

APPETIZERS

CHICKEN WINGS

CHOOSE ONE OF 3 WAYS! ORIGINAL TERIYAKI, BUFFALO STYLE OR CAJUN DRY RUB. WITH BLUE CHEESE- NAKED OR BREADED 12

OUR FAMOUS BLACKENED BACON WRAPPED SEA SCALLOPS (G)

OUR TOP SELLING APPETIZER! (5) 14

HOT CRAB-SEAFOOD DIP

SERVED WITH CROSTINI'S FOR DIPPING - OUR ORIGINAL COSTA RICAN RECIPE 11

LOBSTER EGG ROLLS (2)

WITH THAI DIPPING SAUCE 11

FRESH GULF RAW OYSTERS (G)

1/2 DOZ 10 DOZEN 17

JUMBO PEEL & EAT SHRIMP (G)

1/2 DOZ 9 DOZEN 16

SHRIMP COCKTAIL (G)

1/2 DOZ. 10 DOZEN 18

COCONUT FRIED SHRIMP (5)

WITH ORANGE THAI DIPPING SAUCE 11

SOUPS

LOBSTER SEAFOOD BISQUE - CUP 5.5 BOWL 7

FRENCH ONION SOUP - CUP - 5 BOWL 6.5

SALADS

THE WEDGE (G)

STEAKHOUSE STYLE WEDGE OF LETTUCE WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, CHOPPED TOMATO AND RED ONION. SERVED WITH BLUE CHEESE DRESSING (OR YOUR CHOICE) 9

TUNA SALAD

WITH MIXED GREENS & SEASONAL FRUIT

ORANGES, RED ONION, STRAWBERRIES, CRAISINS, MADE DAILY USING WHOLE AHI TUNA LOIN - NEVER CANNED TUNA! 17

SEAFOOD-TINI (G)

GRILLED SHRIMP & SCALLOPS, STRAWBERRIES, BLUE CHEESE CRUMBLES, RED ONIONS, TOMATOES, CUCUMBERS, SALAD MIX, HOUSE DRESSING 19

DRESSINGS - OIL & VINEGAR, CREAMY ITALIAN, RANCH, BLUE CHEESE, CAESAR, THOUSAND ISLAND HOUSE - POMEGRANATE VINAIGRETTE

FIRECRACKER SHRIMP

A MOUND OF FRIED SHRIMP WITH OUR TONGUE TICKLING FIRECRACKER SAUCE! 12

MARYLAND STYLE CRABCAKE

JUMBO LUMP CRAB MEAT WITH LITTLE FILLER! 12

BUFFALO GROUPEL NUGGETS

WITH BLUE CHEESE & CELERY 12

CLASSIC TAVERN NACHOS

LOADED PLATTER OF TORTILLA CHIPS, SHREDDED CHEDDAR CHEESE, SEASONED BEEF, QUESO CHEESE SAUCE, SOUR CREAM, GUACAMOLE, CHOPPED TOMATO & JALAPENOS ON THE SIDE! 12

FRIED CALAMARI

LIGHTLY HAND BREADED AND SERVED WITH MARINARA SAUCE 12

SMOKED FISH SPREAD

FAMOUS FLORIDA FISH SPREAD MADE ON REDINGTON SHORES - WITH LEMON & CRACKERS 12

BLACKENED CHICKEN CAESAR

CHICKEN BREAST LIGHTLY BLACKENED ON A CAESAR SALAD. 15

"SOUPER" SOUP & SALAD

CUP OF OUR CREAMY LOBSTER BISQUE OR FRENCH ONION PARTNERED WITH EITHER --- **THE WEDGE** OR **SMALL TUNA FRUIT SALAD** 13

HOUSE OR CAESAR ENTRÉE SIZE SALAD 9

SIDE SALAD ALA CARTE 5

ADD A PROTEIN TO ANY SALAD

CHICKEN BREAST 6.5 RIBEYE 15 GRILLED FRESH GROUPEL 12 TUNA SALAD 7 JUMBO SHRIMP COCKTAIL 10 GULF MAHI 10



WHERE THE LOCALS EAT AND DRINK!

LUNCH SPECIALS

WATERFRONT SURF & TURF

PETITE SIRLOIN STEAK (8 OZ.) SERVED WITH TWO CHARGRILLED JUMBO SHRIMP & FRIES. 17.5

FISHERMAN'S PLATTER

TWO SHRIMP, TWO SCALLOPS WITH FRIES & COLE SLAW. FRIED OR BLACKENED 20
CHOICE OF GROUPEL OR MAHI,

PETITE GROUPEL PLATE

5 OZ GROUPEL FILET, FRIED, BLACKENED OR GRILLED, WITH FRIES & COLE SLAW. 15

BACON WRAPPED SCALLOP PLATTER

FOUR OF OUR FAMOUS BACON WRAPPED CALLOPS, FRENCH FRIES AND COLE SLAW. 15

SEAFOOD LUNCH

BOWL OF OUR CREAMY LOBSTER BISQUE AND A HALF TUNA SALAD SANDWICH. 12

FISH & CHIPS

DEEP FRIED POLLOCK FROM ALASKAN SEAS WITH CRISP FRENCH FRIES AND COLE SLAW. 15.5

FRIED SHRIMP

WITH FRIES & COLE SLAW 17

THE BACKWATER BURGER

THE HEART OF OUR BURGER MENU FOR OVER 20 YEARS - HALF POUND BURGER ON A TOASTED BRIOCHE BUN, LETTUCE, TOMATO & ONION. 10.5

