

SNACKS & STARTERS

APPETIZERS

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* . . . 15.95

Deviled Eggs *six with a dash of paprika* . . . 9.95

Fried Dill Pickles *with buttermilk ranch* . . . 9.95
make 'em buffalo chips! add buffalo sauce & blue cheese +\$2

Sugar Reef Coconut Shrimp *fried to golden perfection & served with sweet & spicy orange sauce* . . . 15.95

Corn Dog *plump & juicy* . . . 5.00

Sweet Potato Fries *sprinkled with pecans & served with creamy honey-dijon dipping sauce* . . . 9.95

Country-Fried Chicken Fingers *with carrots, celery & ranch dressing* . . . 12.95
add buffalo sauce & blue cheese +\$2

Buttermilk-Battered Onion Ring Tower *with buttermilk ranch & ketchup* . . . 9.95

Appetizer Platter *Buffalo Wings, Fried Pickles, Buttermilk Battered Onion Rings & Coconut Shrimp* . . . 21.95

CHICKEN WINGS

8 pieces \$12.95 / 16 pieces \$20.95

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 *smoky & 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* . . . 14.95

Patrick's Pulled Pork Queso 18.95

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* . . . 13.95

Pulled Pork Sliders *house-smoked with coleslaw & tangy BBQ sauce* . . . 12.95

Oyster Po' Boy Sliders *dressed with jalapeno tartar sauce, lettuce & pickles* . . . 14.95

TODAY'S SOUP

please ask your server

NACHOS

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

Slow-Simmered Black Beans . . . 15.95

Chimayo Chicken *garlic & herb marinated* . . . 16.95

House Smoked Pulled Pork . . . 17.95

Ground Beef *black angus from Pat La Freida* . . . 18.95

Grilled Shrimp . . . 18.95

Hurricane *our famous nachos grande with ground beef, pulled pork, grilled shrimp & chimayo chicken* 23.95

QUESADILLAS

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

House Smoked Pulled Pork . . . 15.95

Chimayo Chicken *garlic & herb marinated* . . . 14.95

Slow-Simmered Black Beans . . . 12.95

Jack Cheese . . . 12.95

Blackened Shrimp . . . 16.95

Ground Beef *black angus from Pat La Freida guacamole, sour cream & pico de gallo on the side* . . . 16.95

SALADS & BASKETS

SALADS

Field Greens 9.95

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

New Wedge Salad 12.95

iceberg lettuce wedge with tomatoes, bacon bits & chunky blue cheese dressing

Burrito Boat 14.95

slow-simmered black beans, rice, diced tomatoes, shredded lettuce, pickled jalapeños, jack cheese & avocado

New Taco Salad 14.95

iceberg, tomatoes, avocados, pickled jalapeños, cheddar, tortilla strips, pico de gallo in a tortilla bowl with creamy lime vinaigrette

choice of black bean, chimayo chicken +\$2 or ground beef +\$3

All Chopped Up Salad 14.95

romaine, avocado, scallions, tomatoes, jack cheese, green apple, pecans & lemon-poppy seed vinaigrette with bacon & grilled chicken +\$3 with bacon & grilled shrimp +\$5

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

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

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

BEACH BASKETS

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

New Shoreside Sandwich 17.95

catch of the day-- grilled, blackened or fried-- on a brioche bun with jalapeno tartar on the side

New BOLT Sandwich 18.95

thick cut Bacon, fried Oysters, romaine Lettuce and ripe Tomato on brioche bun with a side of jalapeno tartar

New Shrimp Shack Wrap 18.95

chopped lettuce, tomato & onion with lime dressing & fried shrimp in a flour tortilla with jalapeno tartar

Pulled Pork Sandwich 17.95

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

White Fish Reuben 18.95

catch of the day, melted swiss cheese, sauerkraut & 1000 acre dressing on buttered & toasted rye

BBQ or Buffalo-Style Chicken Sandwich 17.95

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

portobello mushrooms, avocado or guacamole \$3.00 each

BIG PLATES

SIZZLING FAJITAS

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

Chicken Fajitas19.95 | **Mushroom Fajitas**18.95 | **Shrimp Fajitas**21.95

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

House Smoked Pulled Pork with coleslaw & tangy barbecue sauce	18.95	Ground Beef black angus from Pat La Freida	18.95
Grilled Shrimp	19.95	Southern Fried Fish	19.95
Slow-Simmered Black Beans	16.95	Chimayo Chicken garlic & herb marinated	17.95

Blackened Fish 19.95
with mango coulis, jalapeno tartar & fried capers

ENCHILADAS

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

Jack Cheese	17.95
Shredded Chicken	18.95
Ground Beef	19.95

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 & veggie19.95

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 20.95/26.95

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 +\$217.95
add chicken or smoked pork +\$4

Shrimp & Grits shrimp sautéed with bacon, butter & hot sauce served over our creamy grits21.95

Blackened Fish Dinner catch of the day served with rice & veggie20.95

BUTTERMILK CHANNEL BASKETS

Fish & Chips catch of the day, buttermilk-battered and fried18.95

Shrimp & Chips ten shrimp fried in our Louisiana style cracker-cornmeal crust20.95

Fried Oyster Basket eight Blue Point oysters fried in our Louisiana style cracker-cornmeal crust21.95

The Buttermilk Barge the Captain's Platter! Shrimp, oysters & fish combo24.95

SIDES & SWEETS

DINNER SIDES

Mac 'n' Cheese	7.95
Hand-Cut Tortilla Chips	4.95
4 Soft Corn Tortillas	4.25
4 Whole Wheat Flour Tortillas	4.25
Creamy Coleslaw	4.95
French Fries	5.95
Mashed Potatoes & Cream Gravy	5.95
Tater Tots	7.95
Cheese Grits	4.95
Rice <i>bejeweled with veggies</i>	4.95
Slow Simmered Black Beans	4.95
Rice & Beans	5.95
Veggie of the Day	4.95
Side Salad <i>with choice of dressing</i>	6.95
House-Smoked Pulled Pork	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!

Peanut Butter-Pretzel Pie <i>house made</i>	6.95
Callebaut Chocolate Brownie <i>house made</i>	6.95
Steve's Famous Key Lime Pie <i>made in Brooklyn</i>	6.95
Mont Blanc Tahitian Vanilla Ice Cream <i>made in Brooklyn</i>	4.95
Beignet Sundae <i>doughnuts fried to order with Mont Blanc Tahitian vanilla ice cream, real Vermont maple syrup & freshly whipped cream</i>	8.95

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

BEVERAGES

Lemon, Lime, Orange or Pink Grapefruit Ade <i>with freshly squeezed citrus juice</i>	5.95
<i>add strawberry +\$2</i>	
Fountain Soda <i>Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Root Beer</i> . . . 32 oz	3.50
Gosling's Ginger Beer <i>non alcoholic</i>	5.00
Freshly Brewed Iced Tea . . . 32 oz	2.50
Organic Fair Trade Freshly Ground Sumatra or Water Processed Decaf	3.50
Tea or Herbal Tea	2.95

Parties of six or more will be subject to a 20% service charge