



9/14/2023 – 9/28/2023
11AM-4PM

LUNCH

Entrée & Dessert **\$18**

Entrees



Shrimp Burger

Our homemade 1/3lb. shrimp burger served on toasted deluxe split roll with lettuce, tomato, onion and pickle. Served with tiki fries.

White BBQ Chicken Sandwich

Our hand breaded chicken breast smothered in our house white BBQ sauce. Served on a deluxe split roll with lettuce, tomato, onion and tiki fries.

“Jonathan Varner” Pimento Cheese Smash Burger

½ lb of our fresh premium ground brisket blend made into 2 ¼ lb. patties. Smashed with bacon and sweet onion. Smothered with pimento cheese. Served on a deluxe split roll with tiki fries.

BBQ Brisket N Bleu Flatbread

Flatbread topped with our white BBQ sauce, house smoked chopped brisket, caramelized onions, chopped spinach, shredded mozzarella and bleu cheese crumbles.
Drizzled with our white BBQ sauce.

Smoked Gyro

Our house smoked gyro meat is the perfect blend of lamb and beef smoked to perfection. Served on pita bread with lettuce, tomatoes, black olives, banana peppers, red onion, cucumbers and crumbled feta then finished with our house tzatziki. Served with tiki fries.

Desserts

Southern Cake

Our house cornbread deep fried then coated with cinnamon & sugar.
Served with a scoop of Arctic Alligator Creamery's vanilla bourbon ice cream.

Peanut Butter Pie

Creamy peanut butter, cream cheese, powdered sugar and heavy cream whipped together in a graham cracker crust.

****NO SHARING NO SUBSTITUTIONS****

DINE-IN ONLY



9/14/2023 – 9/28/2023

Starts at 4PM

DINNER

Appetizer, Entrée & Dessert **\$35**



Appetizers

Sweet Chili Garlic Calamari

Hand breaded calamari and banana peppers fried to perfection. Drizzled with our sweet chili garlic sauce.

Strawberry Feta Crostini

Fluffy strawberry whipped feta and cream cheeses on a toasted baguette. Topped with our fresh strawberry salsa with a balsamic drizzle & fresh mint.

Shrimp Fritters

A delicious combination of chopped shrimp and diced jalapenos panko encrusted then fried to perfection. Served with remoulade.

Entrée

Teriyaki BBQ Salmon

Seasoned fresh Salmon filets brushed with our house tangy Teriyaki BBQ sauce cooked to perfection then topped with grilled pineapple rings. Served with yellow rice and Caribbean mixed vegetables.

Sweet Fire Combo

Our hand breaded chicken breast & shrimp finished with our sweet & spicy hurricane sauce. Served with yellow rice and Caribbean vegetables.

Plant City Chicken

Grilled chicken breast topped with refreshing homemade strawberry salsa, crumbled feta then finished with a balsamic glaze. Served with mashed potatoes and Caribbean mixed vegetables.

Islamorada Grouper

Seasoned Grouper grilled to perfection. Finished with our key lime cilantro butter sauce. Served with yellow rice and Caribbean vegetables.

SandBar Drunken Shrimp

Succulent jumbo shrimp simmered in our SPICY garlic wine butter sauce. Served over yellow rice with a side Garden OR Caesar salad and ¼ loaf batard.

Desserts

Southern Cake

Our house cornbread deep fried then coated with cinnamon & sugar. Served with a scoop of Arctic Alligator Creamery's vanilla bourbon ice cream.

Peanut Butter Pie

Creamy peanut butter, cream cheese, powdered sugar and heavy cream whipped together in a graham cracker crust.

****NO SHARING NO SUBSTITUTIONS****

DINE-IN ONLY