

EAT.

BULLFISH

♦ *Steak AND Seafood* ♦

— EST 2005 —

CHIPS & Dip

- BEER CHEESE** 7.99
Homemade cheese dip made with Stella Artois Lager, topped with jalapeños.
- SPINACH ARTICHOKE** 9.49
Spinach and creamy artichoke dip served with sour cream.
- GUACAMOLE** 8.99
Served with fresh salsa.

APPETIZERS

- CHARGRILLED OYSTERS** 13.99
Eight of our specialty oysters on the half shell, grilled over an open flame, smothered in garlic butter and parmesan cheese.
- LOADED POTATO CRACKLINS** 7.99
Beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan.
- FRIED GREEN TOMATOES** 8.99
Tomato slices breaded and fried golden with feta cheese and pico de gallo on mixed greens with aged balsamic reduction.
- AHI TUNA WONTON STACK*** 11.99
Pepper-encrusted Sashimi-grade Ahi tuna, seared rare and sliced thin, crispy wontons, cucumbers, soy ginger glaze, wasabi and pickled ginger.
- SPICY SHRIMP** 9.99
Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons.
- MOZZARELLA STICKS** 9.99
Three large hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce.
- ONION RINGS** 8.99
Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with jalapeño ranch dressing.

FRESH Salads

- SALMON AND AVOCADO*** 14.99
Grilled salmon, market greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese.
- STRAWBERRY** 12.99
Grilled chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette.
- BLACK & BLEU*** 14.99
Blackened filet mignon, mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles, cajun fried onions, balsamic reduction and bleu cheese dressing.
- WEDGE** 10.99 With Shrimp 14.99
Iceberg lettuce, bleu cheese dressing, tomatoes, Applewood smoked bacon, pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction.
- Honey Vinaigrette - Bleu Cheese - Thousand Island
Sweet Honey Mustard - Ranch - Balsamic Vinaigrette
Classic Vinaigrette - Fat Free Raspberry Vinaigrette

SANDWICHES

- Served with French fries.
- BLACK ANGUS CHEESEBURGER*** 11.99
Angus burger, grilled with leaf lettuce, tomato, pickles and cajun fried onion rings. Your choice of cheddar, provolone, pepper jack, American or Swiss cheese. Add Applewood smoked bacon .99
- TENNESSEE JACK GRILL** 11.99
Grilled chicken basted with our barbeque sauce, melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato.
- TURKEY BACADO** 11.99
Roasted turkey breast, Applewood smoked bacon, avocado, provolone cheese and chipotle ranch. Served on a toasted croissant.

SIGNATURE Dishes

- Add a house or Caesar salad 3.99
- SEAFOOD GUMBO** 16.99
Traditional Southern gumbo with shrimp, blue crab and flavorful andouille sausage. Served on a bed of jasmine rice.
- SOUTHERN FRIED CHICKEN TENDERS** 13.99
Fresh hand-breaded chicken tenders fried crisp, with barbeque and honey mustard dipping sauces. Served with French fries and cole slaw.
- LOW COUNTRY SHRIMP & GRITS** 16.99
Gulf shrimp sautéed with garlic, red peppers, mushrooms, bacon, baby spinach and scallions. Served over stone ground cheese grits.
- BARBEQUE BABY BACK RIBS** 16.99
Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries and cole slaw.

SEAFOOD

- FRIED SEAFOOD COMBO** 18.99
Hand breaded shrimp and fish fried golden brown. Served with seafood hush puppies and French fries. Accompanied by homemade remoulade and cocktail sauces for dipping.
- GRILLED SALMON*** 18.99
Fresh Atlantic salmon, crowned with our signature mustard dill sauce. Accompanied with white cheddar mashed potatoes and steamed broccoli.
- PISTACHIO ENCRUSTED TROUT** 16.99
Fresh trout, lightly breaded with pistachios then pan seared. Topped with a Sriracha herb butter and served with wild mushroom rice pilaf and steamed broccoli.
- CILANTRO-LIME GRILLED SHRIMP** 17.99
A skewer of juicy, grilled, cilantro-lime marinated jumbo gulf shrimp with wild mushroom rice pilaf and creamed spinach.
- SEARED AHI TUNA*** 19.99
Ahi tuna with wasabi, pickled ginger, and our house-made soy ginger dipping sauce. Served with wild mushroom rice pilaf and steamed broccoli.
- FRIED SHRIMP** 17.99
Jumbo shrimp, hand battered and fried golden. Served with French fries, cole slaw and our signature cocktail sauce.
- BLACKENED TILAPIA ORLEANS*** 18.99
Tilapia fillet blackened in a mild cajun spice with crab, shrimp, roasted corn and red pepper in a sherry cream sauce. Served with wild mushroom rice and steamed broccoli.

RICE Bowls

- STEAK*** 13.99
Hawaiian marinated sirloin, broccoli and red onions served on a bed of jasmine rice.
- CHICKEN** 12.99
Marinated chicken, broccoli, wonton crisps and red onions served over jasmine rice.
- TUNA** 13.99
Seared rare tuna, pineapple salsa, avocado, wonton strips, pickled ginger and soy ginger sauce on jasmine rice.

- FISH 'N CHIPS*** 14.99
Lightly breaded and fried golden brown. Served with French fries, cole slaw and homemade remoulade sauce.
- CHICKEN PASTA** 14.99
Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce.
- PAN-SEARED CRABCAKES** 20.99
Jumbo lump blue crab cakes pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with white cheddar mashed potatoes and steamed broccoli.
- NEW ORLEANS SHRIMP PASTA** 16.99
Spicy gulf shrimp, andouille sausage, bell peppers, red onions and mushrooms sautéed with penne pasta in a light cajun cream sauce.
- GRILLED CILANTRO-LIME CHICKEN** 14.99
Juicy cilantro-lime marinated chicken, grilled to perfection. Served on a bed of wild mushroom rice pilaf with steamed broccoli.

