

HOUSE MADE POTATO CHIPS - OR - FRENCH FRIES
PLAIN \$8 (S) \$10 (L) - Dusted with Salt
LOADED \$12 (S) \$14 (L) - Cheese, Bacon & Green Onion. Served w/ Ketchup, House Made Ranch, Blue Cheese or G’s Special Sauce

SWEET POTATO FRIES \$10 (S) \$12 (L)
Served with Sriracha Kayonnaise (Sriracha, Ketchup & Mayonnaise)

HOUSE MADE POTATO SKINS \$13 - with Cheddar, Monterey Jack Cheese, Bacon & Green Onion. Served with Sour Cream or Ranch

BATTERED MOZZARELLA STICKS \$10.5 6 Lightly Battered Mozzarella Served with Marinara

CRISPY BABY PORTOBELLOS \$12 Lightly Breaded & Fried. Served atop Mixed Greens, Shaved Parmesan & Roasted Red Pepper Horseradish Sauce

FLASH-FRIED SHRIMP \$13 or CAULIFLOWER \$12

Choose Your Style – Tossed in House Made Sauces
Served atop Mixed Greens

CHIPOTLE Chipotle Sauce, Fresh Cilantro	BUFFALO Buffalo Sauce, Blue Cheese & Green Onion Ranch / Blue Cheese	RED DRAGON Red Dragon Sauce, Sesame Seeds Yum Yum Sauce	FIRECRACKER Thai Firecracker, Green Onion
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HOUSE MADE DIPS (GF without Pita)

SHE CRAB DIP \$17 Our Famous She Crab Soup, Made into a Fantastic Crab Dip	BUFFALO CHICKEN \$16 House Made Buffalo Chicken Dip. Garnished with Bacon & Green Onion	GUACAMOLE \$15 Tony's Amazing Guacamole
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PICK YOUR DIPPER (2 Included)
CHOICE OF PITA, TORTILLA CHIPS, or CELERY/CARROTS.
Each Additional \$3

FLASH FRIED PICKLE CHIPS \$12.5 House Dusted, Flash-Fried & Lightly Seasoned. Served with your choice of House Made Ranch, or Blue Cheese Dressing

OTF SEARED TUNA* \$16 Sesame-Crusted, Seared Ahi Tuna atop Mixed Greens, Avocado and Fried Wontons. Served with Sesame Ginger Sauce & Wasabi Sesame Aioli

FLASH FRIED CALAMARI & BANANA PEPPERS \$16.9 Rhode Island Calamari, Banana Peppers, House-Dusted, Flash Fried & Lightly Seasoned. Served with Thai Chili, Marinara & Lemon Wedge

BRUSCHETTA \$13.5 Local Herbed Focaccia Bread topped with Fresh Mozzarella, Diced Tomato, Fresh Basil, Olive Oil & Garlic drizzled with Balsamic Reduction & Served Warm

WINGS & TENDERS

WINGS

Award Winning Wings
6 - \$12 (1 Dressing)
10 - \$18 (1 Dressing)
20 - \$36 (2 Dressings)

Celery & Carrots by Request
House-Made Ranch or Blue Cheese

Add Additional Dressings \$.80
All Flats / Drums for Additional Fee

SAUCES

PLAIN JANE (Choice of Sauce on the Side)
MEDIUM • HOT • BBQ • TERIYAKI
CITRUS ISLAND (Citrus, Spices & Hot)
BEE STING (Hot Sauce & Honey)
PLAN 9 (Medium & BBQ Sauce)
BANDITO (Chipotle BBQ Ranch)
RED DRAGON (Sweet and Spicy Asian, Green Onion)
BLACK BLUE BACON \$1 (Mixed with Medium Sauce)
GARLIC PARMESAN \$1 (Butter, Garlic & Parmesan)
DRY RUBS (Back Alley Coffee • Lemon Basil Pepper • Blackened)
ALL WING SAUCES ARE GF EXCEPT TERIYAKI & RED DRAGON

TENDERS

Lightly Breaded
4 - \$8 (1 Dressing)
8 - \$16 (1 Dressing)
12 - \$24 (2 Dressings)

Celery & Carrots by Request
House-Made Ranch or Blue Cheese

Add Additional Dressings \$.80

HAND-TOSSED STONE OVEN PIZZA & FLATBREADS

MAKE ANY SMALL PIZZA A FLATBREAD (No Charge) or GLUTEN-FREE FLATBREAD FOR \$2

SPECIALTY PIZZAS – 10” S \$17 • 14” M \$27
All Pizzas are Sprinkled with Parmesan Cheese & Italian Herbs

