

On The Rocks

All of our food is prepared by our Chefs 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

GF 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

Calamari

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

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. 13.95

*** Fried Oysters**

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

GF 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

*** Ahi Tuna (Rare)**

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

SOUP AND SALADS

GF Three C's Chowder

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

House Salad

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

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

*** 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

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

Crystal Coast Cheesy Chicken

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

Shaved Prime Rib Philly

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

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 13.95 Flounder 14.95 Oyster 16.95

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

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 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

Island Shrimp Tacos

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

* SEAFOOD

Served with french fries or baked potato and cole slaw.

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

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 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

STEAK AND RIBS

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

^{GF} * **12 oz Ribeye**

Our most flavorful handcut steak distinguished with rich marbling. 29.95

^{GF} **Steak Compliments**

Sauteed Mushrooms 6.95 Grilled Shrimp Skewer 7.95
Seared Scallops 12.95

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

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 with Bacon**

SIGNATURE SIDES

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

^{GF} **Roasted Garlic Mashed Potatoes**

Sauteed Brussel Sprouts with Bacon

^{GF} **Loaded Baked Potato**

Cheese, bacon, scallions

Side Salad

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