

## APPETIZERS

Fried Pickles	6.95
Gator Bites	market price
fresh seasoned alligator meat, fried, served with tiger sauce	
Buffalo Chicken Dip	9.95
baked with fresh all white meat chicken, served with hot tortilla chips	
Crispy Potato Skins	7.95
with smoked bacon, cheddar and monterrey cheeses and sour cream	
Mozzarella Cheese Sticks	6.95
Chicken Fingers	9.95
Local Blue Crab Claws	market price
fried or steamed	
Steamed Alaskan Snow Crab Legs	market price
with coleslaw and butter	
Peel and Eat Shrimp	13.95
fresh, seasoned with old bay	
Wild Gulf Shrimp	13.95
fried, grilled, blackened or steamed	
Signature Crab Cakes	market price
made daily with fresh lump crab served with homemade Aioli sauce	
Coconut Shrimp	11.95
with fresh gulf shrimp, coconut and homemade marmalade sauce	

## WORLD FAMOUS NACHOS

Our famous nachos are oven baked with shredded Cheddar and Monterrey Jack cheeses, fresh tomatoes, onions and jalapeños served with sour cream and picante

Mucho Nacho Supreme with USDA Angus ground beef	17.95
Chicken Nacho Supreme with fresh grilled seasoned chicken	17.95
Cajun Nacho Supreme with crawfish tails and fresh gulf shrimp	17.95

## SOUPS

Homemade Shrimp Gumbo	6.95
Crawfish Etouffee	7.95

## OYSTERS

One Dozen fresh	market price
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18% gratuity will be added to parties of six (6) or more. Checks not accepted. Menu items and prices subject to change.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness,  
especially if you have certain medical conditions.

## SALADS

Fresh Garden Salad 6.95  
Iceberg lettuce, fresh tomatoes, red onions, spinach leaves, kalamata olives, sweet peppers, cucumbers and parmesan. Add grilled White Chicken or fresh Gulf Shrimp for 5.95

## SANDWICHES, BURGERS and PO'BOYS

All po'boys are served on traditional French bread with lettuce, tomato, pickle and mayonaise, sandwiches, burgers and po'boys are served with your choice of french fries, homemade coleslaw or potato chips  
Add 1.00 for each of the following, Cheddar, American or Swiss cheese, Applewood Smoked Bacon, Mushrooms

Pony Burger 8.95  
Our famous signature 1/2 lb Angus Beef burger with lettuce, tomato, onions and pickles

World Famous Sourdough Cheeseburger 8.95  
with sautéed onions and swiss cheese

Shrimp Po'boy 13.95  
with fresh gulf shrimp, available grilled, fried, blackened or steamed

Fresh Day Boat Catch Po'boy 13.95  
fresh day boat gulf fish grilled, blackened or fried, Ask your server about todays fresh catch selection

Hot Roast Beef Po'boy 13.95  
USDA choice round of beef, braised, served with gravy, neat or messy

Club Sandwich 9.95  
with smoked turkey and ham, applewood bacon, swiss and cheddar cheeses

## SIGNATURE USDA HAND CUT RIBEYE STEAK

USDA Certified Angus Ribeye hand cut, selected for rich, even marbling designated by the USDA as Choice, 12 oz cut.

Served with french fries and side salad. Available after 5pm 24.95

## BASKETS

Served with french fries, homemade coleslaw and hushpuppies

Fresh Blue Crab Claws	market price
Fried or Steamed	
Alabama Gulf Shrimp	16.95
Grilled, Blackened, Steamed or Fried	
Day Boat fresh Gulf Catch of the Day	market price
Our fresh catch is caught and cut in house fresh every day Ask your server about todays fresh catch available fried, grilled or blackened	

## KIDS

Served with french fries and hushpuppies. 12 years and under only

Chicken Tenders	5.95
Grilled Cheese Sandwich	4.95
Cheeseburger	5.95

## SIDES

Homemade Macaroni and Cheese	5.95
Buttermilk Hushpuppies	4.95
French Fries	2.95
Side salad	2.95
Coleslaw	2.95

## BEVERAGES

Coke	Fresh Strawberry Lemonade	Unsweet Tea
Diet Coke	Fresh Pineapple Juice	Hot Coco
Sprite	Bottled Water	Coffee
Dr Pepper	Root Beer	Red Bull
Lemonade	Fresh Brewed Sweet Tea	Red Bull sugar free

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## DESSERT

Ice Cream  
New York Style Cheesecake  
100% Columbian Coffee

## COCKTAILS

Iceburg Martini  
Pina Colada  
Raspberry Blast  
7 Headed Dragon  
190 Crazy Horse  
Bushwhacker  
Rum Runner  
Bahama Mama  
Blue Breeze  
Hurricane  
Captain Mai Tai  
Strawberry Beach Ball  
Mudslide  
Long Island Ice Tea  
Jamaican Rum Punch  
Classic Strawberry Daiquiri  
1800 Margarita  
Bloody Mary  
Chocotini  
Lemon Drop Martini  
White Russian  
Jamaican Special

## WINES

Chardonnay  
White Zinfandel  
Merlot  
Pinot Grigio  
Champagne available

## LIQUOR

Grey Goose  
Crown royal  
Bacardi  
Titos Vodka  
Malibu  
1800 Tequila  
Stolichnaya  
Ketel One  
Glenlivet  
Jameson  
Johnny Walker Black  
Hennesey Cognac  
Knobb creek  
Gentleman Jack  
Bombay Sapphire  
Don Julio  
Patron  
Gran Marnier  
Tannqeray  
Rumchata  
Rumpleminz  
Jagermeister

## BEER SELECTION

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## PALE LAGER

Budweiser  
Bud Light  
Miller Lite  
Dos XX  
Coors Light  
Corona Light  
Corona Extra

Michelob Ultra  
Stella Artois  
Landshark  
Bud Light Lime  
Bud Select  
Heineken  
Red Stripe

## HONEY WHEAT ALE

Truck Stop..Back Forty Brewing Co.

## AMBER ALE

New Belgium Fat Tire

## HARD CIDER

Angry Orchard Crisp Apple Cider

## NON ALCOHOLIC

Odoul's

## AMBER LAGER

Sam Adams Boston Lager  
Yuengling Traditional Lager

## PALE ALE

Naked Pig American Ale

## WHEATS

Blue Moon Belgian Wheat Ale

## LOW CALORIE

Bud Select 55

## IRISH STOUT

Guinness

## INDIA PALE ALE

Goodpeople IPA

Please ask your server about our many other selections, including seasonal specials and Microbrews