

# STARTERS

## HOUSE MADE POTATO CHIPS - OR - FRENCH FRIES

**PLAIN \$10 (S) \$13 (L)** - Dusted with Salt

**LOADED \$14 (S) \$17 (L)** - Cheese, Bacon & Green Onion. Served w/ Ketchup, House Made Ranch, Blue Cheese or G's Special Sauce

## SWEET POTATO FRIES \$12 (S) \$16 (L)

Served with Sriracha Kayonnaise (Sriracha, Ketchup & Mayonnaise)

**HOUSE MADE POTATO SKINS \$14** - with Cheddar, Monterey Jack Cheese, Bacon & Green Onion. Served with Sour Cream or Ranch

**BATTERED MOZZARELLA STICKS \$12** 6 Lightly Battered Mozzarella Served with Marinara

**CRISPY BABY PORTOBELLOS \$14.5** Lightly Breaded & Fried. Served atop Mixed Greens, Shaved Parmesan & Roasted Red Pepper Horseradish Sauce

## FLASH-FRIED SHRIMP \$15 or CAULIFLOWER \$14

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)

<b>SHE CRAB DIP \$19</b> Our Famous She Crab Soup, Made into a Fantastic Crab Dip	<b>BUFFALO CHICKEN \$18</b> House Made Buffalo Chicken Dip. Garnished with Bacon & Green Onion	<b>GUACAMOLE \$16.5</b> Tony's Amazing Guacamole
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**PICK YOUR DIPPER (2 Included)**  
**CHOICE OF PITA, TORTILLA CHIPS, or CELERY/CARROTS.**  
Each Additional \$4

**FLASH FRIED PICKLE CHIPS \$14** House Dusted, Flash-Fried & Lightly Seasoned. Served with your choice of House Made Ranch, or Blue Cheese Dressing

**OTF SEARED TUNA\* \$17.9** 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 \$18** Rhode Island Calamari, Banana Peppers, House-Dusted, Flash Fried & Lightly Seasoned. Served with Lemon Garlic Aioli, Thai Chili, Marinara & Lemon Wedge

**BRUSCHETTA \$15** 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 - \$19 (1 Dressing)

20 - \$38 (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 Buffalo & Honey)  
**BANDITO** (Chipotle BBQ Ranch)  
**PLAN 9** (Medium Buffalo & BBQ Sauce)  
**CHILI LIME BUFFALO** (Chili Lime & Medium)  
**RED DRAGON** (Sweet and Spicy Asian, Green Onion)  
**BLACK BLUE BACON \$1** (Mixed with Medium Sauce)  
**GARLIC PARMESAN \$1** (Butter, Garlic & Parmesan)  
**DRY RUBS** (Chili Lime • Coffee • Lemon 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 PIZZA A FLATBREAD (No Charge) or GLUTEN-FREE SMALL 10" FLATBREAD FOR \$2

Small Flatbreads are Round 10" / Large Flatbreads are Square 12" & Square Cut (Large Prices Apply)

## SPECIALTY PIZZAS – S 10" \$18 • L 14" \$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 House-Made Italian Sausage, Mozzarella & Fresh Mozzarella, Tomato & Basil. Drizzled with Balsamic Reduction, and Square Cut

## BUILD YOUR OWN PIZZA

**HOUSE MADE DOUGH**  
**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 \$22** Served with French Fries, Cole Slaw, Cocktail Sauce & Lemon Wedge. House Made Tartar Sauce Available by Request

**8oz CENTER CUT SIRLOIN \* \$33** Served with Two Loaded Potato Skins, Asparagus, Sour Dough Toast & Topped Fried Onions Strings **GF w/o Fried Onions & GF Bread**

**CRAB & BLACKENED SHRIMP LINGUINE \$29** 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\* \$29** 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 \$26 – PICK TWO \$34 – PICK THREE \$42**  
**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\*\* \$5**  
**Jasmine Rice, Sweet Potato Fries \$6**  
**Fresh Seasonal Fruit, Broccoli Salad, Asparagus, Steamed Broccoli, Mac n' Cheese\*\* \$8**

# 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 FRIED SHRIMP & SPINACH \$18.5** 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 \$19.9** 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\* \$19.5** 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 \$18.5** Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House Made Roasted Red Pepper Horseradish Dressing

**THREE SISTERS \$17.5** 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 \$18** 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 \$18** GF Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

**FARMHOUSE \$14.5** GF Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House Made Poppy Seed Dressing

**GREEK \$14.5** GF w/o *Pita* Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

**OTF WEDGE \$14.5** 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) \$14 (L)** GF w/o *Croutons* Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House Made Croutons

**CAESAR \$9 (S) \$13 (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 (Standard Bread Charges Apply)**

**SALAD TOPPERS: AVOCADO \$6 / BEYOND BURGER (VEGAN) \$8 • CHICKEN \$7 / SHRIMP \$7 (Grilled, Blackened or Fried)**

**MAHI\*, SALMON\* or AHI TUNA\*\$9.5 (Grilled or Blackened) • STEAK\* \$10 (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 \$16.5** Keeping it Simple...

**CHEESEBURGER \$18** Pick 1 - American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack

**MUSHROOM SWISS \$18.5** Grilled Mushrooms & Swiss

**BACON & CHEDDAR \$19.5** Bacon & Cheddar

**BLACK, BLUE & BACON \$20** Blackened, Blue Cheese & Bacon

**THE TONY \$19.9** Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

**PATTY MELT \$18.5** Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

**RIO MELT \$19.5** Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Mayo on Grilled Sourdough

**BBQ MELT \$19.5** BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

**ALOHA \$19.5** Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

**AMY SHROOMER \$19** Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

**BACK-ALLEY BREAKFAST \$21** Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

**BUFFALO \$19.9** Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

**HEAT IT \$19.5** Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

**PBJ TIME \$19.9** White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves, IMAGINE Thai Peanut + Sweet & Heat = AMAZING!

**BEEF on WECKZEL \$19.9** 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 \$19.9** NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

**GREEN GODDESS MELT \$17** Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled / Fried Chicken for \$7

**CAPRESE MELT \$17** Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled / Fried Chicken for \$7

**THE WRECKER \$18.5** Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

**6-PEPPER PHILLY \$19.5** Your Choice of: **Beef, Chicken or Turkey** Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

**DOWNTOWNER \$18** Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

**OUTTATOWNER \$22** Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

**MIDTOWNER\* \$22** 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\* \$19.9** Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

**BLACKENED SALMON PITA\* \$19.9** Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

**BROOKS STREET BURRITO \$18.5** 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\* \$22.9** 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 \$19.5** 12 inch Tortilla, Grilled Chicken, BBQ Sauce, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

**VEGEDILLA \$18.5** 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 \$3.9** - Premium Sweet & UnSweet Tea, Coke & Diet or Coke Zero Fountain Head Natural Flavored & Sugar Sodas – Ginger Ale, Lemon Lime, Root Beer, Black Cherry, Lemonade

**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*

*We Fry in Beef Tallow and Cook with Clarified Butter & Olive Oil*