

**APPETIZERS**

CRAB STUFFED MUSHROOMS $10.49

JUMBO MUSHROOM CAPS STUFFED WITH CREAM CHEESE CRAB FILLING TOPPED WITH MOZZA CHEESE

BLOOM ‘n’ ONION $9.99

A HUGE BLOSSOMED ONION BATTERED TO PERFECTION SERVED WITH RANCH & CHAPOLTIE MAYO

CHEESE STICKS $7.99

THREE CHEESE BLEND WITH A ZESTY TORTILLA BATTER (8 STICKS)

ESCARGOT $10.49

SAUTEED IN CREAMY GARLIC BUTTER AND PLACED IN A MUSHROOM CAP AND SEASONED TO PERFECTION

CHICKEN CHUNKS $9.49

DEEP FRIED BATTERED WHITE CHICKEN BREAST

MUSSELS $10.49

STEAMED IN BEER AND SERVED WITH GARLIC BUTTER

DEEP FIRED SHRIMP $9.99

DEEP FRIED BATTERED SHRIMP SERVED WITH SHRIMP SAUCE

CHICKEN WINGS $9.99

12 WINGS COOKED TO PERFECTION AND TOPPED WITH YOUR CHOICE OF SAUCE (BBQ, HONEY GARLIC, HOT OR SALT AND PEPPER)

TORNADO POTATOE $7.99

OUR UNIQUELY TWISTED AND FRIED POTATOE SERVED WITH RANCH OR CHAPOLTIE MAYO

SAUTEED SHRIMP $9.99

8 JUICY SHRIMP SAUTEED IN GARLIC BUTTER AND HERBS

CALAMARI $11.99

BASKET OF GOLDEN DEEP FRIED GOODNESS

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| “GRAB THE BULL BY THE HORNS”YOU CAN COOK YOUR OWN MEAT OR WATCH WHILE WE GRILL IT FOR YOU!IF YOU COOK, DESSERT IS ON US! STEAK – JUICY, SEASONED AND GRILLED TO PERFECTION6oz. TENDERLOIN $22.9510oz. RIBEYE $28.9510oz. NEW YORK STRIP $25.95RIBS – GRILLED AND SMOTHERED IN OUR SIGNATURE BBQ SAUCEFULL RACK $33.95 HALF RACK $28.95LOBSTER FEAST $33.95 – 2 7oz. ROCK LOBSTER TAILS, STEAMED AND SEASONED TO PERFECTION6oz GRILLED CHICKEN BREAST $18.99 SEASONED AND GRILLED TO PERFECTION (ALL MEALS ABOVE SERVED WITH SALAD BAR, POTATOE, WHITE OR FRIED RICE, DAILY VEGETABLE AND GARLIC TOAST)ADD ONSMUSHROOMS AND ONIONS $3.99SHRIMP SKEWER $5.997oz ROCK LOBSTER TAIL $14.99FOR THE YOUNG BUCKS & FAWNSSERVED WITH FRIES AND A DRINKCHICKEN CHUNKS - $6.99 HOT DOG - $6.99 PIZZA POPS - $6.99 THIRST QUENCHERS $2.00PEPSI, DIET PEPSI, 7UP, DIET 7UP, ROOTBEER, GINGER ALE, ORANGE CRUSH, APPLE AND ORANGE JUICE, ICED TEA, MILK, CHOCOLATE MILK  | ENTREESCHICKEN FETTUCCINI ALFREDO $17.99 FRIED CHICKEN BREAST SERVED OVER LINGUINI NOODLES SMOTHERED IN ALFREDO SAUCE AND A SIDE OF GARLIC TOAST.CHICKEN PARMESAN $18.99 JUICY BREADED CHICKEN BREAST SERVED OVER LINGUINI NOODLES SMOTHERED IN MARINARA SAUCE AND PARMASEAN WITH A SIDE OF GARLIC TOAST.SHORE LUNCH $14.99 OUR SIGNATURE BATTERED FISH SERVED WITH CRISPY FRENCH FRIES AND TARTAR SAUCE CHICKEN BURGER $12.99 SERVED ON A TOASTED BUN WITH LETTUCE TOMATO AND MAYO AND CRISPY GOLDEN FRIES.PHILLY CHEESE STEAK $14.99 JUICY SHAVED BEEF SERVED ON GARLIC TOAST COVERED IN MUSHROOMS, ONIONS AND GREEN PEPPER AND TOPPED WITH CREAM CHEESE.BULLPIT BURGER AND FRIES $11.956oz POUND PATTY GRILLED TO PERFECTION, SERVED WITH TOMATO, LETTUCE, CHEESE AND ONION ON A TOASTED BUNCHICKEN CAESAR SALAD $13.99CRISPY ROMAINE LETTUCE, RED ONION, MUSHROOMS, BACON BITS, CRUTONS, CHICKEN PIECES AND PARMASEAN CHEESE COMBINED WITH CAESAR DRESSING TO CREATE OUR SIGNATURE CHICKEN CAESAR SALAD SALAD BAR $8.99 ENJOY OUR SALAD BAR, POTATO & MACARRONI SALAD, GARDEN SALAD, CRUNCHY SALAD, BEAN SALAD AND MORE! |

DRINK MENU

BEER - $4.25 BLUE, BLUE LIGHT, BUD, BUD LIGHT, MOLSON CANDIAN, COORS LIGHT

WINE – $4.50/GLASS, $23.00/CRAFT RED – NAKED GRAPE SHIRAZ OR PELEE MERLOT,

WHITE – NAKED GRAPE CHARDONNAY, PELEE ISLAND GEWIIRZTRAMINER

BRING YOUR OWN WINE - $10.00 CORKING FEE

HARD LIQUOR - $5.00 A SHOT, $9.00 FOR A DOUBLE

CROWN ROYAL WHISKY $5.25

CAESAR $6.50 – GLASS RIMMED WITH SAUCE, SEASONED WITH CELERY SALT, WORCESTERSHIRE SAUCE,

1-1.5OZ VODKA, A DASH OF HOT SAUCE TOPPED OFF WITH CLAMTO JUICE AND A PICKLE FOR GARNISH

COOLERS $6.00 – PALM BAY, TANGERINE MIST, STRAWBERRY PINEAPPLE, PINEAPPLE MANDARINE, KEY LIME CHERRY, RUBY GRAPEFRUIT SUNRISE

PARALYZER $7.00 – 1oz KAHLUA, 1oz VODKA, COKE AND MILK STIRRED GENTLY

LONG ISLAND ICED TEA $7.00 – 1/2oz VODKA, 1/2oz WHITE RUM, 1/2oz GIN, 1/2oz TEQUILA, 1oz LIME JUICE, 1/2oz TRIPLE SEC, 1oz GOMME SYRUP, SPLASH OF COKE,