

# LUNCH

# BULLFISH

Steak AND Seafood

EST 2005

## CHIPS & Dip

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

## APPETIZERS

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

<b>SOUP &amp; SALAD</b>	8.99
One of our signature soups paired with a house or Caesar salad.	
<b>SALMON AND AVOCADO*</b>	13.99
Grilled salmon, market greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese.	
<b>STRAWBERRY</b>	11.99
Grilled chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette.	
<b>BLACK &amp; BLEU*</b>	13.99
Blackened filet mignon, mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles, cajun fried onions, balsamic reduction and bleu cheese dressing.	
<b>CRISPY CHICKEN</b>	10.99
Hand-breaded chicken tenders over mixed greens with chopped eggs, tomatoes, cheddar cheese, red onions and Applewood smoked bacon. Served with honey mustard dressing.	
<b>WEDGE</b>	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

## SIGNATURE Dishes

<b>Add a house or Caesar salad</b> 3.99	
<b>SEAFOOD GUMBO</b>	11.99
Traditional Southern gumbo with shrimp, blue crab and flavorful andouille sausage. Served on a bed of jasmine rice.	
<b>4 OZ FILET MEDALLION*</b>	12.99
A center-cut filet medallion aged to perfection and grilled. Served with white cheddar mashed potatoes and steamed broccoli.	
<b>GRILLED SALMON*</b>	12.49
6 oz. grilled Atlantic salmon filet crowned with mustard dill sauce. Served with steamed broccoli.	
<b>PAN-SEARED CRAB CAKE</b>	11.99
Jumbo lump blue crab cake pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with pecan sweet potato casserole and steamed broccoli.	
<b>PASTA COMBO</b>	10.99
Roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce. Served with your choice of house or Caesar salad.	
<b>SOUTHERN STYLE CHICKEN TENDERS</b>	9.99
Hand-breaded chicken tenders fried crisp and golden. Served with fries, cole slaw, tangy barbecue and honey mustard dipping sauces.	

## SANDWICHES

<b>BLACK ANGUS CHEESEBURGER*</b>	9.99
Grand champion Angus burger, hickory grilled, leaf lettuce, tomato, pickles and cajun fried onion rings, with your choice of cheddar, pepper jack, American or Swiss cheese.	
ADD APPLEWOOD SMOKED BACON 99¢	
<b>COLOSSAL CLUB</b>	9.99
Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, tomato, leaf lettuce and chipotle mayonnaise on toasted wheatberry bread.	
<b>BULLFISH PO' BOY*</b>	10.99
Golden fried fresh catch on a toasted hoagie roll with remoulade sauce, leaf lettuce and tomatoes.	
<b>TENNESSEE JACK GRILL</b>	9.99
Grilled marinated chicken breast basted with barbecue sauce topped with pepper jack cheese, Applewood smoked bacon, lettuce and tomato.	
<b>BLACKENED CHICKEN</b>	9.99
Grilled marinated chicken breast dusted with blackening spice and topped with melted cheddar cheese. Served on a bakery fresh bun with chipotle mayonnaise, lettuce and tomato.	
<b>BUFFALO CHICKEN</b>	8.99
Fresh chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with melted provolone cheese, lettuce, tomatoes and bleu cheese dressing.	
<b>TURKEY BACADO</b>	11.99
Roasted turkey breast, Applewood smoked bacon, avocado, provolone cheese and chipotle ranch. Served on a toasted croissant.	
<b>CRAB CAKE SANDWICH</b>	11.99
Jumbo lump blue crab cake pan-seared, topped with lettuce and tomato. Finished with spicy remoulade.	

## Add-ons

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

## RICE Bowls

<b>STEAK*</b>	11.99
Hawaiian marinated sirloin, broccoli and red onions served on a bed of jasmine rice.	
<b>CHICKEN</b>	10.99
Marinated chicken, broccoli, wonton crisps and red onions served over jasmine rice.	
<b>TUNA</b>	11.99
Seared rare tuna, pineapple salsa, avocado, wonton strips, pickled ginger and soy ginger sauce on jasmine rice.	

## SIDES

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

## Desserts

<b>CHOCOLATE DREAM</b>	
<b>TWO-LAYER KEY LIME PIE</b>	
<b>COCONUT CREAM PIE</b>	
<b>STRAWBERRY CAKE</b>	
<b>CRÈME BRULÉE</b>	

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