

LUNCH.

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** 11.99
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*** 15.99
Grilled salmon, market greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese.
- 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.
- CRISPY CHICKEN** 12.99
Hand-breaded chicken tenders over mixed greens with chopped eggs, tomatoes, cheddar cheese, red onions and Applewood smoked bacon. Served with honey mustard dressing.
- 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

SIGNATURE Dishes

- SEAFOOD GUMBO** 13.99
Traditional Southern gumbo with shrimp, blue crab, okra and flavorful andouille sausage. Served on a bed of jasmine rice.
- 4 OZ FILET MEDALLION*** 15.99
A center-cut filet medallion aged to perfection and grilled. Served with white cheddar mashed potatoes and steamed broccoli.
- GRILLED SALMON*** 13.99
6 oz. grilled Atlantic salmon filet crowned with mustard dill sauce. Served with steamed broccoli.
- PAN-SEARED CRAB CAKE** 13.99
Jumbo lump blue crab cake pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with steamed broccoli.
- SOUTHERN STYLE CHICKEN TENDERS** 11.99
Hand-breaded chicken tenders fried crisp and golden. Served with fries, tangy barbeque and honey mustard dipping sauces.
- HAND CUT SIRLOIN*** 15.99
6 oz. center-cut sirloin aged to perfection and grilled. Served with white cheddar mashed potatoes.
- MEATLOAF STACK** 12.99
Home-style meatloaf, white cheddar mashed potatoes, wild mushroom gravy and tobacco onions.
- FISH & CHIPS*** 11.99
Lightly breaded and fried golden brown. Served with fries and remoulade sauce.
- HALF-RACK RIBS** 13.99
Half-rack of slow cooked, fall off the bone pork ribs basted with barbeque sauce and served with French fries.
- GRILLED CILANTRO-LIME CHICKEN** 12.99
Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with steamed broccoli.
- BLACKENED TILAPIA*** 12.99
Fresh tilapia pan-seared and blackened with cajun spices. Served with shiitake mushroom rice pilaf.
- CHICKEN PASTA** 11.99
Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce.

SANDWICHES

- BLACK ANGUS CHEESEBURGER*** 11.99
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¢
- COLOSSAL CLUB** 11.99
Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, tomato, leaf lettuce and chipotle mayonnaise on toasted wheatberry bread.
- BULLFISH PO' BOY*** 12.99
Golden fried fresh catch on a toasted hoagie roll with remoulade sauce, leaf lettuce and tomatoes.
- TENNESSEE JACK GRILL** 11.99
Grilled marinated chicken breast basted with barbeque sauce topped with pepper jack cheese, Applewood smoked bacon, lettuce and tomato.
- BLACKENED CHICKEN** 11.99
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.
- BUFFALO CHICKEN** 11.99
Fresh chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with melted provolone cheese, lettuce, tomatoes and bleu cheese dressing.
- CRAB CAKE SANDWICH** 13.99
Jumbo lump blue crab cake pan-seared, topped with lettuce and tomato. Finished with spicy remoulade.

Add-ons

- Soup of the Day** 5.99
House OR Caesar Salad 5.99
Strawberry Salad 7.99
Wedge Salad 7.99
Half Skewer Grilled Jumbo Shrimp 7.99
Shiitake Mushroom Demi-Glaze 2.99
Blue Crabmeat Béarnaise 3.99

RICE Bowls

- STEAK*** 14.99
Hawaiian marinated sirloin, broccoli, carrots and red onions served on a bed of jasmine rice.
- CHICKEN** 11.99
Marinated chicken, broccoli, carrots, wonton crisps and red onions served over jasmine rice.
- TUNA** 14.99
Seared rare tuna, pineapple salsa, avocado, wonton crisps. Served over jasmine rice.

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

Desserts 7.99

- CHOCOLATE DREAM**
TWO-LAYER KEY LIME PIE
COCONUT CREAM PIE
STRAWBERRY CAKE
CRÈME BRULÉE

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 Orangecello, 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.