



Dinner SPECIALS

Served after 3 p.m. Monday - Sunday

APPETIZERS

Monster Fries Our signature fries topped with Chef Juan's Secret Green Chili Queso then hit again with shredded cheddar jack, hickory bacon, fried onion and jalapeño straws, and finished with chives and a side of homemade ranch. *This may be illegal in the near future. Eat it NOW with a cold BEER!* **\$8.99**

Island Combo 6 golden Key West conch fritters and 4 plump gulf shrimp plus 4 scallops. Your choice of hand dipped and lightly fried or coconut fried. **\$14.99**

Sweet Potato Fries Heaping basket of southern sweet fries and a honey mustard dipping sauce. **\$4.99**

Texas Toothpicks Deep fried slivers of jalapeños and onions with a tangy dipping sauce. **\$5.99**

Pig Wings Yep, pigs fly! Dry rubbed mini pork shanks seared to perfection and served with a savory BBQ sauce. **\$7.99**

Sassy Sliders Four Hawaiian Rolls stuffed with our famous pulled pork, topped with fried jalapeño, onion straws, and AMERICAN cheese. *These babies have a little kick that will make you want more!* **\$7.99**

Titanic Tots Golden tots smothered with melted cheddar jack cheese, Chef Juan's secret Green Chili Queso, topped with chopped green onion and a side of homemade dipping ranch! - These are dynamite! You're going to want to put these in your mouth not your pockets! **\$8.99**

Carl's Curds Hand breaded Wisconsin white cheddar cheese curds lightly fried with a side of Homemade dipping Ranch. GOD BLESS "CHEESE-HEADS"! **\$6.99**

Macho Nachos Homemade tortilla chips layered thick with cheddar jack, seasoned ground beef, more cheese, diced tomatoes, Jalapeños, black olives, green onion, topped with Chef Juan's Secret Green Chili Queso. Sided with salsa and sour cream. - Insanely great layers of Nacho Love!! **\$9.99**

Beach Bread Oven toasted french loaf topped with fresh diced tomatoes, blue cheese crumbles, homemade ranch dressing and melted cheddar jack cheese! Throw your carb diet out the window today. Get Crazy!! **\$6.99**

***Stone Crab Dinner Hot or Cold** 1 lb or 1/2 lb of these delicious seasonal suckers pulled from pots right off Sanibel, served with your choice of 2 sides, drawn butter and stone mustard sauce!!
Get crack'n - your lips will be a'smackin! **Market Price**

Check out the AMAZING Cocktail Menu



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ENTREES

Gumbo

Ya Buddy! Steamed crawdads, gulf pink shrimp, bay scallops, yard-bird (chicken), our Tangy GATOR sausage, fish of the day and okra over seasoned rice served with homemade garlic bread!! I recommend a 24 oz Frozen mug of cold beer and you are in heaven, done for the day, it's over. Just smile and go to bed. **\$19.99**

Grouper Oscar

Our fresh broiled grouper topped with blue crab meat, asparagus and a hollandaise sauce. Served with smashed potatoes and fresh veggies. Great way to end any day!! **\$25.99**

Amy's Coconut Encrusted Pan Seared Mahi

Topped with a plum sauce and served up with your choice of 2 sides. Just inCOWredible!! **\$21.99**

Cowrazy Kabobs

Over 1 lb of skewered satisfaction. Pink gulf shrimp, tender cuts of steak and bacon-wrapped scallops, bell peppers and onions all flame grilled. Served with sweet corn on the cob and smashed potatoes. **\$22.99**

The Bubba Gump Shrimp Dinner

You guessed it! Almost a pound of plump shrimp served up all four ways you like 'em, coconut fried with plum sauce, sautéed scampi style, BBQ bacon wrapped and our lightly battered and fried. Served with smashed potatoes and sweet corn on the cob. You can't miss out on this! **\$19.99**

Adults Only XXX Seafood Mac n Cheese

A sinful pasta treat of plump gulf shrimp and Langoustine tails (little French crawdads) mixed with a chive borsin cheese sauce, onions, bell peppers and jumbo macaroni. Served with put ya to bed garlic bread. (21 and older must show I.D. LOL!) **\$18.99**

Hector's Street Meat Tacos Authentic pulled pork tacos (3) with homemade green chili salsa on grilled corn tortillas (**Gluten Free**). Served with our famous black beans and rice. I recommend a cold Pint of local brew with this! **\$15.99**

Montego Bay Mahi

Fresh blackened Mahi adorned with sautéed baby spinach and finished with delicious gulf shrimp, cream sauce, tomatoes and garden basil all atop of yellow rice! #mypersonalfavoritedinner **\$25.99**

Sassy Seared Salmon Fresh salmon pan seared in white wine, butter, lemon, and topped with fresh garden dill. Sided with julian cut kale and veggie SuperFood Salad tossed in our orange ginger dressing and a side of yellow rice! All good, all good for you, so have a Tito's and watermelon!! **\$18.99**

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