

**HOUSE MADE POTATO CHIPS - OR - FRENCH FRIES**

**PLAIN \$9 (S) \$11(L)** - Dusted with Salt

**LOADED \$13 (S) \$15 (L)** - Cheese, Bacon & Green Onion. Served w/ Ketchup, House Made Ranch, Blue Cheese or G's Special Sauce

**SWEET POTATO FRIES \$11 (S) \$13 (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 \$11.5** 6 Lightly Battered Mozzarella Served with Marinara

**CRISPY BABY PORTOBELLOS \$13** Lightly Breaded & Fried. Served atop Mixed Greens, Shaved Parmesan & Roasted Red Pepper Horseradish Sauce

**FLASH-FRIED SHRIMP \$14 or CAULIFLOWER \$13**

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

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

**SHE CRAB DIP \$18**

Our Famous She Crab Soup, Made into a Fantastic Crab Dip

**BUFFALO CHICKEN \$17**

House Made Buffalo Chicken Dip. Garnished with Bacon & Green Onion

**GUACAMOLE \$16**

Tony's Amazing Guacamole

**PICK YOUR DIPPER (2 Included)**  
**CHOICE OF PITA, TORTILLA CHIPS, or CELERY/CARROTS.**  
Each Additional \$4

**FLASH FRIED PICKLE CHIPS \$13.5** House Dusted, Flash-Fried & Lightly Seasoned. Served with your choice of House Made Ranch, or Blue Cheese Dressing

**OTF SEARED TUNA\* \$17** 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 \$17.5** Rhode Island Calamari, Banana Peppers, House-Dusted, Flash Fried & Lightly Seasoned. Served with Lemon Garlic Aioli, Thai Chili, Marinara & Lemon Wedge

**BRUSCHETTA \$14.5** 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 - \$9 (1 Dressing)

8 - \$18 (1 Dressing)

12 - \$27 (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 \$18 • 14” L \$28**

**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” \$13 / \$1.8**

**L 14” \$18 / \$3**

**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 \$21** Served with French Fries, Cole Slaw, Cocktail Sauce & Lemon Wedge. House Made Tartar Sauce Available by Request

**8oz CENTER CUT SIRLOIN \* \$28** 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 \$28** Our Famous She Crab Soup Transformed into a Crab Cream Sauce with Blackened Shrimp, Sautéed Cremini Mushrooms & Bacon tossed with Linguine, Green Onion & Served Garlic Parmesan Bread

**BLACKENED ISLAND SALMON\* or MAHI MAHI\* \$28** 8oz. Blackened Salmon or Mahi Mahi set atop Jasmine Rice. Topped with Pineapple Pico de Gallo & served with Asparagus **GF**

**OTF STIR FRY (VEGGIE \$18) – PICK ONE \$2 – PICK TWO \$ 0 – PICK THREE \$36**  
**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\*\* \$4**  
**Jasmine Rice, Sweet Potato Fries \$5**  
**Fresh Seasonal Fruit, Broccoli Salad, Asparagus, Steamed Broccoli, Mac n' Cheese\*\* \$7**

**KIDS MENU**

**17 & Under \$10 / Adult \$12**

**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 \$.80)  
Cheese Quesadilla • Chicken & Cheese Quesadilla  
Turkey or Ham & Cheese (Grilled by Request)

# SALADS

**BLACKENED SHRIMP & SPINACH \$17** 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 \$18 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\* \$18.5 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 \$17** Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House Made Roasted Red Pepper Horseradish Dressing

**THREE SISTERS \$16.5 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 \$16.5** 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 \$16.5 GF** Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

**FARMHOUSE \$13.5 GF** Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House Made Poppy Seed Dressing

**GREEK \$13.5 GF w/o Pita** Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

**OTF WEDGE \$13.5 GF w/o Fried Onions** Quarter Wedge of Iceberg, Tomato, Bacon, Egg, Blue Cheese Crumbles, Fried Onions, House Made Blue Cheese Dressing atop Drizzled Balsamic Reduction

**HOUSE \$10 (S) \$13.5 (L) GF w/o Croutons** Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House Made Croutons

**CAESAR \$9 (S) \$12.5 (L) GF w/o Croutons** Romaine & Iceberg, Shaved Parmesan Cheese, Caesar & House Made Croutons

**PETITE GARDEN \$7 GF** Spring Mix, Red Onion, Carrots, Cucumber, Tomato (Substitute for any Side for \$6 - (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

**ADD BREAD TO ANY SOUP OR SALAD FOR \$3**

**SALAD TOPPERS: AVOCADO \$5 / BEYOND BURGER (VEGAN) \$7 • CHICKEN \$6 / 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 / \$10 Bowl • SOUP FEATURE \$7 Cup / \$9 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 \$15** Keeping it Simple...

**CHEESEBURGER \$16.5 Pick 1** - American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack

**MUSHROOM SWISS \$17** Grilled Mushrooms & Swiss

**BACON & CHEDDAR \$17** Bacon & Cheddar

**BLACK, BLUE & BACON \$17.5** Blackened, Blue Cheese & Bacon

**THE TONY \$18** Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

**PATTY MELT \$17** Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

**RIO MELT \$17.5** Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Mayo on Grilled Sourdough

**BBQ MELT \$17.5** BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

**ALOHA \$18** Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

**AMY SHROOMER \$17** Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

**BACK-ALLEY BREAKFAST \$18.5** Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

**BUFFALO \$18** Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

**HEAT IT \$18** Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

**PBJ TIME \$18** White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves, IMAGINE Thai Peanut + Sweet & Heat = AMAZING!

**BEEF on WECKZEL \$18** 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 \$18** NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

**GREEN GODDESS MELT \$15** Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled Chicken for \$6

**CAPRESE MELT \$15** Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled Chicken for \$6

**THE WRECKER \$17** Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

**6-PEPPER PHILLY \$18 Your Choice of:** Beef, Chicken or Turkey Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

**DOWNTOWNER \$16.5** Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

**OUTTATOWNER \$19** Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

**MIDTOWNER\* \$19** 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\* \$19** Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

**BLACKENED SALMON PITA\* \$19** Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

**BROOKS STREET BURRITO \$17** 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\* \$19** 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 \$17.9** 12 inch Tortilla, Grilled Chicken, BBQ Sauce, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

**VEGEDILLA \$17.5** 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.**

## 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.