



251-405-0031 • [www.squidinkeats.com](http://www.squidinkeats.com)

## SQUID INK EATS

### SNACKS

**Fried Calamari** - crispy fried calamari, lemon squid ink aioli, served with house romesco sauce. **\$13.50**

**Spanish S.O.S. (Squid on a shingle)** - calamari, garlic, chili flakes, lemon, parley, butter, toasted bread crumbs, over chargrilled bread. **\$13.50**

**Street Cauliflower** - oven roasted cauliflower, cotija cheese, cilantro, chili lime seasoning, aioli. **\$8.75**

**Fried Deviled Eggs** - crunchy fried base, savory whipped egg filling, scallions. **\$6**

**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**

**MobTown Chicken Bites** - Crispy fried chicken thigh, MobTown hot sauce, with pickled cucumber and blue cheese spread. **\$7**

**MobTown Hot Fries** - Crispy skinny fries, MobTown hot sauce, spicy mayo, cotija cheese, cilantro. **\$8**

### ECLECTIC EATS

**Seafood Pasta** - shrimp, calamari, white wine, crushed tomato, garlic, basil, toasted bread crumbs, pecorino romano cheese, served over fettuccine. **\$19**

**Shrimp Scampi** - Shrimp, garlic, butter, lemon, white wine, parsley, pecorino romano cheese, served over fettuccine **\$17.50**

**Chicken Pasta** - grilled chicken, garlic, shallots, creamy tomato broth, pecorino romano cheese, served over fettuccine. **\$16**

**“London Calling” Fish n Chips** - battered local fish, malt vinegar aioli, lemon wedge, served with skinny fries. **\$ Market Price**

**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, raisins, crunchy gyoza. **\$13**

### 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**

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

**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**

**“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**

**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**

### EAT YOUR GREENS

**Simple Green Salad** - salad greens, tomato, cucumber, radish, crispy chickpea, served with house ranch dressing. **\$9.00**  
**Add Chicken: \$3 Add Shrimp: \$4**

**Power Salad** - lentils, quinoa, kale, charred cauliflower, sweet potato, cucumber, avocado, raisins, crispy chickpea, 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**

AWARDED  
MOST  
INNOVATIVE  
MENU  
NAPPIES 2021

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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 & lemon. **\$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, lemon 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**

## BEER

### 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

**PR FOUNDATION**  
DOING VERY SPECIAL THINGS FOR VERY SPECIAL PEOPLE  
**PRFoundation.net**

### OUR RESTAURANT FAMILY



#SQUIDINKEATS  
#INKHAPPENS