SUPREME Pepperoni, Italian Sausage, Red Onions, Green Peppers, Mushrooms & Mozzarella

CARNIVORE Pepperoni, Sausage, Ham, Bacon, Ground Beef & Mozzarella

GARDEN Green Peppers, Mushrooms, Onions, Fresh Tomatoes, Spinach, Black Olives, Garlic & Artichoke Hearts covered with Mozzarella

MEATARITA Olive & Garlic Base with Sliced House-Made Italian Sausage, Mozzarella & Fresh Mozzarella, Tomato & Basil. Drizzled with Balsamic Reduction, and Square Cut

BUILD YOUR OWN PIZZA
SIZE / TOPPING PRICE
S 10” \$12 / \$1.5
M 14” \$18 / \$2.5

SAUCES & CHEESES
Olive Oil & Garlic (No Charge),
Red Sauce (No Charge),
Pesto Sauce, Salsa Verde, Mozzarella,
Jack & Cheddar Blend, Blue Cheese,
Feta, Fresh Mozzarella

SPINACH ARTICHOKE Olive Oil & Garlic Base, Fresh Spinach, Artichoke Hearts, Thin Sliced Red Onion, Feta Cheese & Mozzarella Cheese (Great Flatbread)

BIG KAHUNA Ham, Fresh Pineapple, Jalapeno, Roasted Red Peppers, Bacon & Mozzarella

WESTERN Light BBQ Base, Grilled Chicken, Fried Onions, Crisp Bacon, Cilantro Mozzarella & Drizzled with Bandito Sauce

PESTO PARMESAN White Pizza with Tomato, Feta Cheese, Mozzarella, Fresh Mozzarella & Our Homemade Basil Pesto Sauce Swirled on Top

BAJA CHICKEN Olive Oil & Garlic Base, Grilled Chicken, Salsa Verde, Tomatoes, Red Onions, Black Beans, Jalapenos, Cilantro, Fresh and Shredded Mozzarella & Drizzled with Cilantro Lime Ranch

FRESH TOPPINGS
Artichoke Hearts, Banana Peppers, Black Beans, Black Olives, Cilantro, Fresh Basil, Fresh Pineapple, Garlic, Green Olives, Green Peppers, Jalapenos Mushrooms, Red Onions, Roasted Red Peppers, Spinach, Tomatoes

MEATS
Bacon, BBQ Chicken, Buffalo Chicken, Bacon, Ham, Italian Sausage, Pepperoni, Grilled Chicken, Hamburger, Turkey

ENTREES

½ POUND FRIED SHRIMP PLATTER \$19 Served with French Fries, Cole Slaw, Cocktail Sauce & Lemon Wedge. House Made Tartar Sauce Available by Request

8oz CENTER CUT SIRLOIN * \$25 Served with Two Loaded Potato Skins, Asparagus, Sour Dough Bread & Topped Fried Onions Strings **GF w/o Fried Onions & GF Bread**

CRAB & BLACKENED SHRIMP LINGUINE \$25 Our Famous She Crab Soup Transformed into a Crab Cream Sauce with Blackened Shrimp, Sautéed Cremini Mushrooms & Bacon tossed with Linguine, Green Onion & Served with Lemon Wedge & Garlic Parmesan Bread

BLACKENED ISLAND SALMON* or MAHI MAHI* \$25 8oz. Blackened Salmon or Mahi Mahi set atop Jasmine Rice. Topped with Pineapple Pico de Gallo & served with Asparagus **GF**

OTF STIR FRY (VEGGIE \$16) – PICK ONE \$22 – PICK TWO \$28 – PICK THREE \$34
CHICKEN • STEAK* • SHRIMP • MAHI MAHI* • SALMON* • AHI TUNA*
Onions, Green Peppers, Snow Peas, Carrots, Broccoli, Cauliflower, Mushrooms Stir-Fried & Mixed with Jasmine Rice. Drizzled with House Made Stir Fry Sauce
Yum Yum, Sriracha & Extra Stir Fry Sauce by Request (50 Cents Each)

SIDES

GF EXCEPT **

Chips, Tortilla Chips & Salsa, Fries, Cole Slaw, Lemon Dill Potato Salad, Macaroni Pasta Salad \$3**
Jasmine Rice, Sweet Potato Fries \$4
Fresh Seasonal Fruit, Broccoli Salad, Asparagus, Steamed Broccoli, Mac n’ Cheese \$6**

