

Appetizers

Mexican

Nachos con Queso 7.95

Spicy Taco Beef or Chicken 10.95

A heaping portion of fresh, lightly fried, corn chips with melted cheddar and mozzarella cheese, diced tomatoes, pitted black olives, onions & jalapeno peppers, baked to perfection, served with a cup of salsa, guacamole & sour cream

Quesadillas 4.95

Spicy Taco Beef or Chicken 6.95

Two grilled flour tortillas filled with cheddar cheese, diced tomatoes, onions and lettuce served with sides of Mexican rice, red kidney beans, salsa & sour cream

Shrimp Jalapeno 5.95

Two buttery cut shrimp, packed with seafood and mild jalapeno stuffing, dipped in beer batter and deep fried to a golden brown, topped with our own salsa and cheddar cheese

Poppers 5.95

Six lightly fried mild jalapeno peppers filled with cream cheese, served with tortilla chips and our own salsa

Tortilla Chips & Salsa 3.95

A basketful of freshly fried tortilla chips and a cup of our own salsa

Classics

Mini Rack of Ribs 8.25

One half of mouth watering baby back ribs baked in our own BBQ sauce

Wings of Fire 6.95

Eight crispy chicken wings in mild or hot sauce, served with bleu cheese, carrots & celery

Chicken Fingers 6.95

Beer battered chicken tenders, served with French fries & BBQ sauce

Mozzarella Sticks 5.25

Six sticks, breaded & deep fried to a golden brown, served with tomato sauce

Potato Skins 5.25

Spicy beef or chicken 6.25

Four potato skins stuffed with bacon and melted cheese, served with sour cream

Garlic bread 3.50

Topped with sliced fresh tomatoes and mozzarella cheese 4.50

Topped with either Taylor ham or bacon and mozzarella cheese 5.50

One half of French bread, baked with butter, fresh garlic and Parmesan cheese

Onion Rings 4.95

A heaping portion of beer battered, deep fried rings (Cajun spice upon request)

Stuffed Mushrooms 5.95

Six mushrooms filled with mushroom stuffing, topped with Mornay sauce

From the Sea

New Zealand Green Mussels 8.95

One dozen mussels, cooked in a tomato or hearty garlic sauce

Fried Calamari 8.50

Twelve ounces of deep fried calamari, served with tomato sauce and a lemon wedge

Steamers 7.95

One dozen steamed little neck clams, served with drawn butter and lemon

Shrimp Cocktail 7.95

Six shrimp served over a bed of lettuce with cocktail sauce and a wedge of lemon

Buffalo Shrimp 6.95

A fistful of breaded shrimp lightly deep fried, served with tartar or cocktail sauce

Stuffed Clams 5.95

Six clams filled with seafood stuffing, topped with Mornay sauce