple syrup* . . . 13.95
- Rattlesnake Bites** *flame-roasted jalapenos stuffed with grilled shrimp, wrapped in bacon with buttermilk ranch* . . . 14.95
- Deviled Eggs** *six with a dash of paprika* . . . 9.95
- Fried Dill Pickles** *with buttermilk ranch* . . . 9.95
- Sugar Reef Coconut Shrimp** *fried to golden perfection & served with sweet & spicy orange sauce* . . . 14.95
- Corn Dog** *plump & juicy* . . . 5.00
- Sweet Potato Fries** *sprinkled with pecans & served with creamy honey-dijon dipping sauce* . . . 9.95
- Buffalo Chicken Fingers** *with carrots, celery & blue cheese dressing* . . . 12.95
- Buttermilk-Battered Onion Ring Tower** *with buttermilk ranch & ketchup* . . . 9.95
- New Appetizer Platter** *Buffalo Wings, Fried Pickles, Buttermilk Battered Onion Rings & Coconut Shrimp* . . . 19.95

## CHICKEN WINGS

8 pieces \$11.95 / 16 pieces \$19.95

- Traditional Buffalo**  
*with carrots, celery & blue cheese dressing*
- Smoked & Grilled**  
*with carrots, celery & chipotle-ranch*

## HAND-CUT TORTILLA CHIPS

*with your choice of house-made salsas*

- Guacamole** . . . 10.95
- Adobe Sauce** *smooth & rich chipotle sauce* . . . 6.95
- Texas Caviar** *our black-eyed pea salsa* . . . 6.95
- Fresh Pico de Gallo** . . . 6.95
- Chile con Queso** *classic Tex-Mex cheese dip* . . . 13.95

**Patrick's Pulled Pork Queso** 16.95  
*cheesy queso dip with a heap of house smoked pork*

## SEAHORSE SLIDERS

*served with fries & slaw*

- Burger Sliders** *black angus from Pat La Freida add cheddar cheese +\$1* . . . 11.95
- Pulled Pork Sliders** *house-smoked with coleslaw & tangy BBQ sauce* . . . 11.95
- Oyster Po' Boy Sliders** *with jalapeno tartar sauce & pickles* . . . 13.95

## TODAY'S SOUP

**Cup or Bowl**  
*see special menu*

## NACHOS

*hand-cut tortilla chips, black beans, jack cheese, jalapeños, pico de gallo, guacamole & sour cream*

- Slow-Simmered Black Beans** . . . 14.95
- Chimayo Chicken** *garlic & herb marinated* . . . 15.95
- House Smoked Pulled Pork** . . . 16.95
- Ground Beef** *black angus from Pat La Freida* . . . 17.95
- Grilled Shrimp** . . . 17.95
- Hurricane** *a little bit of all of the above* . . . 22.95

## QUESADILLAS

*your choice of filling with jack cheese & adobe sauce in whole wheat, corn or flour tortilla*

- House Smoked Pulled Pork** . . . 14.95
- Chimayo Chicken** *garlic & herb marinated* . . . 13.95
- Slow-Simmered Black Beans** . . . 10.95
- Jack Cheese** . . . 10.95
- Blackened Shrimp** . . . 15.95
- New Ground Beef** *black angus from Pat La Freida guacamole, sour cream & pico de gallo on the side* . . . 14.95

# SALADS & BASKETS

## SALADS

*pineapple-citrus vinaigrette, 1000 acre, ranch, blue cheese, chipotle-ranch, honey mustard, lemon-poppy seed or olive oil & vinegar*

**Field Greens** 8.95

*mixed greens, shaved carrots, tomatoes, radish, cucumbers & peppers*

**Burrito Boat** 12.95

*slow-simmered black beans, rice, diced tomatoes, shredded lettuce, pickled jalapeños, jack cheese & avocado... with a side salad*

**All Chopped Up** 13.95

*crisp romaine, avocado, scallions, tomatoes, jack cheese, sliced green apple & pecans with lemon-poppy seed vinaigrette*

*with bacon & grilled chicken \$16.95 with bacon & grilled shrimp \$18.95*

*add grilled or blackened shrimp or house smoked pulled pork \$6 each*

*add grilled or blackened fish or grilled or blackened chicken \$4 each*

## BEACH BASKETS

*with lettuce, tomato, onion, pickles, coleslaw & fries*

**Pulled Pork Sandwich** 16.95

*house smoked shoulder, pulled & dressed with tangy North Carolina barbecue sauce*

**White Fish Reuben** 16.95

*grilled sustainably farmed basa fish, melted swiss cheese, sauerkraut & 1000 acre dressing on buttered & toasted rye*

**BBQ or Buffalo-Style Chicken Sandwich** 16.95

*grilled & brushed with our house-made barbecue sauce OR deep-fried & dipped in tangy buffalo sauce then topped with crumbled bleu cheese*

**Cowgirl Half-Pound Burger** 14.95

*certified angus beef from Pat La Freida grilled to order*

*sandwich toppings \$2.50 each*

*american, cheddar, swiss, jack, blue cheese, bacon, sautéed onions or pico de gallo*

*portabello mushrooms, avocado or guacamole \$3.00 each*

## BUTTERMILK CHANNEL BASKETS

*with fries, coleslaw & jalapeno tartar sauce*

**Fish & Chips** 17.95

*sustainably farmed basa filet, buttermilk-battered and fried*

**Fried Oyster Basket** 20.95

*eight local Blue Point oysters in our Louisiana style cracker-cornmeal crust*

**Shrimp & Chips** 19.95

*ten shrimp in our Louisiana style cracker-cornmeal crust*

**The Buttermilk Barge** 22.95

*the Captain's Platter! Shrimp, oysters & fish combo*

# BIG PLATES

## SIZZLING FAJITAS

*with sautéed onions, red & green peppers, three flour tortillas & sides of sour cream, guacamole & fresh pico de gallo*

