

# SMALL PLATES

- Soft Shell Crab Sliders \$24**  
Jersey Tomato, Mixed Greens, Chipotle Tartar, Toasted Brioche Buns
- Chicken Wings or Tenders \$16**  
Buffalo w/ Blue Cheese  
Garlic Parm w/ Marinara  
Honey Habanero w/ Ranch
- Buffalo Chicken Rangoon \$14**  
Slow Roasted Chicken, Herbed Bleu Cream Cheese, Hull Hot Sauce, Bleu Cheese Crumbles, Ranch Dressing
- Mango Shrimp \$20**  
Flash Fried Shrimp, Shredded Lettuce, Mango Salsa, Heirloom Grape Tomatoes, Mango Aioli, Baked Tortilla
- Bahamian Conch Fritters \$16**  
Annie Ann's Zesty Batter, Island Sauce
- Shrimp Toast \$15**  
Flash Fried Shrimp Cake, Panko Bread Crumbs, Brioche, Sweet & Sour Sauce
- Charcuterie Board \$24**  
Assorted Cured Meats & Cheeses, Mixed Olives, Marinated Artichoke Hearts, Assorted Fruits, Guava Pasta, Flatbread Crackers, Busy Bees Local Honey
- Pork Belly Bao Buns \$22**  
Braised Pork Belly, Pickled Mustard Greens, Chopped Peanuts, Hoisin Glaze, Fluffy Bao Buns

# STEAMERS

- Prince Edward Island Mussels \$18**  
Basil, Garlic, Rosa Sauce, Parmesan Crostini
- Baker's Dozen Little Neck Clams \$18**  
Scampi Butter, Garlic, White Wine, Parmesan Crostini

# TACOS

All Taco Served w/ Guac, Beans & Rice  
\*Add 3rd Taco \$7

- Brisket Burnt Ends \$18**  
House Smoked Brisket, Pico de Gallo, Queso Fresco, Tequila Jalapeño Cream
- Pulled Chicken \$16**  
Marinated Chicken Breast, Shredded Lettuce, Jack & Cheddar, Roasted Tomato Jalapeño Sauce
- Maine Lobster Special \$MP**  
Claw & Knuckle Meat, Quick Pickled Cabbage, Baby Radish, Cilantro, Avocado Lime Crema

# HOUSE SIDES

- House Sides \$5**
  - Potatoes du Jour
  - Vegetable du Jour
  - House Slaw
  - Grilled Corn
  - Seaweed Salad
  - House Chips
  - Sweet Plantains
  - Beans & Rice
- House Sides \$6**
  - House Salad
  - Caesar Salad
  - French Fries
  - Sweet Potato French Fries
  - Onion Rings
  - Bread Basket
  - Chips & Guac  
Add Pico de Gallo \$2

# SANDWICHES

- Served with Choice of Fries, House Salad or House Chips  
\*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2
- Fried Flounder Po Boy \$19**  
Flash Fried Local Flounder, Beefsteak Tomato, Leaf Lettuce, Cheddar Cheese, Tartar Sauce, House Baked French Bread
- Honey Mango Pulled Pork \$18**  
Slow Roasted Pork, Slaw, Horseradish Pickles, Honey Mango BBQ Sauce, Grilled Brioche
- Rum Row BLT Club \$15**  
Marinated Jersey Tomato, Leaf Lettuce, Candied Bacon, Basil Avocado Aioli, Toasted Brioche  
Add Cheese \$2
- Smoked Tri Tip Steak \$18**  
Slow Smoked Tri Tip Steak, Caramelized Onions & Mushrooms, Demi Glaze, Provolone Cheese, Tequilla Jalapeño Creme, Toasted Kaiser Roll

# BURGERS

- Served with Choice of Fries, House Salad or House Chips  
\*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2
- Rum Row House Burger \$19**  
1/2 lb. Ground Short Rib, Chuck & Brisket Burger Blend, Applewood Bacon, Leaf Lettuce, Tomato, Pimento Cheese, Pickled Onions, Sriracha Marmalade, Grilled Brioche
- Gourmet Big One \$18**  
1/2 lb Ground Short Rib, Chuck & Brisket Burger Blend, Leaf Lettuce, Tomato, Pickle, Choice of Cheese, Grilled Brioche  
ADD ONS \$3  
Extra Cheese, Crispy Onions, Portobella Mushroom, Avocado, Applewood Bacon, Pickled Onions, Roasted Peppers
- Tuna Burger \$23**  
#1 Sushi Grade Yellowfin Tuna, Grilled or Blackened, Cilantro Lime Slaw, Jersey Tomato, Leaf Lettuce, Avocado, Wasabi Aioli, Grilled Brioche

# HOUSE SOUPS

- Shellfish Chowder cup \$8 | bowl \$12**  
2016 & 2018 Winner "Best Chowder"
- Soup of the Day cup \$7 | bowl \$11**

# GARDEN VEGGIES

- Classic Caprese \$17**  
Heirloom Tomatoes, Buffalo Mozzarella, Sweet Basil, Sea Salt, Cracked Black Pepper, Olive Oil  
Add Avocado \$3 | Add Crab \$7
- Hummus Plate (V) \$20**  
English Cucumber, Carrots, Julienne Peppers, Mediterranean Olives, Grilled Pita, Flatbread Crackers, Served w/ House Made Hummus
- Fried Green Tomatoes \$19**  
Panko Encrusted, Baby Arugula, Grilled Asparagus, Roasted Peppers, Sun-dried Tomato Dressing

GF - GLUTEN FREE | V - VEGAN

\*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

