

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 10.99
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

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 18.99
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* MKT
A 14 oz. flavorful cut, richly marbled and grilled to your liking.

FILET MIGNON* 6 oz. MKT / 9 oz MKT
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 99c)
- 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

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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

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

YEE-HAW SEASONAL
ABV varies%
Yee-Haw Brewing Co, Johnson City, TN

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

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 Orangelcello, fresh lemon and lime juices.

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.

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

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.

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

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.