ADD CHEESE 1 ADD BACON 1.5

CLASSIC TAVERN BURGER

CAST IRON BUTTER BLACKENED PAN SEARED WITH AMERICAN CHEESE, LETTUCE, TOMATO AND ONION ON A BRIOCHE BUN. 12.5

VEGETARIAN BURGER 10 ADD CHEESE 1

ALL BURGERS & SANDWICHES SERVED WITH CHIPS - ADD FRIES 1

20TH ANNIVERSARY BISTRO BURGER

IN CELEBRATION OF OUR 10TH ANNIVERSARY WE CREATED A MONSTER HALF POUND BURGER WITH BACON, SWISS CHEESE, BLUE CHEESE CRUMBLES, SKINNY FRIED ONION RINGS, LETTUCE, & TOMATO ON A BRIOCHE BUN! GUESTS STILL LOVE IT! 14

PATTY MELT

ALL ANGUS BEEF, CARAMELIZED ONIONS, SWISS CHEESE, THOUSAND ISLAND ON GARLIC TOASTED RYE BREAD 11.5

SANDWICHES

SOUTHWEST CHICKEN WRAP

BLACKENED CHICKEN, CHEDDAR CHEESE, BLACK BEANS, PICO DE GALLO, CREOLE RANCH. 12

GROUPEL OR MAHI SANDWICH

FRESH GULF GROUPEL OR MAHI, BLACKENED, CHARGRILLED OR FRIED WITH LETTUCE, TOMATO. **GROUPEL 15 MAHI 14**

BACKWATERS CHICKEN CLUB

CHARGRILLED CHICKEN BREAST, SMOKED BACON, CHEDDAR CHEESE, SIRACHA MAYO, LETTUCE & TOMATO ON TEXAS TOAST 11

MARYLAND CRABCAKE SANDWICH

SERVED ON BRIOCHE BUN WITH LETTUCE & TOMATO - WITH CREOLE MUSTARD 13

BBQ PULLED CHICKEN

THIS SLOW ROASTED PULLED CHICKEN WITH OUR FLORIDA BBQ SAUCE, PILED HIGH ON A BRIOCHE BUN - SERVED WITH FRENCH FRIES & COLE SLAW. 13

NASHVILLE HOT CHICKEN

FROM THE FAMOUS SANDWICH ALONG MUSIC ROW. A PLUMP CHICKEN BREAST BREADED, DEEP FRIED & TOSSED IN NASHVILLE "HOT" SAUCE, WITH PICKLES AND BUTTERMILK RANCH WITH CHIPS OR SLAW 11

SLOPPY SHRIMP SANDWICH

FRIED JUMBO SHRIMP TOPPED WITH PROVOLONE CHEESE & COLE SLAW ON BRIOCHE BUN. OUR ORIGINAL CREATION! 12

PHILLY STEAK SANDWICH

WITH PROVOLONE CHEESE, PEPPERS, MUSHROOMS & ONIONS ON SUB ROLL 12

FRESH TUNA SALAD ON TOAST

TUNA SALAD MADE FRESH DAILY WITH AHI TUNA LOIN. CHOICE OF BREADS 10.5

CLASSIC BLT

WITH APPLEWOOD SMOKED BACON 8

GRILLED CHEESE 6.5

ADD BACON 3

TACOS

Mahi Tacos 13 Shrimp Tacos 15

Served with chips.

Health Department Required Warning - There is a risk consuming RAW oysters and under-cooked meats and seafood if you have a chronic illness of the liver, stomach or blood.



KIDS STUFF



KIDS 10 AND UNDER ONLY -

ADULTS ADD 2

HAMBURGER & FRIES 7

CHEESEBURGER & FRIES 8

CHICKEN FINGERS & FRIES 8

FISH BASKET & FRIES 9

SHRIMP & FRIES 12

GRILLED CHEESE & FRIES 6.5

KRAFT MACARONI & CHEESE 5

SMALL SALAD 5

A SMALL CHILDREN'S SALAD MAY BE
SUBSTITUTED FOR FRENCH FRIES OR
ADDED TO ANY ITEM FOR 2

DESSERTS

OUR LOVIN SPOONFUL CHOCOLATE CAKE 7.9

A giant mouthful of chocolate pudding between two layers of dark, moist, chocolate drenched chocolate cake

DIP OF VANILLA BEAN ICE CREAM 4

KID'S SUNDAE - CHOCOLATE SAUCE & WHIPPED CREAM 6

FEATURED DESSERT OF THE WEEK - SEE YOUR SERVER!

