

Appetizers

HOUSE SALAD

Mixed green salad served with cucumbers, carrots, tomatoes, and red onions with your choice of dressing
Add Chicken \$4 Add three Shrimp \$3

CHOICE OF DRESSINGS: Chipotle-Peach Vinaigrette, Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Jalapeno-Ranch, or Fat-Free Tangy Tomato Dressing

FRIED GREEN TOMATO STACK

Fried Green Tomatoes layered with crab meat and goat cheese served with our house remoulade

CHICKEN N' WAFFLE SLIDERS

Golden Fried Chicken between mini buttermilk waffles with peach preserves and maple syrup on the side

SOUTHERN CEVICHE

Tiger shrimp, grilled peaches, tomatoes, red onions, and cilantro marinated in peach juice, and lime juice and served with tortilla chips

CRAB BALLS

Gulf Coast Blue Crab, classic Trinity stuffing served on a bed of chiffonade Iceberg lettuce with our house remoulade on the side

WINGS (6)

Choice of Chipotle-Peach, Spicy-BBQ, Buffalo, Lemon Herb, Garlic & Parmesan, or Honey-Jalapeno

CUCUMBER COINS

Cucumber Coins topped with a lite garlic-herb Boursin cheese, tiger shrimp then drizzled with raspberry puree, mango puree, and served with a refreshing Jicama slaw

SKINNY LETTUCE WRAPS

Green Leaf lettuce filled with grilled chicken, black beans, roasted corn, avocado, and pico with avocado ranch

SUMMER PORTABELLA

A Grilled Portabella mushroom marinated in citrus Ponzu then topped with goat cheese, a slice of grapefruit and a slice of plum

HAIR OF THE DOGWOOD

A ½ pound of chicken fried Applewood bacon served with country gravy and a 24 oz. Clamato Budweiser

WHITE QUESO N' SALSA

Cup \$5 Add Gator \$2

Salsa \$3

Bowl \$7 Add Gator \$3

Proudly serving



A local favorite

*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness