

# EAT

# BULLFISH

♦ *Steak AND Seafood* ♦  
- EST 2005 -

## CHIPS & Dip

- BEER CHEESE** 9.49  
Homemade cheese dip made with Yee-Haw Dunkel, topped with jalapeños.
- SPINACH ARTICHOKE** 10.99  
Spinach and creamy artichoke dip served with sour cream.

## APPETIZERS

- CHARGRILLED OYSTERS** 14.99  
Eight of our specialty oysters on the half shell, grilled over an open flame, smothered in garlic butter and parmesan cheese.
- LOADED POTATO CRACKLINS** 10.49  
Beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan.
- FRIED GREEN TOMATOES** 10.49  
Tomato slices breaded and fried golden with feta cheese and pico de gallo on mixed greens with aged balsamic reduction.
- AHI TUNA WONTON STACK\*** 13.99  
Pepper-encrusted Sashimi-grade Ahi tuna, seared rare and sliced thin, crispy wontons, cucumbers, soy ginger glaze, wasabi and pickled ginger.
- SPICY SHRIMP** 12.99  
Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons.
- MOZZARELLA STICKS** 10.99  
Three large hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce.

## FRESH Salads

- SALMON AND AVOCADO\*** 16.99  
Grilled salmon, market greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese.
- STRAWBERRY** 14.99  
Grilled chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette.
- BLACK & BLEU\*** 15.99  
Blackened filet mignon, mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles, cajun fried onions, balsamic reduction and bleu cheese dressing.
- WEDGE** 11.99 With Shrimp 16.99  
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\*** 13.99  
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** 13.99  
Grilled chicken basted with our barbeque sauce, melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato.

## SIGNATURE Dishes

- Add a House or Caesar salad 4.99
- SEAFOOD GUMBO** 18.99  
Traditional Southern gumbo with shrimp, blue crab, okra and flavorful andouille sausage. Served on a bed of jasmine rice.
- SOUTHERN FRIED CHICKEN TENDERS** 15.99  
Fresh hand-breaded chicken tenders fried crisp, with barbeque and honey mustard dipping sauces. Served with French fries.
- LOW COUNTRY SHRIMP & GRITS** 19.99  
Gulf shrimp sautéed with garlic, red peppers, mushrooms, bacon, baby spinach and scallions. Served over stone ground cheese grits with breaded shrimp.
- BARBEQUE BABY BACK RIBS** 17.99  
Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries.

## SEAFOOD

- FRIED SEAFOOD COMBO** 22.99  
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\*** 21.99  
Fresh Atlantic salmon, crowned with our signature mustard dill sauce. Accompanied with white cheddar mashed potatoes and steamed broccoli.
- PAN-SEARED CRABCAKES** 26.99  
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.
- CILANTRO-LIME GRILLED SHRIMP** 19.99  
A skewer of juicy, grilled, cilantro-lime marinated jumbo gulf shrimp with wild mushroom rice pilaf and creamed spinach.
- SEARED AHI TUNA\*** 21.99  
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** 19.99  
Jumbo shrimp, hand battered and fried golden. Served with French fries and our signature cocktail sauce.
- BLACKENED TILAPIA ORLEANS\*** 19.99  
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\*** 16.99  
Hawaiian marinated sirloin, broccoli, carrots and red onions served on a bed of jasmine rice.
- CHICKEN** 14.99  
Marinated chicken, broccoli, carrots, wonton crisps and red onions served over jasmine rice.
- TUNA** 16.99  
Seared rare tuna, pineapple salsa, avocado and wonton crisps. Served over jasmine rice.

- FISH 'N CHIPS\*** 16.99  
Lightly breaded and fried golden brown. Served with French fries and homemade remoulade sauce.
- CHICKEN PASTA** 15.99  
Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce.
- PISTACHIO ENCRUSTED TROUT** 18.99  
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.
- NEW ORLEANS SHRIMP PASTA** 19.99  
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** 16.99  
Juicy cilantro-lime marinated chicken, grilled to perfection. Served on a bed of wild mushroom rice pilaf with steamed broccoli.

## STEAKS

- Served with house or Caesar salad and one side.
- HAND-CUT SIRLOIN\*** 21.99  
10 oz. top choice sirloin grilled just the way you like it.
- RIBEYE\*** 29.99  
A 14 oz. flavorful cut, richly marbled and grilled to your liking.
- FILET MIGNON\*** 6 oz. 25.99 / 9 oz. 32.99  
Tender and juicy, grilled center-cut filet.
- HAWAIIAN SIRLOIN\*** 22.99  
Premium 10 oz. sirloin marinated in our house-made American style teriyaki sauce.

