

# 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.

## APPETIZERS

### Fried Pickle Chips

Dill pickles lightly breaded and fried. Served with ranch. 9.95

### Cheese Lovers Mac 'n' Cheese Bites

Crispy fried mac 'n' cheese bites. Served with a warm queso dip. 9.95

### Soft Pretzel

Baked and served with cheese dip or spicy mustard. 9.95

### <sup>GF</sup> Loaded Potato Skins

Loaded with cheese, bacon and scallions. Served with sour cream. 10.95

### Quesadilla

Sun-dried tomato flour tortillas stuffed with cheese, black beans, tomatoes and peppers. Served with sour cream and salsa. 10.95  
Add Chicken 4 Ground Beef 4 Shrimp 4

### Fried Emerald Tomatoes

Lightly breaded and fried green tomatoes. Served with ranch or our Asian lava sauce. 10.95

### Calamari

Lightly breaded rings and tentacles. Crispy fried and served with sweet marinara. 13.95

### <sup>GF</sup> 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. 13.95

### \* Fried Oysters

Fresh local oysters lightly breaded, fried, and dusted with cajun seasoning. 14.95

### <sup>GF</sup> Dune of Nachos

Tortilla chips piled high with cheese, black beans, tomatoes, lettuce, jalapenos, pico de gallo and sour cream. 14.95  
Add Chicken 4 Ground Beef 4 Shrimp 4

### Grouper Bites

Lightly breaded and fried. Served with french fries. 15.95

### \* Ahi Tuna (Rare)

Fresh local tuna lightly seared and served with soy sauce, pickled ginger and wasabi. 15.95

## SOUP AND SALADS

### <sup>GF</sup> Three C's Chowder

House-made creamy crab, clam, corn and shrimp chowder. Garnished with bacon. Cup 6.95 Bowl 9.95

### Salads

<sup>GF</sup> dressing available upon request.

### House Salad

Lettuce, tomato, cucumber, red onion, cheese and croutons. 9.95

### Chef Salad

Lettuce, tomato, cucumber, red onion, ham, turkey, egg, bacon, cheese and croutons. 13.95

## BURGERS

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

Served on a grilled bun with french fries or tater tots. Gluten free bread available 1.00

### \* The Classic

American cheese, lettuce, tomato, pickle, onion, mayonnaise and mustard. 14.95

### \* Eastern Carolinian

Fried green tomato, bacon, hoop cheese, drizzled with barbecue sauce. 15.95

### \* Farmer's Daughter

Fried egg, bacon, cheddar cheese, lettuce, tomato and mayonnaise. 15.95

### \* The Mac Daddy

Deep fried mac 'n' cheese bites, creamy queso, lettuce, tomato, and house-made chipotle ranch. 16.95

### \* Overboard

Two half-pound patties topped with double bacon, double cheddar cheese, grilled onions, lettuce, tomato and mayonnaise. 18.95

### Lauren's Veggie Burger

Garden burger, lettuce, fried green tomatoes and drizzled with moonshine barbecue sauce. 14.95

## HANDHELDS

Served with french fries or tater tots. Gluten free bread available 1.00

### Shipwreck BLT

Double-decker layered with bacon, lettuce, tomato and mayonnaise. 12.95

### Atlantic Beach Club

Double-decker layered with ham, turkey, bacon, provolone, tomato, lettuce and mayonnaise. 13.95

### Crystal Coast Cheesy Chicken

Grilled chicken breast, provolone, bacon, lettuce, tomato and mayonnaise served on a grilled bun. 13.95

### Po' Boys

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 13.95 Flounder 14.95 Oyster 16.95

### \* Shaved Prime Rib French Dip

House roasted prime rib with provolone, onions and au jus served on a fresh grilled 10" sub roll. 14.95

### \* Shaved Prime Rib Philly

House roasted prime rib with provolone, onions and peppers served on a fresh grilled 10" sub roll. 14.95

## WINGS

Crispy chicken wings tossed in our signature sauces.  
Request for all flats or all drums 3.00 per 10 count

### Hurricane Buffalo Wings:

Category 1, Category 3, Category 5

### Flavored Wings:

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

10 count Boneless 12.95

10 count Bone-in 15.95

20 count Boneless 25.95

20 count Bone-in 29.95

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

<sup>GF</sup> indicates items that the item can be made Gluten Free. Although we take great precaution, we cannot recommend these items to an individual with Celiac Disease.

