

251-405-0031 • www.squidinkeats.com

# LUNCH MENU

# KILLA' PO BOY'S, SANDWICHES, BURGERS

Served with Skinny Fries

**Fresh Fish Sandwich** - grilled gulf fish, shredded lettuce, tomato, onion, pickle, remoulade, on a grilled potato bun. **\$ Market Price** 

**Shrimp Po Boy** - fried gulf shrimp, remoulade, shredded lettuce, tomato, onion, pickle, served on a grilled Po Boy roll. **\$11.75** 

**MobTown Hot Chicken** - crispy fried chicken thigh, hot spice baste, shredded lettuce, tomato, onion, pickle, aioli, on a grilled potato bun. **\$11.50** 

**Chronic Pork Chop Sandwich** - fried pork chop, tomato, shredded lettuce, red onion, pickle, sweet peppers, spicy mayo, yellow mustard, on a grilled potato bun. **\$11.50** 

**Chicken Bahn Mi Bao** - Grilled chicken thigh, pickled carrots, pickled daikon, fresh cucumber, shaved jalapeno, cilantro, spicy mayo. on a bao bun. **\$8** Additional Bao **\$3** 

Tuna Poke Bao - Poke tuna, green and red onion, radish, cucumber, spicy mayo, sesame seeds, on a bao bun. \$8 Additional Bao \$3

**MobTown Bao** - Fried chicken tossed in MobTown hot sauce, house pickle, spicy mayo on a bao bun. **\$8** Additional Bao **\$3** 

**Avocado BLT** - avocado spread, bacon jam, sliced tomato, shredded lettuce, cilantro, gyoza, aioli on toasted multi-grain bread. **\$10** 

"Cadillac" Burger "Viva la France"- brie, shallot and bacon jam, shredded lettuce, tomato, onion, pickle, and our signature burger sauce, on a grilled potato bun. \$12.75

The "Britt" Burger - blue cheese spread, arugula, tomato, onion, and pickle on a grilled potato bun. \$12.75

Cadillac Coupe DeVille Burger - bacon, brie cheese, plum tomato jam, caramelized onions, lettuce, tomato, onion, and our signature burger sauce, on a grilled potato bun. \$14.50

**Southern Viper Burger** - bacon, grilled green tomatoes, viper sauce, Mozzarella cheese, lettuce, pickle, and our signature burger sauce on a grilled potato bun. \$12.75

American Burger - shredded lettuce, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. \$10 Add Cheese \$1.50

### ECLECTIC EATS

"London Calling" Fish n Chips - battered fish, malt vinegar aioli, lemon wedge, served with skinny fries.

\$ Market Price

**Avocado Toast** - crushed avocado with lime juice, cilantro, cotija cheese, sliced radish, chili lime seasoning, on a grilled multigrain bread. Served with arugula, tomato salad. \$9

**Tuna Poke Bowl** - Diced Tuna, soy sesame sriracha dressing, cucumbers, radish, red onion, scallions, sesame seeds, avocado, spicy mayo and crunchy gyoza over sushi Rice. **\$13** 

**Tuna Poke Power Bowl** - Diced Tuna, soy sesame sriracha dressing, over Lentils, Quinoa, Kale, charred cauliflower, sweet potato, cucumber, craisins, crunchy gyoza. \$13

### EAT YOUR GREENS

**Simple Green Salad** - salad greens, tomato, cucumber, radish, crispy chickpea, served with house ranch dressing. \$9

Add Chicken: \$3 Add Shrimp: \$4

**Power Salad** - lentils, quinoa, kale, charred cauliflower, sweet potato, cucumber, craisins, crispy chickpea, and avocado served with sweet soy vinaigrette. \$11.50

Add Chicken: \$3 Add Shrimp: \$4

**Chicken Banh Mi Salad** - salad greens, cucumber, pickled carrot, pickled daikon, jalapeño, cilantro, crispy chickpea, radish, tossed with chimichurri vinaigrette. \$13.50

Substitute Shrimp: \$2.50

<sup>\*</sup>Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness, especially if you have a medical condition. Please be advised food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

# DRINK MENU

### HANDCRAFTED COCKTAILS

**Black Cadillac:** Bombay Sapphire, Champagne, blueberry, squid ink. **\$10** 

**Mobhatten:** Bacon washed ClydeMays85, sweet vermouth, cherry juice, bitters, apple. **\$12** 

**Pink Cadillac:** St. Germain, Dolin dry vermouth, Champagne, Aperol, lavender & Iemon. **\$10** 

**Strawberry Fields:** Roku Gin, strawberry, mint, lime, rose, tonic. \$10.50

**Eight Arms, No Legs:** Cointreau, SANTO Tequila, cucumber, rosemary syrup, lime, squid ink. \$12.50

**Queen Victoria:** Absolut Peach vodka, mint, cucumber, agave syrup, ginger ale, orange peel. **\$11** 

**Bienville Bitter:** Rittenhouse rye, rose infused vermouth, luxardo maraschino, campari, lemon. \$12

**Santa Maria:** Santo tequila, jalapeno agave nectar, grapefruit, cinnamon. **\$14** 

**Cherry Bomb:** Saki, St. Germain, simple syrup, lime, lemon, cherry. **\$9** 

**The Royal Punch:** Clyde May's 85, Kahlua, Coursoisier, cream, five spice simple syrup, chocolate bitters, star anise. **\$12.50** 

**Damn the Torpedoes:** Kraken rum, Khalua, squid ink, blueberry. **\$9.50** 

**Full Speed Ahead:** Diplomatico Reserva rum, Campesino Silver, coconut cane syrup, lemon, lime, orange. \$14

### HISTORIC LIBATIONS

Old Fashioned: Clyde Mays 85, agave, bitters, orange. \$13

**Top Shelf Margarita:** SANTO tequila, Grand Marnier, lemon and lime juice, agave. **\$13** 

Negroni: Gin, campari, sweet vermouth. \$8

Manhattan: Whiskey, sweet vermouth, bitters. \$13

**Whiskey Sour:** Bourbon, simple syrup, egg white, Angostura bitters. **\$10** 

**Pimm's Cup:** Pimms, Bombay Dry, cucumber, agave, lemon juice, ginger ale. **\$10** 

Mojito: Rum, mint, lime juice, simple syrup. \$8

**Sidecar:** Cognac, Cointreau, Iemon juice. \$15

**Gin Fizz:** Dry gin, lemon, lime, cream, egg white, orange blossom water. **\$13** 

**Sazerac:** Rye whiskey, Peychaud bitters, absinthe rinse. **\$12** 

Traditional Daiquiri: Aged rum, lime, simple syrup. \$11

**Alabama Mule:** Elizabeth vodka, lime, Buffalo Rock ginger ale. **\$10** 

Dark and Stormy: Rum, lime, ginger beer. \$12

French 75: Dry gin, lemon, champagne. \$12

**Bartender's Handshake:** Bartender's choice of shot and a beer. **\$ Market Price** 



**Bottle:** 

Budweiser \$3.50 Bud Light \$3.50 Michelob Ultra \$3.50 Yuengling \$3.50 Coors Light **\$3.50**Newcastle **\$4.00** 

Corona \$4.50 Corona Light \$4.50 Heineken \$4.50 Heineken 0.0 \$4.50

ASK YOUR SERVER FOR SEASONAL CRAFT BEER AND WINE!

Happy Hour Specials! Mon. - Fri. 2pm - 6pm Join us for Weekend Brunch! 9am - 2pm



OUR RESTAURANT FAMILY