## 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 (Add 99¢)
- Hand Battered Onion Rings (Add 2.99)
- French Fries

## Add-ons

- Soup, House OR Caesar Salad 5.99
- Strawberry Salad 7.99
- Crab Cake 9.99
- Wedge Salad 7.99
- Half Skewer Grilled Jumbo Shrimp 7.99
- Shiitake Mushroom Demi-Glaze 2.99
- Blue Crabmeat Béarnaise 3.99

# DRINK



## DRAFTS

### HAZY LITTLE THING IPA

New England IPA - ABV 6.7%  
Sierra Nevada Brewing Co - Chico, CA

### DALE'S PALE ALE

American - ABV 6.5%  
Oskar Blues Brewery - Longmont, CO

### THUNDERSTRUCK

Seasonal - ABV varies%  
Highland Brewing Co - Asheville, NC

### BUD LIGHT

Lager - ABV 4.2%  
Anheuser-Busch - St. Louis, MO

### MICHELOB ULTRA

Pale Lager - ABV 4.2%  
Anheuser-Busch - St. Louis, MO

### YEE-HAW DUNKEL

Lager - ABV 5.5%  
Yee-Haw Brewing Co, Johnson City, TN

### KENTUCKY BOURBON

#### BARREL ALE

English Stong Ale - ABV 8.19%  
Lexington Brewing & Distilling Co, Lexington, KY

### 60 MINUTE IPA

American IPA - ABV 6.0%  
Dogfish Head Craft Brewery, Milton, DE

## Bottle & Cans

### TWO HEARTED ALE

Bottle  
American IPA - ABV 7%  
Bell's Brewery - Kalamazoo, MI

### MILK STOUT NITRO

Bottle  
Lager - ABV 6%  
Left Hand Brewing Co - Longmont, CO

### DOS PERROS

Bottle  
Brown Ale - ABV 4.9%  
Yazoo Brewing Co - Madison, TN

### DALE'S PALE ALE

Can  
American - ABV 6.5%  
Oskar Blues Brewery - Longmont, CO

### YEE-HAW SEASONAL

Can  
ABV % varies  
Yee-Haw Brewing Co - Johnson City, TN

### BLUE MOON

Bottle  
Wheat Beer - ABV 5.4%  
Coors Brewing Company - Golden, CO

### BUD LIGHT

Bottle  
Light Lager - ABV 4.2%  
Anheuser-Busch - St. Louis, MO

### COORS LIGHT

Bottle  
Light Lager - ABV 4.2%  
Coors Brewing Company - Golden, CO

### MILLER LITE

Bottle  
Light Lager - ABV 4.17%  
Miller Brewing Co - Milwaukee, WI

### SAM ADAMS

Bottle  
Light Lager - ABV 4%  
Boston Beer Co - Jamaica Plain, MA

### MICHELOB ULTRA

Bottle  
Light Lager - ABV 4.2%  
Anheuser-Busch - St. Louis, MO

## HANDCRAFTED Cocktails

### MASON JAR MARGARITA

11  
100% Blue agave Tequila along with Caravella Orangecello, fresh lemon and lime juices.

### SEASONAL SANGRIA

9  
Sangria made with either red or white wine infused fresh ingredients.

### HONEY OLD FASHIONED

12  
Buffalo Trace Bourbon, Luxardo Marachino Liqueur, Locally Sourced Wildflower Honey, Fee Brothers Walnut Bitters.

### THE CHOCOLATE FACTORY

11  
PostModern Cacao Liqueur, Godiva Milk Chocolate Liqueur, Godiva White Chocolate Liqueur.

### BULLFISH BLOODY MARY

11  
Western Son 10x Distilled Vodka, Zing Zang Bloody Mary Mix, Tabasco, Garnished with an Ole Smoky Moonshine Pickle.

### BULLFISH PUNCH

10  
Southern Comfort, Amaretto, Midori, Peach Schnapps, cranberry, sweet and sour, splash of Sprite.

### MANGO HABANERO MARGARITA

11  
Ole Smoky Mango Habanero Whiskey, Cointreau, orange juice, fresh lemon and lime juices and served with a spicy seasoned salt rim.

### BLACKBERRY LEMONADE

10  
Ole Smoky Blackberry Moonshine, wildflower honey, sweet and sour mix.

### STRAWBERRY COSMO

11  
Grey Goose Citron, Cointreau, fresh lime juice, fresh strawberries.

### TENNESSEE MULE

10  
Jack Daniel's, Barritts ginger beer and fresh squeezed lime juice.

## 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

### FULLER BODIED

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

## 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

### BOLD

House Cabernet	6	-
Louis Martini Cabernet, California	9	32
Hess Select Cabernet, California	10	35
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

## Desserts 7.99

### 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.

### 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

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.

### COCONUT CREAM PIE

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