KIDS MENU

17 & Under \$9 / Adult \$11
Includes Side, Drink & Lollipop / Substitute GF Bread \$2
Standard Side Rules Apply - See Burgers / Handhelds
Hot Dog • Grilled Cheese • Corn Dog Bites
Chicken Tenders • Mac n’ Cheese • Kid 4 Wing
Hamburger or Chicken (Choice of Cheese)
Pita Pizza (One Topping; Extra Toppings \$.50)
Cheese Quesadilla • Chicken & Cheese Quesadilla
Turkey or Ham & Cheese (Grilled by Request)

SALADS

BLACKENED SHRIMP & SPINACH \$16.9 Cornmeal Dusted Flash Fried Shrimp with Blackened Seasoning atop Spinach, Dried Cranberries, Red Onion, Bacon & Blue Cheese Crumbles & Tossed in Apple Cider Vinaigrette

SOUTHWESTERN CLASSIC COBB \$17.5 GF Romaine & Iceberg, Grilled Chicken, Egg, Avocado, Diced Tomato, Red Onion, Bacon, Cheddar & Jack Cheese, Black Beans, Corn, Tortilla Strips & House Made Cilantro Lime Ranch

ASIAN TUNA* \$17 .5 GF w/o Fried Wontons Sesame Encrusted Seared Ahi Tuna atop Spring Mix, Avocado, Red Onion, Cucumber, Toasted Almonds, Feta, Fried Wontons & House Made Sesame Ginger Vinaigrette

SPINACH & CRISPY BABY PORTOBELLO MUSHROOM \$16 Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House Made Roasted Red Pepper Horseradish Dressing

THREE SISTERS \$16 GF w/o Croissant A Scoop of our House Made Chicken, Avocado Chicken or Tuna atop Spring Mix, with a Scoop of our House Made Broccoli Salad, Fresh Fruit & Flakey Honey Drizzled Croissant

FRIED CHICKEN \$16 Three Crispy Chicken Tenders atop Baby Lettuces, Tomato, Cucumbers, Red Onion, Jack & Cheddar Cheese
MAKE IT BUFFALO – TOSSED IN MEDIUM & TOPPED WITH BLUE CHEESE CRUMBLES \$1

CLASSIC CHEF \$16 GF Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

ADD BREAD TO ANY SOUP OR SALAD FOR \$2.5

SALAD TOPPERS: AVOCADO \$5 / BEYOND BURGER (VEGAN) \$6 • CHICKEN \$5 / SHRIMP \$6 (Grilled, Blackened or Fried) MAHI*, SALMON* or AHI TUNA*\$8 (Grilled or Blackened) • STEAK* \$8 (Grilled or Blackened) All Toppers GF (Except Fried)
HOUSE-MADE SOUPS: SHE CRAB SOUP \$8 Cup / \$9 Bowl • SOUP FEATURE \$7 Cup / \$8 Bowl

BURGERS

All Burgers GF Except Fried Chicken

ANGUS CHUCK*, CHICKEN, FRIED CHICKEN, TURKEY, BEYOND BURGER \$2 (Vegan)

SUBSTITUTE GF BREAD / BUN OR WRAP \$2

HANDHELDS

CHECK OUT OUR CLASSICS ON THE BAR MENU

Served with a Pickle & Your Choice of House-Made Potato Chips, Tortilla Chips, French Fries, Macaroni Salad or Cole Slaw, Sweet Potato Fries Add \$1, Substitute any other side for \$3 - All Dressings for Dippin’ \$.80

CHOICE OF FRESH MADE HALF POUND BLACK ANGUS CHUCK BEEF*, GRILLED CHICKEN, FRIED CHICKEN, TURKEY or BEYOND BURGER (Vegan) Lettuce, Tomato, Onion, Pickles & Condiments by Request

STRAIGHT EIGHT \$14.5 Keeping it Simple...

CHEESEBURGER \$16 Pick 1 - American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack

MUSHROOM SWISS \$16.5 Grilled Mushrooms & Swiss

BACON & CHEDDAR \$16.5 Bacon & Cheddar

BLACK, BLUE & BACON \$16.9 Blackened, Blue Cheese & Bacon

THE TONY \$17 .5 Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

PATTY MELT \$16.5 Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

RIO MELT \$16.9 Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Mayo on Grilled Sourdough

BBQ MELT \$17 BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

ALOHA \$17.5 Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

AMY SHROOMER \$16.5 Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

BACK-ALLEY BREAKFAST \$17.9 Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

BUFFALO \$17 Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

HEAT IT \$17 Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

PBJ TIME \$17 White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves, IMAGINE Thai Peanut + Sweet & Heat = AMAZING!

