

# 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 marinara or ranch. 9.95

### **Soft Pretzel**

Large pretzel baked and served with queso cheese or spicy mustard. 9.95

### **Loaded Potato Skins**

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

### **Quesadilla**

Sundried tomato flour tortilla stuffed with cheese, black beans, tomatoes and peppers. Served with sour cream and salsa. 12.95

Add Chicken 4 Ground Beef 4 Shrimp 5 Bang Bang Shrimp 6 Prime Rib 6

### **Bang Bang Shrimp**

Shrimp fried to perfection and tossed in our housemade bang bang sauce. 11.95

### **GF Steamed Shrimp**

Half-pound peel-and-eat with your choice of cajun or old bay seasoning. 14.95

### **Calamari**

Lightly breaded rings and tentacles. Crispy fried and served with sweet marinara. 15.95

### **GF Dune of Nachos**

Tortilla chips piled high with cheese, black beans, tomatoes, lettuce, jalapeños and pico de gallo. Drizzled with lime crema. 15.95

Add Chicken 4 Ground Beef 4 Shrimp 5 Bang Bang Shrimp 6 Prime Rib 6

### **Grouper Bites**

Lightly breaded and fried fresh grouper. Served with fries. 16.95

### **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. 16.95

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

Fresh local tuna lightly seared and served with soy sauce, pickled ginger, wasabi and sriracha. 16.95

## SOUP AND SALADS

### **GF Three C's Chowder**

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

Garnished with bacon.

Cup 7.95 Bowl 9.95

### **House Salad**

Spring mix lettuce, tomato, cucumber, red onion, cheese and croutons. 10.95

Add Chicken 4 Shrimp 5 Bang Bang Shrimp 6 Ahi Tuna 14

Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Creamy Italian, Balsamic Vinaigrette, Asian Vinaigrette, Oil & Vinegar

## 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. 15.95

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

Fried egg, bacon, cheddar cheese, lettuce, tomato and mayonnaise. 16.95

### **Lauren's Veggie Burger**

Garden burger, American cheese, lettuce, tomato, pickle, onion, mayonnaise and mustard. 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

## HANDHELDS

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

### **Crystal Coast Chicken Wrap**

Grilled chicken tossed in your choice of sauce, provolone, bacon, lettuce, tomato and served in a sundried tomato wrap. 15.95

### **Shaved Prime Rib Philly**

House roasted prime rib, provolone, onions and peppers served on a fresh grilled 10" sub roll. 16.95

### **Po' Boys**

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

Shrimp 15.95 Flounder 16.95 Oyster 18.95

## 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

10 count Boneless 13.95

10 count Bone-in 16.95

### **Flavored Wings:**

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

20 count Boneless 26.95

20 count Bone-in 30.95

\* 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, we cannot recommend these items to an individual with celiac disease.

# SEAFOOD TACOS

Two tacos with french fries or tater tots.

## Shrimp Tacos

Your choice of sautéed shrimp tossed in our famous island sauce topped with shredded cabbage or fried bang bang shrimp topped with lettuce, tomato and cheese. 16.95

## Mahi Tacos

Mahi fillets fried to perfection and topped with lettuce and cheese. Drizzled with a lime crema. 16.95

## 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

### <sup>GF</sup> Lemon Snapper

Snapper lightly dusted in rice flour and sautéed. Finished with a house made rich lemon butter sauce. Served with your choice of two traditional sides.  
24.95

### Shrimp and Grits

Shrimp, andouille sausage, bacon, and tomatoes in a rich creamy cheese sauce centered around cheddar grits. Finished with scallions. 25.95

### \* Seared Tuna Steak

Fresh local tuna lightly seared (rare) and served with soy sauce, pickled ginger, wasabi and sriracha. Served with your choice of two traditional sides.  
30.95

## SEAFOOD

Served with french fries or baked potato and cole slaw.

### Flounder Platter

Lightly breaded and fried. 23.95

### Shrimp Platter

Fried 23.95 Broiled 24.95

### Scallop Platter

Fried 28.95 Broiled 29.95

### Oysters

Lightly breaded and fried. 27.95

### Clam Strips

Lightly breaded, fried and parmesan dusted. 18.95

Substitute a traditional side for a signature side for \$2.95  
Broiled seafood can be prepared gluten free.

## SEAFOOD ADD-ONS

Add to an entree.

Shrimp 8.95

Clam Strips 6.95

Oyster 11.95

Scallops 13.95

### Crab Legs

One pound Market Price

## STEAMED SEAFOOD

Served with your choice of two traditional sides.

### <sup>GF</sup> Steamed Shrimp

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

Half-Pound 18.95 Full Pound 28.95

<sup>GF</sup> Steamed Snow Crab  
Two Pounds Market Price

## STEAKS

Perfectly aged and expertly hand seasoned.  
Served with your choice of two traditional sides.

### <sup>GF</sup> \* 12 oz Ribeye

Our most flavorful handcut steak distinguished with rich marbling. 33.95

### <sup>GF</sup> \* 9 oz Filet

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

### <sup>GF</sup> Steak Compliments

Sauteed Mushrooms 6.95 Grilled Shrimp Skewer 8.95  
Seared Scallops 13.95

## PASTAS

### AB Seafood Pasta

Penne tossed in a rich cream sauce or spicy cajun cream sauce with shrimp and sea scallops. Garnished with scallions.  
28.95

### Cajun Chicken Pasta

Penne tossed in a spicy cajun cream sauce with chicken, mushrooms and sweet red peppers. 23.95

## TRADITIONAL SIDES

French Fries  
Beer-Battered

Tater Tots

<sup>GF</sup> Baked Potato  
Butter, sour cream

<sup>GF</sup> Cole Slaw

<sup>GF</sup> Green Beans with Bacon

## SIGNATURE SIDES

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

<sup>GF</sup> Roasted Garlic Mashed Potatoes

Sauteed Brussel Sprouts with Bacon

<sup>GF</sup> Loaded Baked Potato  
Cheese, bacon, scallions

Loaded French Fries or Tater Tots  
Queso, shredded cheese, bacon, scallions

Side Salad

Spring mix lettuce, tomato, cucumber, red onion, cheese and croutons.

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Parties of 7 or more may be subject to an 18% gratuity charge. Additional sauces may be subject to an upcharge.