**Chicken Fajitas** . . . . .18.95 | **Mushroom Fajitas** . . . . .17.95 | **Shrimp Fajitas** . . . . .19.95

## TEXAS TACO TRIO

*three! choose crispy corn, soft corn or soft whole wheat tortillas or lettuce wraps with shredded lettuce, jack cheese, fresh pico de gallo, rice & beans*

<b>House Smoked Pulled Pork</b> with coleslaw & tangy barbecue sauce . . . . .17.95	<b>Ground Beef</b> black angus from Pat La Freida . . . . .17.95
<b>Chimayo Chicken</b> garlic & herb marinated . . . . .16.95	<b>Southern Fried Fish</b> sustainably farm raised basa 18.95
<b>Grilled Shrimp</b> . . . . .18.95	<b>Slow-Simmered Black Beans</b> . . . . .15.95

**Blackened Fish** 18.95  
*with mango coulis, jalapeno tartar & fried capers*

## ENCHILADAS

*two corn tortillas with filling of your choice, rice & slow simmered black beans*

<b>Jack Cheese</b> . . . . .16.95	<b>Shredded Chicken</b> . . . . .17.95	<b>Ground Beef</b> . . . . .18.95
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*topped with jack cheese, sliced avocado, sour cream, thinly sliced onion & radish with your choice of rojo (red), verde (green), or one red/one green sauce*

## SOUTHERN SPECIALTIES

**Chicken Fried Chicken** a boneless breast battered & fried . . . with mashed potatoes, cream gravy & veggie . . . . .18.95

**Baby Back Ribs** rubbed with our special blend of spices & smoked in house . . . with our own bbq sauce, mashed potatoes, cream gravy & coleslaw . . . half or full rack 19.95/24.95

**Bayside Burrito** our slow-simmered black beans, rice, pico de gallo, guacamole, jalapeños & jack cheese in a large flour tortilla . . . with a side salad smothered with salsa verde & jack +\$2 . . . add chicken or smoked pork +\$4 . . . . .16.95

**Shrimp & Grits** shrimp sautéed buffalo-style with bacon, butter & hot sauce served over our creamy grits . . . . .18.95

**Blackened White Fish Dinner** sustainably farmed basa filet served with rice & veggie . . . . .18.95

# SIDES & SWEETS

## DINNER SIDES

<b>Mac 'n' Cheese</b> . . . . .	7.95
<b>Hand-Cut Tortilla Chips</b> . . . . .	4.25
<b>4 Soft Corn Tortillas</b> . . . . .	3.95
<b>4 Whole Wheat Flour Tortillas</b> . . . . .	3.95
<b>Creamy Coleslaw</b> . . . . .	4.95
<b>French Fries</b> . . . . .	5.95
<b>Mashed Potatoes &amp; Cream Gravy</b> . . . . .	5.95
<b>Tater Tots</b> . . . . .	5.95
<b>Cheese Grits</b> . . . . .	4.95
<b>Rice</b> <i>bejeweled with veggies</i> . . . . .	4.95
<b>Slow Simmered Black Beans</b> . . . . .	4.95
<b>Rice &amp; Beans</b> . . . . .	5.95
<b>Veggie of the Day</b> . . . . .	4.95
<b>Side Salad</b> <i>with choice of dressing</i> . . . . .	5.95
<b>House-Smoked Pulled Pork</b> . . . . .	8.95

## DESSERT

**Cowgirl's Famous Ice Cream Baked Potato** \$9.95  
*a sundae that looks like a baked potato!*

*Crafted with house-made hot fudge & Mont Blanc Tahitian vanilla ice cream. Great for sharing!*

<b>Peanut Butter-Pretzel Pie</b> <i>house made</i> . . . . .	6.95
<b>Callebaut Chocolate Brownie</b> <i>house made</i> . . . . .	6.95
<b>Steve's Famous Key Lime Pie</b> <i>made in Brooklyn</i> . . . . .	6.95
<b>Mont Blanc Tahitian Vanilla Ice Cream</b> <i>made in Brooklyn</i> . . . . .	4.50
<b>New Beignet Sundae</b> <i>freshly fried doughnuts with Mont Blanc Tahitian vanilla ice cream, Vermont maple syrup &amp; freshly whipped cream</i> . . . . .	7.95

*add a scoop of Mont Blanc Tahitian vanilla ice cream for \$2.50*

## BEVERAGES

<b>Lemon, Lime, Orange or Pink Grapefruit Ade</b> <i>with freshly squeezed citrus juice in a 16 ounce mason jar</i> . . . . .	4.95
<i>add strawberry +\$2</i>	
<b>Fountain Soda</b> <i>Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Root Beer</i> . . . <i>free refills</i> . . . . .	3.50
<b>Bruce Cost Ginger Beer</b> <i>made in Brooklyn</i> . . . . .	5.00
<b>Freshly Brewed Iced Tea</b> . . . . .	2.50
<b>Organic Fair Trade Freshly Ground Sumatra or Water Processed Decaf</b> . . . <i>free refills</i> . . . . .	3.50
<b>Tea or Herbal Tea</b> . . . . .	2.95
<b>Freshly Squeezed Orange or Grapefruit Juice</b> . . . . .	5 oz \$6.95/8 oz \$8.95