

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

Soft Pretzel

Large pretzel baked and served with queso cheese or spicy mustard. 10.95

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. 13.95

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. 12.95

GF Steamed Shrimp

Half-pound peel-and-eat with your choice of cajun or old bay seasoning. 15.95

Calamari

Lightly breaded rings and tentacles. Crispy fried and served with sweet marinara. 17.95

Dune of Nachos

Tortilla chips piled high with cheese, black beans, tomatoes, lettuce, jalapeños and pico de gallo. Drizzled with lime crema. 16.95

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

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. 18.95

*** Ahi Tuna (Rare)**

Fresh local tuna lightly seared and served with soy sauce, pickled ginger, wasabi and sriracha. 17.95

SOUP AND SALADS

GF Three C's Chowder

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

Garnished with bacon.

Cup 8.95 Bowl 10.95

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 15

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. 16.95

*** Farmer's Daughter**

Fried egg, bacon, cheddar cheese, lettuce, tomato and mayonnaise. 17.95

Lauren's Veggie Burger

Garden burger, American cheese, lettuce, tomato, pickle, onion, mayonnaise and mustard. 16.95

*** The Mac Daddy**

Mac 'n' cheese, lettuce, tomato and house-made chipotle ranch. 17.95

*** Overboard**

Two half-pound patties topped with double bacon, double cheddar cheese, grilled onions, lettuce, tomato and mayonnaise. 19.95

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. 16.95

Shaved Prime Rib Philly

House roasted prime rib, provolone, onions and peppers served on a fresh grilled 10" sub roll. 17.95

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 16.95 Flounder 17.95 Oyster 19.95

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 15.95

10 count Bone-in 18.95

Flavored Wings:

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

20 count Boneless 28.95

20 count Bone-in 32.95

* 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. 17.95

Mahi Tacos

Mahi fillets fried to perfection and topped with lettuce and cheese. Drizzled with a lime crema. 17.95

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 18.95 Full Pound 28.95

GF 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.
26.95

Shrimp and Grits

Shrimp, andouille sausage, bacon, and tomatoes in a rich creamy cheese sauce centered around cheddar grits. Finished with scallions. 26.95

* Seared Tuna Steak

8oz fresh local tuna lightly seared (rare) and served with soy sauce, pickled ginger, wasabi and sriracha. Served with your choice of two traditional sides.
33.95

SEAFOOD

Served with french fries or baked potato and cole slaw.

Flounder Platter

Lightly breaded and fried. 24.95

Shrimp Platter

Fried 24.95 Broiled 25.95

Scallop Platter

Fried 33.95 Broiled 34.95

Oysters

Lightly breaded and fried. 28.95

Clam Strips

Lightly breaded, fried and parmesan dusted. 19.95

Substitute a traditional side for a signature side for \$3.95

Broiled seafood can be prepared gluten free.

SEAFOOD ADD-ONS

Add to an entree.

Shrimp 8.95

Clam Strips 7.95

Oyster 12.95

Scallops 15.95

Crab Legs

One pound Market Price

STEAMED SEAFOOD

Served with your choice of two traditional sides.

GF Steamed Shrimp

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

Half-Pound 19.95 Full Pound 29.95

GF Steamed Snow Crab
Two Pounds Market Price

STEAKS

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

GF * 12 oz Ribeye

Our most flavorful handcut steak distinguished with rich marbling. 36.95

GF * 9 oz Filet

Our most lean and tender center cut with a mouth-watering buttery texture. 39.95

GF Steak Compliments

Sauteed Mushrooms 6.95 Grilled Shrimp Skewer 8.95
Seared Scallops 15.95

PASTAS

AB Seafood Pasta

Penne tossed in a rich cream sauce or spicy cajun cream sauce with shrimp and sea scallops. Garnished with scallions.
31.95

Cajun Chicken Pasta

Penne tossed in a spicy cajun cream sauce with chicken, mushrooms and sweet red peppers. 24.95

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 \$3.95 ea.

GF Roasted Garlic Mashed Potatoes

Sauteed Brussel Sprouts with Bacon

Mac 'n' Cheese

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