


TACO



tuesdays

tacos

FRIED FISH 12

fried cod, vegetable slaw, queso fresco & chipotle mayo

SHRIMP 12

grilled or fried, lettuce, Cheddar, pico de gallo, chipotle mayo

GRILLED STEAK 14

Lettuce, vegetable slaw, queso fresco, roasted tomato salsa

HAWAIIAN 15

grilled chicken and shrimp, grilled pineapple, onions and bell peppers, Cheddar cheese & chipotle mayo

PORK 10

Carolina style, vegetable slaw, queso fresco

CHICKEN 10

grilled or fried, lettuce, Cheddar, pico de gallo, chipotle mayo

salads & bowls

TACO SALAD 12

crispy tortilla bowl grilled chicken, pulled pork or steak topped with lettuce, sour cream, pico de gallo, cheddar and chipotle mayo

BLACKENED COD RICE BOWL 14

served over jasmine rice, cilantro, avocado, cucumber, tomato, queso fresco & topped with chipotle mayo

BLACKENED SHRIMP FAJITA BOWL 14

served over jasmine rice with black bean & corn salsa, peppers, onions, guacamole, lime wedges & cilantro

tapas {small plates}

ROASTED TOMATO SALSA OR PICO DE GALLO 5

served with fresh tortilla chips

GRILLED STREET CORN 5

topped with chipotle mayo & queso fresco


FRIED AVOCADO 6

served with side of chipotle mayo

{ \$4 } CORONAS & CORONA LIGHT

{ \$6 } HOUSE MARGARITAS

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DINNER SPECIALS

TUESDAY, MARCH 12TH, 2019

HOMEMADE SOUPS 7

ROASTED TOMATO & GARLIC CRAB BISQUE

WHITE CHICKEN CHILI

DAILY FRESH RAW BAR

2.75//EACH - 14//HALF DOZEN - 27//DOZEN

Bourbon Creek (VA)

ENTREES

HOMEMADE SPICY CRAWFISH ÉTOUFFÉE

Jasmine rice with sautéed jumbo shrimp 19

SEAFOOD PASTA

shrimp, scallops, clams, & mussels in a
in roasted lobster red pepper cream w/ spinach 24

GARLIC BROWN SUGAR GLAZED SALMON

over broccoli with a choice of one side 21

SESAME CRUSTED TUNA

over Hawaiian BBQ noodles w/ mango, pineapple,
roasted red pepper & field greens topped w/ wasabi cream 24

PINEAPPLE AND JALAPENO BBQ MAHI

over Jasmine rice and a choice of one side 23

12 OZ. TENDERLOIN BURGER

topped with sautéed mushrooms,
provolone cheese & one side 16

PRIME 14 OZ. RIBEYE

over mushroom risotto topped with onion rings
and choice of one side 36

ADDITIONAL SIDES 4

SPINACH & CARROTS or BROCCOLI

LOADED BAKED POTATO (+\$3)

DESSERTS 8

BROWNIE WITH CHEESECAKE SWIRL A LA MODE

APPLE COBBLER A LA MODE

BEERS ON DRAFT

MILLER LITE 3 | YUENGLING 3 | DOGFISH 60 MIN IPA
5.75 GUINNESS 6.00

DOGFISH AMERICAN BEAUTY PALE ALE 5.75

LEINENKUGEL BERRY SHANDY 5.25

BLUE MOON 5.00 | GOOSE ISLAND IPA 5.75

RAR VIP PALE ALE 5.50 | TERRAPIN UP HIGH IPA 5.50

16 MILE BLUES GOLDEN ALE 5.50

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