# SEAFOOD TACOS

Two tacos with french fries or tater tots.

## Island Shrimp Tacos

Shrimp tossed in our famous island sauce made from cilantro, garlic, butter, lime and chilies. Topped with shredded cabbage. 15.95

## Mahi Tacos

Mahi tacos topped with shredded cabbage, fresh scallions and our Asian lava sauce. 15.95

## SEAFOOD SIGNATURES

### Island Shrimp

Peel-and-eat shrimp tossed in our famous island sauce made from cilantro, garlic, butter, lime and chilies. Served with french bread for dipping.  
Half-Pound 17.95 Full Pound 27.95

### GF Lemon Snapper

Snapper lightly dusted in rice flour and sauteed. Topped with a rich lemon butter sauce. Served with your choice of two sides.  
22.95

### Shrimp and Grits

Shrimp, bacon, tomatoes and scallions in a rich creamy cheese sauce centered with white cheddar grits. 25.95

### \* Seared Tuna Steak

Fresh local tuna lightly seared (rare) and served with soy sauce, pickled ginger and wasabi. Served with your choice of two sides. 29.95

## \* SEAFOOD

Served with french fries or baked potato and cole slaw.

Substitute a traditional side for a signature side 2.95 ea.

### Flounder Platter

Fried 22.95 Broiled 23.95

### Shrimp Platter

Fried 21.95 Broiled 22.95

### Scallop Platter

Fried 27.95 Broiled 28.95

### Oysters

Lightly breaded and fried. 26.95

### Clam Strips

Lightly breaded, fried, and parmesan dusted. 18.95

GF Broiled seafood can be prepared gluten free.

## \* SEAFOOD ADD-ONS

Add Shrimp, Clams, Oysters, Scallops or Crab Legs to an entree.

Shrimp 6.95

Clam Strips 6.95

Oyster 9.95

Scallops 12.95

### Crab Legs

One pound Market Price

## Steamed Seafood

Served with your choice of two sides.

### GF Steamed Shrimp

Peel-and-eat with your choice of cajun or old bay seasoning.

Half-Pound 15.95 Full Pound 25.95

### GF Steamed Snow Crab

Two Pounds Market Price

## HANDCUT STEAKS AND RIBS

Perfectly aged and expertly hand seasoned.

Served with your choice of two sides.

### GF \* 9 oz Filet

Our most lean and tender center-cut with a mouth-watering buttery texture. 36.95

### GF \* 12 oz Ribeye

Our most flavorful steak distinguished with rich marbling. 29.95

### GF Steak Compliments

Sauteed Mushrooms 6.95 Grilled Shrimp Skewer 7.95  
Seared Scallops 12.95 Crab Legs one pound Market Price

### Pork Ribs

Slow-cooked, seasoned and fire grilled baby back ribs brushed with moonshine barbecue glaze.

Half Rack 19.95 Full Rack 26.95

## PASTA DISHES

### AB Seafood Pasta

Linguini tossed in a rich cream sauce with shrimp and sea scallops. Garnished with scallions.  
26.95

### Pasta Marinara

Linguini pasta with chicken sauteed in white wine and tossed in a traditional red sauce with fresh basil. 18.95

### Cajun Chicken Pasta

Penne pasta tossed in a spicy cream cajun sauce with chicken, mushrooms and sweet red peppers. 21.95

## TRADITIONAL SIDES

### French Fries

Beer-Battered

### Tater Tots

### GF Baked Potato

Butter, sour cream

### GF Cole Slaw

### GF Green Beans

## SIGNATURE SIDES

Substitute a traditional side for a signature side \$2.95 ea.

### GF Roasted Garlic Mashed Potatoes

### Sauteed Brussel Sprouts with Bacon

### GF Sauteed Vegetables

### GF Loaded Baked Potato

Cheese, bacon, scallions

### Side Salad

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