

Cocktails for Sharing

Giant Moose-Sized Margarita

House Tequila,
Sweet & Sour,
Triple Sec,
Orange Juice,
over rocks with
plenty of
straws for
sharing.



\$11

Moose-Sized Skyy-Tini's

Texas Grapefruit
Pacific Blueberry
Blood Orange
Green Apple
Cherry
Citrus
Raspberry
Grape



\$15

The Scorpion Bowl

Light Rum, Dark
Rum, Gin, Disaronno,
Triple Sec, Pineapple
Juice, Orange Juice
Lots of Garnish.



\$15

One per day!
If not sharing.



Malibu Rum Punch
served in a souvenir bucket

\$11.75 Same Day
Refills \$9.50

Beat the Heat with a
Frozen Pina Colada,
Strawberry Daiquiri
or Margarita \$6.50
Mudslide \$8.75



FROZEN DRINKS



BAR MENU

Monday, Tuesday, Wednesday
& Friday 3:00 to 9:30 pm

Saturday 12:00 to 9:30 pm

Sunday 1:00 to 8:00 pm



**Good Times, Great Food
Awesome Drinks and
Nightly Entertainment**



STARTERS & SHARING

Raw Oysters On the Half Served raw with horseradish, spicy cocktail sauce and saltine crackers. 6/ 8.99 12/ 16.99

Broiled Oysters Half-dozen oysters drizzled with garlic butter and topped with parmesan cheese until golden and bubbly. 10.99

Sushi Grade Ahi Tuna Seared rare sesame crusted Ahi tuna topped with a drizzle of organic teriyaki sauce with a side of pickled ginger and wasabi. 11.99

Jumbo Shrimp Cocktail Half dozen tiger shrimp served cold with our tangy and slightly spicy cocktail sauce. 8.99

Fried Calamari Flash fried house dusted rings and tentacles with a drizzle of garlic infused extra virgin olive oil then topped with mild pepper rings and a side of marinara. 8.99

Mussels Fra-Diablo or Bianco Style A pound of steamed blue mussels served in your choice of a spicy red sauce or a white wine butter sauce. Each topped with garlic, tomato and grilled toast points for dipping. 9.99 (Over pasta 11.99)

Shrimp Mozambique Half pound of tail on shrimp sautéed in garlic butter with just the right amount of spice. Served with yellow rice and grilled toast points. 9.99 (Over pasta 11.99)

Steamed Clams in Garlic & Oil A pound of middle necks steamed in their natural juice with a little olive oil and garlic. Served with grilled toast points. 10.99 (Over pasta 12.99)

Designer Share Platters

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|----------------------------|------------------------|
| Chicken Wings (4) | Jalapeno Shrimpers (3) |
| Chicken Strips (4) | Fried Pizza Logs (3) |
| Jalapeno Poppers (3) | Fried Green Beans |
| Mozzarella Sticks (4) | French Fries |
| Loaded Potato Saucers | Onion Rings |
| Fried Butterfly Shrimp (4) | |

Pick Two 7.99 Pick Three 10.99

Pick Four 14.99 Pick Five 17.99

Cured Salami & Cheese Platter Sharp cheddar, monterey-jack and gouda cheeses with salami, crackers and fresh fruit. 9.99

Chicken Santa-Fe Egg Roll or

Oriental Vegetable Egg Roll Six halves of these favorites served with our sweet chili dipping sauce. 7.99

Chicken Quesadillas Four triangles layered with fajita style chicken, grilled peppers, sautéed onion, tomato and cheddar cheese. Served with home-style salsa & sour cream 8.99

Chili Stacked Nachos A stack of our house-made tortillas with a generous portion of our gourmet chili and topped with cheddar cheese, tomato, onion and sour cream. 9.99

Potato Ribbons; Ranch Flavored, Spicy Buffalo Dry-Dust, Balsamic Vinaigrette or Plain Fresh cut and crispy fried russet potato ribbon chips piled high and seasoned with your choice of flavor. 4.99

SOUPS & SALADS

Whitey's Famous Chili Our gourmet chili topped with cheddar cheese and served with crackers. Cup 4.99 Bowl 5.99

Dockside Stone Crab Chowder A chowder worthy enough for Stone Crab in a rich and creamy base, laced with corn and potatoes. Served with crackers. Cup 4.99 Bowl 5.99

Greek Salad Plate Crisp lettuce greens, grape tomato, cucumber, red onion, mild pepper rings and black olives tossed in our authentic Greek dressing and topped with feta cheese. 9.99

Caribbean Seafood & Fruit Salad Jumbo shrimp and real crabmeat on a bed of crisp romaine with a blend of fresh cut fruit and our house-made citrus vinaigrette on the side. 13.99

Blackened Fish Summer Salad A white and flakey fish pan-seared in a special blend of seasonings. Served with fleshly sliced cucumber and tomato in our house-made vinaigrette. 11.99

Traditional House Salad or Caesar Salad 6.99

Salad Additions: Grilled Chicken 4, Crispy Chicken 4, Cold-Cuts; Ham-Turkey-Swiss 4, Blackened Shrimp 5, Crab Salad 7 or Ahi Tuna 10

BURGERS & SANDWICHES

Served with French Fries & Pickle (Onion Rings Extra)

The No Name Burger A half-pound never frozen angus beef burger topped with your choice of swiss, american or pepper jack cheese, lettuce, tomato, and onion on a grilled brioche bun 8.99

Adds: Grilled Onion or Mushroom .50 Bacon or Avocado 1.00

Memphis Burger Half pound angus burger with pepper jack cheese, bacon and onion rings topped with BBQ sauce. 9.99

Nantucket Burger Half pound angus burger with sautéed onion, mushroom, a drizzle of gravy and melted swiss. 9.99

Pasadena Chicken Sandwich Grilled chicken breast with sliced avocado, pepper jack cheese, crispy bacon, lettuce, tomato and onion on a grilled brioche bun. 10.99

Plain Ole Chicken Sandwich Your choice of grilled or crispy chicken breast topped with lettuce, tomato and onion on a grilled brioche bun. 8.99

Breaded Pork Tenderloin Sandwich An enormously sized breaded pork fritter fried golden brown then topped with lettuce, tomato and onion on a grilled brioche bun. 8.99

Philly Steak Sub Thinly sliced ribeye steak cooked with sweet peppers, onions, and swiss cheese. 9.99

Blackened Fish Sub A seasoned and grilled white fish filet topped with lettuce, tomato, and onion. 10.99

HOUSE SPECIALS

Steamed Snow Crab Platter A pound of snow crab clusters with melted butter, boiled baby reds, and sweet corn. 19.99

Steamed Shellfish Platter Half pound each of snow crab, middle neck clams and mussels served with melted butter, boiled baby red potatoes, and sweet corn on the cob. 19.99