BEVERAGES

FREE REFILLS \$3.5 - Premium Sweet & UnSweet Tea, Coke & Diet Coke
Fountain Head Natural Flavored & Sugar Sodas – Ginger Ale, Lemon Lime, Root Beer, Black Cherry, Orange Cream, Lemonade, Cranberry Juice
Infused Waters (Zero Calorie, Splenda) Strawberry Kiwi, Blueberry
SINGLE SERVING \$2.5 - Milk, Chocolate Milk
KIDS JUICE BOXES \$2.5 - Apple or Punch

GF Menu Items - Items marked gluten free are made without gluten ingredients. If an allergy is brought to our attention, we will do our absolute best to avoid cross contamination by using separate preparation areas and utensils. However, due to the use of shared preparation areas we cannot guarantee the absence of gluten.

FARMHOUSE \$12.9 GF Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House Made Poppy Seed Dressing

GREEK \$12.5 GF w/o Pita Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

OTF WEDGE \$12.9 GF Quarter Wedge of Iceberg, Tomato, Bacon, Egg, Blue Cheese Crumbles, Fried Onions, House Made Blue Cheese Dressing atop Drizzled Balsamic Reduction

HOUSE \$9 (S) \$12 (L) GF w/o Croutons Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House Made Croutons

CAESAR \$8 (S) \$11 (L) GF w/o Croutons Romaine & Iceberg, Shaved Parmesan Cheese, Caesar & House Made Croutons

PETITE GARDEN \$6 GF Spring Mix, Red Onion, Carrots, Cucumber, Tomato (Substitute for any Side for \$5 - (ADD Bacon, Cheese, Egg, Crouton (Not GF) \$3)

HOUSE MADE DRESSINGS – GF Ranch, Blue Cheese, Honey Mustard, Thousand Island, Poppy Seed, Cilantro Lime Ranch, Roasted Red Pepper Horseradish, Sesame Ginger Vinaigrette, Balsamic Vinaigrette, Greek, Caesar, Italian, Apple Cider Vinaigrette, Fat-Free Raspberry Vinaigrette, Oil & Vinegar All Extra Dressings – \$.80

BEEF on WECKZEL \$17 8 oz. of Au Jus Dipped Shaved Roast Beef, Spicy Horseradish Sauce on a House Made Caraway & Sea Salt Crusted Pretzel Roll Add Cheese if you MUST!

CALI PASTRAMI \$16 NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

GREEN GODDESS MELT \$14 Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled Chicken for \$5

CAPRESE MELT \$14 Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled Chicken for \$5

THE WRECKER \$16 Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

6-PEPPER PHILLY \$17 Your Choice of: Beef, Chicken or Turkey Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

DOWNTOWNER \$15.5 Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

OUTTATOWNER \$18 Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

MIDTOWNER* \$18 6 oz. Seared Angus Sirloin Cooked to Order, Balsamic Caramelized Red Onion, Aged White Cheddar, Mayonnaise & Fresh Spinach in a Toasted Hoagie Roll

AHI TUNA PITA* \$18 Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

BLACKENED SALMON PITA* \$18 Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

BROOKS STREET BURRITO \$16 Flash-Fried Shrimp tossed in our House-Made Buffalo Sauce, Rice, Tomato, Red Onion, Shredded Lettuce, Drizzled with Ranch in a Sun-dried Tomato Wrap

QUESADILLAS

(Same Side Rules Apply) **GF TORTILLA \$2**

BACK-ALLEY STEAK PHILLY* \$18 12 inch Tomato Tortilla, Coffee Rubbed Center Cut Sirloin Steak, Jack & Cheddar Cheese, Fried Onion, Fresh Jalapeno, Roasted Red Peppers, Served with Ranch & Pineapple Pico de Gallo

BBQ CHICKEN \$16.9 12 inch Tortilla, Grilled Chicken, BBQ Sauce, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

VEGEDILLA \$16 .5 12 inch Tomato Tortilla, Cheddar & Jack Cheese, Fresh Spinach, Roasted Red Peppers, Red Onion, Mushroom, Fresh Jalapeno & Feta Cheese Served with House-Made Chipotle Cilantro Lime Sauce.

***These items are cooked to order, may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**