

# On The Rocks

All of our food is prepared by our Chef's team to order. Please allow us time to create and serve our signature dishes.

## LUNCH MENU

### APPETIZERS

#### **House-made Hot Chips**

House-made hot chips. Served with a smokey chipotle ranch. 6.95

#### **Cheese Lovers Mac 'n' Cheese Bites**

Crispy fried mac 'n' cheese bites. Served with a warm queso dip. 7.95

#### **Fried Pickle Fries**

Dill pickles lightly breaded and fried. Served with ranch. 7.95

#### **Soft Pretzels**

Baked and served with cheese or spicy mustard. 7.95

#### **Quesadilla**

Sun-dried flour tortillas stuffed with cheese, black beans, tomatoes, and peppers. Served with sour cream and salsa. 8.95

Chicken 2 Ground Beef 2 Shrimp 3

#### **GF Loaded Potato Skins**

Loaded with cheese, bacon and scallions. Served with sour cream. 8.95

#### **Fried Emerald Tomatoes**

Lightly breaded and fried green tomatoes. Served with ranch or our Asian lava sauce. 9.95

#### **Calamari**

Lightly breaded rings and tentacles. Crispy fried and served with a sweet marinara. 10.95

#### **\* Fried Oysters**

Fresh local oysters lightly breaded, fried and dusted with cajun seasoning. 11.95

#### **GF Crab Dip**

Lump crab meat baked into a rich creamy cheese dip. Served with toasted pita points. Substitute tortilla chips for a gluten free option. 11.95

#### **GF Dune of Nachos**

Tortilla chips piled high with cheese, black beans, tomatoes, lettuce, jalapenos, pico de gallo and sour cream or smokey chipotle ranch. 12.95

Chicken 2 Ground Beef 2 Shrimp 3

#### **Grouper Bites**

Lightly breaded and fried. Served with french fries. 12.95

#### **\* Ahi Tuna (Rare)**

Fresh local tuna lightly seared and served with soy sauce, pickled ginger and wasabi. 13.95

## SOUPS AND SALAD

#### **The Three C's Chowder**

House-made creamy crab, clam, corn, and shrimp chowder. Garnished with bacon.

Cup 4.95 Bowl 7.95

#### **GF Salad Bar**

GF Excludes pasta salad and croutons. GF Dressing Available Upon Request.

**All-You-Can-Eat 10.99**

**\*One Trip 7.99**

**One Trip with Entree 3.99**

**Substitute One Trip to Salad Bar for Side Dish 2.99**

## WINGS

*Crispy chicken wings tossed in our signature sauces.*

#### **Hurricane Buffalo Wings:**

Category 1, Category 2, Category 3, Category 4, Category 5

#### **Flavored Wings:**

BBQ, Sweet Chili, Parmesan Garlic, Cajun, Lemon Pepper Dry Rub

#### **Boneless**

10 Count 7.95 20 Count 14.95

#### **Bone-In**

10 Count 9.95 20 Count 16.95

\* Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

GF indicates items that the item can be made Gluten Free. Although we take great precaution in eliminating cross-contamination from occurring, we cannot guarantee no gluten exposure. Therefore, we cannot recommend these items to an individual with Celiac Disease.

# TACOS

## **Island Shrimp Tacos**

Shrimp tossed in our famous island sauce made from cilantro, garlic, butter, lime, chilies. Topped with shredded cabbage. 13.95

*Two tacos, served with one side.*

## **Mahi Tacos**

Mahi tacos topped with shredded cabbage, fresh scallions and our Asian lava sauce. 12.95

# HANDHELDS

*Served with one side. Gluten free bread available \$1.*

## **Po' Boy Sub**

Lightly breaded and fried. Your choice of flounder, oyster, or shrimp. Cajun dusted with lettuce, tomato, onion, and pickled okra remoulade served on a fresh grilled 10" sub roll.

Shrimp 11.95 Flounder 12.95 Oyster 12.95

## **Shipwreck BLT**

Double-decker club layered with bacon, lettuce, tomato, and mayonnaise. 10.95

## **Atlantic Beach Club**

Double-decker club layered with ham, turkey, provolone, tomato, lettuce, mayonnaise. 11.95

## **Crystal Coast Cheesy Chicken**

Grilled chicken breast, provolone, bacon, lettuce, tomato, and mayonnaise on a grilled bun. 10.95

## **\* Shaved Prime Rib French Dip Sub**

House roasted prime rib with provolone, onions, and au jus on a fresh grilled 10" sub roll. 13.95

# BURGERS

*Hand-pattied, half-pound, expertly grilled, thick and juicy.*

*Served with one side on a grilled bun. Gluten free bread available \$1.*

## **\* The Classic**

American cheese, lettuce, tomato, pickle, onion, mayonnaise, and mustard. 9.95

## **\* Eastern Carolinian**

Fried green tomato, smoked bacon, hoop cheese, drizzled with barbecue sauce. 11.95

## **\* Farmer's Daughter**

Fried egg, bacon, cheddar, lettuce, tomato and mayonnaise. 12.95

## **\* The Mac Daddy**

Deep fried mac 'n' cheese bites, creamy queso, lettuce, tomato, and chipotle ranch. 13.95

## **\* Overboard**

Two half-pound patties topped with double bacon, double cheddar cheese, grilled onions, lettuce, tomato, and mayonnaise. 16.95

## **Lauren's Veggie Burger**

Garden burger, lettuce, fried green tomatoes, and drizzled with barbecue sauce. 11.95

# SEAFOOD SIGNATURES

*Served with french fries and cole slaw. Broiled seafood can be prepared GF.*

## **\* Flounder**

Fried 18.95 Broiled 19.95

## **\* Shrimp**

Fried 18.95 Broiled 19.95

## **\* Scallops**

Fried 24.95 Broiled 25.95

## **\* Oysters**

Lightly breaded, fried, and cajun dusted. 19.95

## **\* Clam Strips**

Lightly breaded, fried, and parmesan dusted. 15.95

# SIDE DISHES

## **French Fries**

## **House-made Chips**

## **Cole Slaw**

## **Sauteed Vegetables**

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