

EAT.

BULLFISH

♦ *Steak AND Seafood* ♦

— EST 2005 —

FRESH *Salads*

STRAWBERRY 13.99
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.

Honey Vinaigrette - Bleu Cheese
Sweet Honey Mustard - Ranch - Balsamic 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.

SIDES

Stone Ground Cheese Grits
Steamed Broccoli
Wild Mushroom Rice Pilaf
Pecan Brittle Sweet Potato Casserole
White Cheddar Mashed Potatoes
French Fries

Add-ons

House OR Caesar Salad 3.99
Strawberry Salad 5.99
Half Skewer Grilled Jumbo Shrimp 6.99

SIGNATURE *Dishes*

Add a House or Caesar salad 3.99
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 with breaded shrimp.

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.

NEW ORLEANS SHRIMP PASTA 17.99

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.

SEAFOOD

GRILLED SALMON* 19.99

Fresh Atlantic salmon, crowned with our signature mustard dill sauce. Accompanied with white cheddar mashed potatoes 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.

STEAKS & Chops

Served with house or Caesar salad and one side.

HAND-CUT SIRLOIN* 19.99

10 oz. top choice sirloin grilled just the way you like it.

FILET MIGNON* 6 oz. 23.99

Tender and juicy, grilled center-cut filet.

RIBEYE STEAK* 24.99

A 14 oz. flavorful cut, richly marbled and grilled to your liking.

HAWAIIAN SIRLOIN* 20.99

Premium 10 oz. sirloin marinated in our house-made American style teriyaki sauce.

RICE Bowls

STEAK* 14.99

Hawaiian marinated sirloin, broccoli and red onions served on a bed of jasmine rice.

CHICKEN 13.99

Marinated chicken, broccoli, wonton crisps and red onions served over jasmine rice.

TUNA 14.99

Seared rare tuna, pineapple salsa, avocado and wonton crisps. Served over jasmine rice.

Desserts

CHOCOLATE DREAM

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

STRAWBERRY CAKE

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

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed!
*We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.