ADULT COCKTAIL DESSERTS - ASK YOUR SERVER.



ASK ABOUT OUR E-CLUB

FREE Dinner on Your Birthday When you sign up!

NOTE: Parties of 6 or more
subject to an 18% gratuity.



WHERE THE LOCALS EAT AND DRINK!

BEVERAGES

COKE, DIET COKE, SPRITE, ICED TEA, SWEETENED

TEA, BOTTLED WATER, BARQ'S ROOT BEER,

COFFEE, MILK, LEMONADE, GINGER ALE,

DOMESTIC BEER

BUDWEISER, BUD LIGHT, MICHELOB ULTRA,

LANDSHARK, MILLER LITE, COORS LIGHT,

O'DOUL'S

IMPORT AND SPECIALTY BEER

DOS EQUIS AMBER, CORONA, CORONA LIGHT,

HEINEKEN, RED STRIPE, TWO HEARTED IPA, STELLA

CIDRE, SAM ADAMS, SHOCK TOP, GUINNESS STOUT

DRAUGHT, TWO HEARTED IPA.,

DRAUGHT BEER

BUD LIGHT, MILLER LITE, STELLA ARTOIS,

YUENGLING, LOCAL BREWS AND CRAFT BEERS

THAT CHANGE MONTHLY, CHECK WITH YOUR

SERVER OR BARTENDER.

DAILY DRINK SPECIALS 4.25

MONDAY - MARGARITA & FAJITA MONDAYS

TUESDAY - RUM PUNCH

WEDNESDAY - BLUE HAWAII

THURSDAY - COCONUT BAY BREEZE

FRIDAY - BAHAMA MAMA

SATURDAY - TEQUILA SUNRISE

SUNDAY - BLOODY MARY

WINES

HOUSE WINE BY COASTAL RIDGE

CHARDONNAY - WHITE ZINFANDEL -CABERNET

PINO GRIGIO - MERLOT YOUR CHOICE 4.95

RED WINES BY THE GLASS

CABERNET

◆ J LOHR SEVEN OAKS, CALIFORNIA

◆ RODNEY STRONG, SONOMA

MERLOT

◆ J LOHR, CALIFORNIA

◆ RODNEY STRONG, SONOMA

PINOT NOIR

◆ CASTLE ROCK, CALIFORNIA

◆ LACREMA, CALIFORNIA

ADDITIONAL REDS

◆ TRIVENTO RESERVE MALBEC, ARGENTINA

◆ HAHN GSM, CALIFORNIA

ROSE

◆ CLOUD CHASER, FRANCE

WHITE WINES BY THE GLASS

CHARDONNAY

◆ KENDELL JACKSON, CALIFORNIA

◆ LA CREMA, CALIFORNIA

PINOT GRIGIO

◆ SANTA MARGHERITA, ITALY

◆ PIGHIN, ITALY

SAUVIGNON BLANC

◆ INFAMOUS GOOSE, NEW ZEALAND

◆ 13 CELSIUS, NEW ZEALAND

OTHER WHITES

◆ MÉNAGE A TROIS MOSCATO, CALIFORNIA

◆ CHATEAU SAINTE MICHELLE RIESLING, GERMANY

CHAMPAGNE & SPARKING WINES

◆ CRISTALINO BRUT

◆ PROSECCO SPLIT

HAND MADE SANGRIA - RED OR WHITE

HAPPY HOUR

2 to 6:30

OYSTERS

6 for \$7

Peel & Eat JUMBO
Shrimp 6 for \$5.50

Chips & Salsa - \$5

Well Drinks 3.75

House Wines 4.25

Selected Bottles 3.25

Miller Lite, Bud, Bud Light

Pints Miller Lite, Bud Light

2.75

\$5 Calls
Smirnoff, Bacardi,
Jack, Dewars,
Beefeaters,
Jim Beam

THE WATERFRONT VIEW IS FREE!

Daily Waterfront Dinner Specials

After 5 PM Daily



Monday

FAJITAS & MARGARITAS



Tuesday

CAJUN FRIED CHICKEN &
NEW ORLEANS STYLE GUMBO



Wednesday

BUTTER BROILED
CRABCAKES



Thursday

CHEF'S ITALIAN NIGHT



Friday

FRESH CATCH
FRESH LOCAL SEAFOOD



Saturday

PRIME RIB



Sunday

SOUTHERN COMFORT FOOD

CUSTOMER SUGGESTIONS WELCOME