

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 make 'em buffalo chips! add buffalo sauce & blue cheese +\$2* . . . 9.95
- 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 add buffalo sauce & blue cheese +\$2* . . . 12.95
- 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

- Oyster Po' Boy Sliders** *dressed with jalapeno tartar sauce, lettuce & pickles* . . . 14.95
- Pulled Pork Sliders** *house-smoked with coleslaw & tangy BBQ sauce* 12.95
- Burger Sliders** *black angus from Pat La Freida add cheddar cheese +\$1* . . . 13.95

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

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
- Jack Cheese** . . . 12.95
- Slow-Simmered Black Beans** . . . 12.95
- Blackened Shrimp** . . . 16.95
- Ground Beef** *black angus from Pat La Freida* . . . 16.95
guacamole, sour cream & pico de gallo on the side

BOWLS, PLATES & COMBOS

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

New Taco Salad 14.95

iceberg, tomatoes, avocados, pickled jalapenos, 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

Burrito Boat 14.95

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

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, buttermilk ranch, blue cheese, chipotle-ranch, honey mustard, lemon-poppy seed or olive oil & vinegar

TODAY'S SOUP

please ask your server

LUNCH PLATES

Bayside Burrito 17.95

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

Shrimp & Grits 21.95

shrimp sautéed with bacon, butter & hot sauce served over our creamy grits

Baby Back Ribs

rubbed with our special blend of spices & smoked in house . . . with our own barbecue sauce, mashed potatoes or fries & coleslaw
half rack \$20.95/ full rack \$26.95

LUNCH COMBOS

choose any two for \$14.95

Side Salad

Mac 'n' Cheese

Grilled Cheese Sandwich

BLT on Wheat Toast

Soup of the Day

TACOS & BASKETS

BEACH BASKETS

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

- New Shoreside Sandwich** catch of the day-- grilled, blackened or fried-- on a brioche bun with jalapeno tartar on the side . . . 17.95
- New BOLT Sandwich** thick cut Bacon, fried Oysters, romaine Lettuce and ripe Tomato on brioche bun with a side of 18.95
jalapeno tartar
- New Shrimp Shack Wrap** chopped lettuce, tomato & onion with lime dressing & fried shrimp in a flour tortilla with jalapeno . 18.95
tartar
- Pulled Pork Sandwich** house smoked shoulder, pulled & dressed with tangy North Carolina barbecue sauce 17.95
- White Fish Reuben** catch of the day, melted swiss cheese, sauerkraut & 1000 acre dressing on buttered & toasted rye 18.95
- BBQ or Buffalo-Style Chicken Sandwich** grilled & brushed with our house-made barbecue sauce OR deep-fried & dipped . 17.95
in tangy buffalo sauce then topped with crumbled bleu cheese
- B.L.A.T. Wrap** thick cut bacon, romaine lettuce, sliced avocados, ripe tomatoes & chipotle mayo in a large flour tortilla 15.95
- Cowgirl Half-Pound Burger** certified angus beef from Pat La Freida grilled to order 14.95

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*

BUTTERMILK CHANNEL BASKETS

with fries, coleslaw & jalapeno tartar sauce

- Fish & Chips** 18.95
catch of the day, buttermilk-battered and fried
- Fried Oyster Basket** 21.95
eight Blue Point oysters fried in our Louisiana style
cracker-cornmeal crust

- Shrimp & Chips** 20.95
ten shrimp fried in our Louisiana style cracker-cornmeal
crust
- The Buttermilk Barge** 24.95
the Captain's Platter! Shrimp, oysters & fish combo

TACOS

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

- Slow-Simmered Black Beans** 7.95
- Ground Beef** black angus from Pat La Freida 9.95
- Chimayo Chicken** garlic & herb marinated 9.95
- House Smoked Pulled Pork** with coleslaw & tangy barbecue sauce 9.95
- Grilled Shrimp** 10.95
- Southern Fried Fish** sustainably farm raised basa 10.95
- Blackened Fish** with mango coulis, jalapeno tartar & fried capers 10.95

side of guacamole \$2.50 side of sour cream \$1.50

SIDES & SWEETS

LUNCH 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
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
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