STEAKS & Chops

- Served with house or Caesar salad and one side.
- HAND-CUT SIRLOIN*** 18.99
10 oz. top choice sirloin grilled just the way you like it.
- FILET MIGNON*** 6 oz. 22.99 / 9 oz. 28.99
Tender and juicy, grilled center-cut filet.
- RIBEYE STEAK*** 23.99
A 14 oz. flavorful cut, richly marbled and grilled to your liking.
- HAWAIIAN SIRLOIN*** 19.99
Premium 10 oz. sirloin marinated in our house-made American style teriyaki sauce.
- SLOW ROASTED PRIME RIB*** 12 oz. 23.99 / 16 oz. 27.99
Slow roasted, aged prime rib of beef served with au jus and creamy horseradish sauce on the side. Limited availability.
- PORK CHOPS*** 17.99
Two juicy, grilled bone in pork chops with our housemade pear mustard.

SIDES

- Stone Ground Cheese Grits
Potato Cracklins
Creamed Spinach
Steamed Broccoli
Wild Mushroom Rice Pilaf
Steamed Asparagus (Add 1.99)
Pecan Brittle Sweet Potato Casserole
White Cheddar Mashed Potatoes
Baked Potato (Loaded add 99¢)
Hand Battered Onion Rings (Add 2.99)
French Fries

Add-ons

- Soup, House OR Caesar Salad 3.99
Strawberry Salad 5.99
Wedge Salad 5.99
Half Skewer Grilled Jumbo Shrimp 6.99
Shiitake Mushroom Demi-Glaze 2.99
Blue Crabmeat Béarnaise 2.99

DRINK.



BEER

CRAFT BEER
Oskar Blues Dale's Pale Ale
Bell's Two Hearted IPA
Left Hand Milk Stout Nitro
Yazoo Dos Perros
Yee-Haw Seasonal

BOTTLED IMPORTS
Corona
Dos Equis Lager
Guinness Stout
Heineken
Stella Artois

BOTTLED DOMESTIC
Blue Moon
Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Samuel Adams Boston Lager
Yuengling Lager

NON-ALCOHOLIC
Haake Beck

HANDCRAFTED Cocktails

MASON JAR MARGARITA 100% Blue agave Tequila along with Caravella Orangecello, fresh lemon and lime juices.	8	BULLFISH PUNCH Southern Comfort, Amaretto, Midori, Peach Schnapps, Cranberry, Sweet & Sour, Splash of sprite.	8.25
STRAWBERRY COSMO Grey Goose Citron, Cointreau, fresh lime juice, fresh strawberries.	9	MOUNTAIN MANHATTAN Butcher's bourbon, dolin sweet vermouth, orange bitters up or on the rocks.	8.50
TENNESSEE MULE Jack Daniel's, Barritts ginger beer and fresh squeezed lime juice.	8.50	TENNESSEE TRIPLE P Grey Goose Le Poire, Ole Smoky Peach Moonshine, pineapple juice, splash of Coke.	10

WHITE Wine

LIGHTER AND FRUITY

	Glass	Bottle
House Pinot Grigio	6	-
Beringer White Zinfandel, California	6	21
Chateau Ste. Michelle Riesling, Washington State	8	28
Villa Pozzi Moscato, Italy	9	32
Placido Pinot Grigio, Italy	7	25
Echo Bay Sauvignon Blanc, New Zealand	10	35
Conundrum White Blend, California	12	45

FULLER BODIED

House Chardonnay	6	-
14 Hands Chardonnay, Washington State	8	26
Kendall Jackson Chardonnay, California	10	35
Sonoma Cutrer Chardonnay, California	14	49
Cakebread Chardonnay, California*	-	65

Desserts 6.99

CHOCOLATE DREAM

Two decadent layers of rich, dark chocolate cake with a creamy chocolate mousse center, topped with a velvety warm chocolate sauce.

TWO-LAYER KEY LIME PIE

Our twist on the classic. One layer of traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a deep dish graham cracker-pecan crust, finished with homemade whipped cream and fresh-toasted coconut.

COCONUT CREAM PIE

A house specialty. A deep dish graham cracker-pecan crust filled with homemade coconut custard piled high with a rich vanilla cream and fresh toasted coconut.

STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake, topped with our homemade cream cheese frosting and fresh strawberry slices.

CRÈME BRULÉE

Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer, garnished with fresh strawberries.

RED Wine

LIGHTER

	Glass	Bottle
Rosso Dolce Roscato, Italy	7	25
Smoking Loon Pinot Noir, California	7	25
DeLoach Pinot Noir, California	8	28

FULLER BODIED

House Merlot	6	-
Red Diamond Merlot, Washington State	7	25
Columbia Crest Merlot, Washington State	9	32
Ruta 22 Malbec, Argentina	9	32
Rosemount Shiraz, Australia	8	26

BOLD

House Cabernet	6	-
Grayson Cellars Cabernet, California	8	26
Louis Martini Cabernet, California	9	32
Hess Select Cabernet, California	10	35
Bogle OV Zinfandel, California	9	32
Francis Coppola Diamond Collection Claret, California	-	52
Jordan Cabernet, California*	-	85

Fizz

Freixenet Carta Nevada 187ml, Spain	7	-
Freixenet Blanc De Blanc, Spain	-	26
Moet Imperial*	-	95