



FOR THE TABLE

Green Chile White Queso 10

Fire-roasted chiles, queso blanco, and tri-colored chips.

Jalapeno Popper Dip 12

A creamy blend of fresh jalapenos and cheese served with tortilla chips. Add bacon for +\$1

Spinach Artichoke Dip 12

Tri-color chips served with creamed spinach and artichokes.

Chips & Guacamole 12

Tri-color chips served with guacamole.

Chips & Dips 14

Tri-color chips, queso, salsa, spinach artichoke dip, and guacamole.

Steak Nachos 15

Tri-color chips, queso, jack-cheddar, and steak; topped with pickled jalapenos, pico de gallo, sour cream, and guacamole.

Fried Zucchini 12

Crispy fried zucchini slices served with ranch.

Mozzarella Sticks 12

Fried mozzarella served with spicy marinara and ranch.

Tempura Mushrooms 12

Crispy mushrooms served with ranch.

Fried Pickles 10

Crispy pickle slices served with ranch.

Rattle Snake Bites 14

Steak bites tossed in your choice of sauce: Miso, BBQ, and Buffalo.

Cheese Fries 12

Stacked fries covered in queso, shredded cheese, jalapenos, bacon bits and sour cream.

82 Boneless Wings 14

Perfectly fried boneless wings, with your choice of sauce: Buffalo, BBQ, Miso Honey, or Ancho Dry Rub. **Add shoestring fries for +\$3**

82 Bone-In Wings 14

Perfectly fried bone-in wings, with your choice of sauce: Buffalo, BBQ, Miso Honey, or Ancho Dry Rub. **Add shoestring fries for +\$3**

Crispy Brussel Sprouts 10

Crispy brussel sprouts tossed in a salted maple glaze with bacon.

Crispy Calamari 14

Calamari rings breaded and fried until golden and topped with parmesan cheese and a side of arrabiata.

Peel & Eat Shrimp (1 pound cold) 18

Shrimp and cajun lemon butter. Served cold with cocktail sauce.

Blue Point Oysters Market Price

Served with horseradish and cocktail sauce.



SOUPS & SALADS

Shrimp Bisque cup 5 | bowl 7

Roasted red peppers and shrimp bisque.

House Salad half 6 | full 8

Chopped romaine, tomatoes, and sliced cucumbers, topped with feta cheese crumbles and croutons and served with balsamic vinaigrette on the side.

Caesar Salad half 6 | full 8

Chopped romaine, shredded parmesan cheese, and croutons tossed together in a classic caesar dressing.

Add chicken for +\$4

Salmon Salad 15

Your choice of house or caesar salad topped with blackened salmon.

Cobb Salad 13

Grilled chicken, blue cheese crumbles, tomatoes, crispy bacon, egg, avocado and your choice of dressing.

Spinach Salad 13

Fresh spinach, blueberries, strawberries, grilled chicken, candied pecans and goat cheese, served with balsamic vinaigrette on the side.

Classic Wedge 9

Iceberg lettuce wedge topped with house-made blue cheese dressing, bacon bits, tomatoes, and blue cheese crumbles, and finished with a drizzle of balsamic reduction.

Add chicken to any salad for +\$4

PASTA

Green Chile Chicken Penne 18

Blackened chicken, green chiles, alfredo sauce, and penne noodles.

Five Cheese Cajun Tortellini 19

Cheese tortellini in a cajun cream sauce.

w/ Grilled Chicken 23

w/ Shrimp 24

w/ 8 oz Sirloin 26

w/ 6 oz Filet 40

Fettucini Chicken Alfredo 15

Fettuccine pasta topped with alfredo sauce and grilled chicken.

Shrimp Pasta 15

Linguini noodles topped with alfredo sauce and shrimp.

WHERE'S THE CHICKEN

All plates are served with your choice of two sides.

Monterrey Chicken 17

Grilled chicken breast topped with pepper jack cheese, bacon and pico de gallo.

BBQ Chicken 17

Grilled chicken breast topped with BBQ sauce.

Island Fire Chicken 17

Grilled chicken tenders marinated in a sweet and spicy citrus sauce.

Adult Chicken Strips 17

Three chicken tenderloins.

Chicken Fried Chicken 17

Hand-battered chicken breast.



WHERE'S THE BEEF

All steaks are served with your choice of two sides.

6 oz Filet	29
8 oz Filet	36
12 oz Ribeye	26
16 oz Ribeye	29
8 oz Sirloin	15
12 oz Sirloin	20
8 oz NY Strip	16
12 oz NY Strip	21

Steak Add-Ons:

Shrimp Skewer \$5 | Mushrooms & Onions \$5

Parmesan Crusted \$5 | Peppercorn Sauce \$5

Mushroom & Heirloom Tomatoes \$5

Truffle Sauce \$9

Steak Frites 29

10 oz USDA Prime flat iron steak crusted with kosher salt, coarsely cracked pepper and garlic, topped with caramelized shallot butter and served with fries.

Chicken Fried Steak 17

Classic chicken fried steak served with green chile bacon gravy, red bliss mashed potatoes, and green beans.

Chimichurri Sirloin 22

Ancho-dusted 12 oz sirloin steak with the choice of two sides.

Classic American Burger 12

8 oz patty flame broiled and served with fries.

***Add cheese +\$1, Bacon +\$1, Green Chili +\$1**

Make it a BBQ burger +\$3

Steak Tacos 16

Marinated steak in ancho seasoning, flash fried, and served in three corn tortillas with sriracha mayo, shredded cabbage, pico, pickled onions, cotija cheese and cilantro.

Chicken Sandwich 12

Grilled chicken breast, chipotle cherry BBQ sauce, and pickles.

Buffalo Chicken Sandwich 12

Fried chicken breast, buffalo sauce, and pickles.

OFF THE HOOK

Blackened Salmon 21

Blackened salmon served with your choice of two sides.

Fish N' Chips 17

Shiner Bock-battered cod served with fries.

Fried Shrimp 17

Fried shrimp with fries.

FOR THE KIDS

Chicken Tenders	8
Chicken alfredo	9
Burger	9
Kraft Mac N' Cheese	5
Scoop of vanilla ice cream	2

SIDES

French Fries	3.5
Rice Pilaf	3.5
Sauteed Zucchini	3.5
Spinach	3.5
Green Beans	3.5
Corn	3.5
Broccoli	3.5
Mashed Potatoes	3.5
Baked Potato	3.5

Load it with sour cream, chives, cheese, and bacon bits for \$1.50 more

DESSERTS

Red Velvet Cheesecake 12

Red velvet cake and New York-style cheesecake layered on an Oreo cookie crust with whipped cream.

New York-Style Cheesecake 12

New York-Style cheesecake with raspberry puree.

Cinnamon Roll Bread Pudding 12

Triple Chocolate Fudge Cake 9

Butter Cake 9