



STARTERS

CHILLED PEEL & EAT SHRIMP (GF)

our signature seasoned boil
horseradish cocktail sauce, creole aioli
half or full pound **13/21**

FIRECRACKER CAULIFLOWER (V)

nine breaded florets, asian zing sauce
green onion, sesame seeds **11**

CRAB CAKES

lump crab, dressed greens
red pepper aioli **14**

LE HOMME DIEU FONDUE (V)

our rich queso, tomato pico
griddled baguette **11**

O-RINGS (V)

ten pieces, ale battered
Lure sauce **10**

AHI TUNA* (GF)

#1 grade, fresh tuna loin
sesame seed & ginger crust, seared rare
greens, citrus vinaigrette
hot mustard aioli, soy ginger sauce **17**

CAPRESE PLATE (V)

ripe tomatoes, fresh mozzarella, arugula
balsamic, olive oil, salt & pepper
crispy shallots, basil **11**

TATER TOTCHOS

tots, queso drizzle, bacon
green onion, tomato, fresh jalapeño **11**

CALAMARI

roasted tomato sauce
citrus aioli, lemon **15**

KETTLE CHIPS

with Beer Cheese Dip **6**

FLATBREADS

JERK CHICKEN

queso sauce, red onion, tomato, green pepper
fontina cheese, southwest sour cream **14**

FRESH MOZZARELLA, TOMATO & BASIL (V)

pesto spread, tomato, fresh mozzarella, shallot
balsamic glaze, basil, pine nuts **13**

SHRIMP SCAMPI

parmesan white sauce, garlic, tomato
green onion, fresh parmesan, parsley **16**

MUSHROOM & ARTICHOKE (V)

olive oil, grilled portobello, artichoke hearts
arugula, fontina cheese, caramelized onions **12**

(V) vegetarian

(GF) gluten free