

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 8/17/17



20 BEERS ON TAP!

Coors Light
Miller Lite
Sam Adams Summer
Fat Tire Ale

Yuengling
Leinie's Summer Shandy
Harpoon Stout
Terrapin T-Time Sour

Shiner Peach Wheat
Citradelic Tangerine IPA
Modelo Especial
Angry Orchard

Palm
Blue Moon
Pumpkin Shandy
Harpoon IPA

Grapefruit Shandy
Green Blaze IPA
Mermaid Pilsner
Sierra Nevada Torpedo

Starters!

New! **Homemade Chicken Empanadas** – Fried golden brown with homemade salsa & sour cream 8.99

Fresh Maine Steamers- A full pound served with warm drawn butter & lemon 15.99

New! **Fried 5 Cheese Sticks** – A blend of five cheeses breaded & deep fried with horseradish dippin' sauce 8.99

Deep Fried Cheese Ravioli- Hand breaded and served with homemade tomato basil sauce 9.99

Soft Pretzel Bites – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 8.99

Jumbo Shrimp Cocktail- Large black tiger shrimp with cocktail sauce and a lemon crown 11.99

SUMMER SWEETS!

New! **Pomegranate Cheesecake** 6.99 New! **Lemon Meringue Pie** 5.99 New! **Key Lime Pie** 6.99

Grilled N.Y Strip Steak & Jumbo Lump Crabcakes 19.99

Skirt Steak Tacos – Three flour tortillas with grilled sliced skirt steak, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of . Served with spicy rice & beans 19.99

Apple & Beet Salad – Crisp romaine lettuce topped with roasted sliced beets, sliced apples, goat cheese crumbles, pecans & Apple cider vinaigrette. Grilled Chicken 15.99 Grilled Shrimp 16.99 Beef Tenderloin 17.99

Bourbon Street Slice of Prime - Grilled slice of prime rib on garlic toast with melted cheddar jack cheese, Sautéed onions & sweet bourbon glaze. Served with potato wedges, coleslaw & pickle 16.99

Sautéed Chicken Lisa- Tender chicken breast tenders, sautéed over steaming penne pasta with sliced pepperoni, house vegetables, homemade tomato basil sauce & shredded mozzarella cheese 19.99

Grilled BBQ Pork Chops- Two center cut pork chops grilled perfectly with Sweet Baby Ray's® bbq sauce. Served with crispy French fries & steamed seasonal vegetables 19.99

New **Queso Blend Burger**- ½ pound of ground short ribs, chuck, & brisket, grilled on a Brioche roll. Topped with spicy queso cheese sauce. Served with crispy French fries, coleslaw & pickle 15.99

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 22.99

Captain Bob's Seafood Sampler- ½ lobster, grouper filet and black tiger shrimp all filled with our homemade crabmeat stuffing then broiled with lemon, white wine & butter. Served with rice pilaf & lemon crown 21.99

Vegas Chicken Wrap- Grilled chicken, minced red onion, sliced avocado, lettuce, tomato, mozzarella cheese and a dab of chipotle mayonnaise over-stuffed in a tortilla wrap. Served with french fries & coleslaw 15.99

Sesame Salmon - North Atlantic salmon fillet coated with sesame seeds, pan seared then finished in the oven Topped with a drizzle of mandarin orange ginger sauce & chopped scallions. Served with rice pilaf 21.99

Potato & Chive Crusted Grouper- Fresh Grouper Fillet pan seared with a potato chip & chive crust. Served with rice pilaf, tartar sauce & lemon crown 20.99

Meatloaf Stack- Homemade sliced meatloaf served atop a slice of garlic toast with homemade brown gravy. Served with freshly made Idaho mashed potatoes and steamed seasonal vegetables 16.99

Whiskey Pulled BBQ Pork- Slow roasted for 14 hours, then hand pulled and simmered with our own special blend of bbq sauce, brown sugar & Tennessee Whiskey. Served on a *brioche roll* with french fries, pickle & coleslaw 15.99

Chicken Burritos- Diced tomatoes, fresh cilantro, cheddar jack cheese, scallions, salsa and grilled chicken rolled in a flour tortilla then baked and topped with cheddar jack cheese. Served with refried beans and spicy rice 17.99

Kansas City BBQ Baby Back Ribs- One full pound of slow roasted baby back ribs, basted with our own hickory smoked BBQ sauce. Served with crispy French fries & applesauce 22.99

Pub Style Fish & Chips- Fresh cod filet dipped in a Yuengling lager® beer batter, fried golden brown with French fries, coleslaw, lemon crown & tartar sauce 18.99

Petite Tenderloin of Beef- Hand cut in house, pan seared then finished in the oven.

Sliced over mashed potatoes then drizzled with mushroom marsala wine sauce and steamed seasonal house vegetables 22.99