



Dips

Choose 1 for \$6 or 3 for \$15

Salsa, Guacamole, Salsa Verde, Olive Tapenade,
Served w/Corn and or Flour Chips (all chips made in house)

Crocs of Soup \$8.95

Topped w/Cheddar & Sour Cream (except Gazpacho) sided w/chips

Gina's Chili: 3 Bean Vegetarian

Mike's Chili: Game on! High Meat Low Veg

Black Bean: Fresh Cilantro, Lime

Gazpacho: Seasonal - Fresh Veggies & Herbs sided w/Lime & Chips

Starters

Protein Bites: Filet Tips \$18.95 or Ahi Tuna \$16.95,
Seasoned & Cooked Med Rare w/House Sauce

Blue Cat Fingers: \$15.95 - Blue Catfish,
Golden Fried w/House Tarter (Local & Helps the Bay!)

Wings: 1/2 Dozen \$14.00 Dozen \$26.00 -
Buffalo, Coconut Rum, or Old Bay

Oysters on the 1/2 Shell: (Seasonal) \$2 Bucks a Shuck - 6 Oyster Minimum

Southwest Crab Dip: \$26.95

Old Bay & Smoky Seasonings

Shore Nachos: \$27.95

Flour Chips, Crab, Old Bay, Mozzarella, Jalapenos, Chipotle Mayo

Chili Nachos: \$15.95

Corn Chips, Chili, Cheddar Jack, Guacamole, Salsa and Cilantro-Lime Sour Cream

Chum Bucket: \$16.95

Beans, Spinach, Artichokes, Jalapenos, Cheddar, Sour Cream, Guacamole, Salsa ~ Chips for Dipping

Salads

Austin's Taco Salad: \$16.95 Stuffed w/Greens, Chili (your choice Gina's or Mike's)
Cheddar Jack, Cilantro Lime Sour Cream, Salsa & Guacamole - Bruh!

Caesar Salad: \$16.95 Crisp Romaine, House Croutons, Perfect amount of Dressing w/Parmesan Cheese
Add Protein: Salmon, Tuna, Filet Tips, Blue Catfish or 8oz Beef Burger \$10.00
Crabcake \$12.00

Dressings: Made in House

Ranch, Blue Cheese, Honey Mustard or Cilantro Lime Vinaigrette

Charcuterie

Under The Tuscan Sun \$38.95

A Palette of Select: Meats, Cheeses, Fruits, Jams, Nuts & Crackers
A Generous Work of Art!

Sides \$6.95

Hand-Cut Fries (Regular or Old Bay), Beans & Rice, Fresh Fruit,
Seaweed Salad, House Side Salad, Side Caesar

*We are happy to split checks up to three (3) ways evenly,,,,
Please friends No Itemized separate checks it holds up EVERYTHING*

Gluten Free Options Available

Entrees

served with house cut fries, house tarter or cocktail & pickles

Island Crab Cake: \$28.95

Coconut Crusted Lump Crab Cake w/hint of smoky seasoning ~just a little different~

Logan's Heros: \$27.95

Golden Fried and Seasoned Blue Cat Fish w/House Tarter (helps the bay)

The Bridge Burger: \$16.95

1/2 lb. ALL Beef Patties, (cooked med/med rare), on Grilled Texas Toast

Available upon request—Lettuce, Tomato, Raw Onion, Ketchup. Mustard, Mayo or BBQ

Choice of Add On \$1.50 American, Gouda, Cheddar, Goat , Mozzarella or Swiss Cheese,

Mushrooms, Basil, Jalapenos, Guacamole, Pickled or Sauteed Onions or Peppers -

Add Bacon for \$2

Tacos

Served with Side of the Day, Fresh Lime & Cilantro

Miami Tangos: \$25.95

Blackened Shrimp, Goat Cheese, Sprouts, Mango Salsa & Chipotle Mayo

Sesame Streets: \$26.95

Blackened Tuna Medium Rare, Seaweed Salad, Ginger & Chipotle Mayo

Steak Magnolia's: \$27.95

Filet Tips, Sliced Avocado, Pickled Onions, Mexican-Parmesan Cheese & Chimichurri Sauce

Hawaii 5-0: \$25.95

BBQ-Shrimp, Grilled Pineapple, Alfalfa Sprouts, Cheddar Jack Cheese, Chipotle Mayo

Sunflowers: \$25.95

Shrimp, Fresh Basil, Tomato, Wild Mushrooms, Mozzarella,, Balsamic Reduction

Lighthouse: \$27.95

Crabmeat, Old Bay, Mozzarella, Pickled Ginger, Guacamole & Chipotle Mayo

Quesadillas

Quackadilla: \$27.95

Shredded Duck meat w/a hint of Bourbon BBQ, Spinach, Cheddar Jack & Scallions
w/Cranberry Jalapeno

Sam "Grizzly" Adams: \$26.95

Blackened Salmon, Artichokes, Spinach & Mozzarella w/Chipotle Mayo

The Eagle: \$26.95

Choice of Steak or Shrimp: Sauteed Peppers, Onions & Mushrooms, Melted American Cheese
w/Southwest Ranch

Sweets \$10.95

Served with Fresh Fruit and Ice Cream

Xangos

Cheesecake Burrito Rolled in Cinnamon and Sugar

Fudge Brownie Sunday

Dorsey Dogs

Fried PBJ, Rolled in Cinnamon

Eating certain raw or undercooked foods may increase the risk of foodborne illness.

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