

EAT

BULLFISH

♦ *Steak AND Seafood* ♦
- EST 2005 -

CHIPS AND Dip

BEER CHEESE

Homemade cheese dip made with Yee-Haw Dunkel, topped with jalapeños. 9.99

SPINACH ARTICHOKE

Spinach and creamy artichoke dip served with sour cream. 11.99

APPETIZERS

CHARGRILLED OYSTERS

Eight of our specialty oysters on the half shell, grilled over an open flame, smothered in garlic butter and parmesan cheese. 16.99

LOADED POTATO CRACKLINS

Beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan. 10.99

FRIED GREEN TOMATOES

Tomato slices breaded and fried golden with feta cheese and pico de gallo on mixed greens with aged balsamic reduction. 10.99

AHI TUNA WONTON STACK*

Pepper-encrusted Sashimi-grade Ahi tuna, seared rare and sliced thin, crispy wontons, cucumbers, soy ginger glaze, wasabi and pickled ginger. 13.99

SPICY SHRIMP

Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons. 12.99

MOZZARELLA STICKS

Three large hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce. 10.99

SALADS AND Soups

SALMON AND AVOCADO*

Grilled salmon, market greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese. 18.99

STRAWBERRY

Grilled chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette. 16.99

BLACK & BLEU*

Blackened filet mignon, mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles, cajun fried onions, balsamic reduction and bleu cheese dressing. 17.99

WEDGE

Iceberg lettuce, bleu cheese dressing, tomatoes, Applewood smoked bacon, pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 12.99
Add Chicken 16.99 or Shrimp 17.99

HOUSE

Mixed greens with cucumbers, tomatoes, cheddar cheese, bacon and croutons. 6.99

CAESAR

Romaine, parmesan cheese, croutons and home-made Caesar dressing. 6.99

STRAWBERRY SIDE SALAD

Fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette. 8.99

SOUP OF THE DAY 6.99

Honey Vinaigrette - Bleu Cheese - Thousand Island
Sweet Honey Mustard - Ranch - Balsamic Vinaigrette
Classic Vinaigrette - Fat Free Raspberry Vinaigrette

SIGNATURE Dishes

SEAFOOD GUMBO

Traditional Southern gumbo with shrimp, blue crab, okra and flavorful andouille sausage. Served on a bed of jasmine rice. 19.99

SOUTHERN FRIED CHICKEN TENDERS

Fresh hand-breaded chicken tenders fried crisp, with barbeque and honey mustard dipping sauces. Served with French fries. 16.99

LOW COUNTRY SHRIMP & GRITS

Gulf shrimp sautéed with garlic, red peppers, mushrooms, bacon, baby spinach and scallions. Served over stone ground cheese grits with breaded shrimp. 21.99

BARBEQUE BABY BACK RIBS

Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries. 19.99

FISH 'N CHIPS

Lightly breaded and fried golden brown. Served with French fries and homemade remoulade sauce. 17.99

CHICKEN PASTA

Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce. 17.99

PISTACHIO ENCRUSTED TROUT

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. 22.99

NEW ORLEANS SHRIMP PASTA

Spicy gulf shrimp, andouille sausage, bell peppers, red onions and mushrooms sautéed with penne pasta in a light cajun cream sauce. 20.99

GRILLED CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken, grilled to perfection. Served on a bed of wild mushroom rice pilaf with steamed broccoli. 18.99

SEAFOOD

FRIED SEAFOOD COMBO

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. 24.99

GRILLED SALMON*

Fresh Atlantic salmon, crowned with our signature mustard dill sauce. Accompanied with white cheddar mashed potatoes and steamed broccoli. 23.99

PAN-SEARED CRABCAKES

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. 31.99

CILANTRO-LIME GRILLED SHRIMP

Juicy cilantro-lime marinated jumbo shrimp served with wild mushroom rice pilaf and creamed spinach. 23.99

SEARED AHI TUNA*

Ahi tuna with wasabi, pickled ginger, and our house-made soy ginger dipping sauce. Served with wild mushroom rice pilaf and steamed broccoli. 24.99

FRIED SHRIMP

Jumbo shrimp, hand battered and fried golden. Served with French fries and our signature cocktail sauce. 21.99

BLACKENED TILAPIA ORLEANS*

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. 21.99

SANDWICHES Served with French fries.

BLACK ANGUS CHEESEBURGER*

Angus burger, grilled with leaf lettuce, tomato, pickles and cajun fried onion rings. Your choice of cheddar, provolone, pepper jack, American or Swiss cheese. 14.99
Add Applewood smoked bacon .99

TENNESSEE JACK GRILL

Grilled chicken basted with our barbeque sauce, melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato. 14.99

STEAKS Served with house or Caesar salad and one side.

HAND-CUT SIRLOIN*

10 oz. top choice sirloin grilled just the way you like it. 24.99

RIBEYE*

A 14 oz. flavorful cut, richly marbled and grilled to your liking. 36.99

FILET MIGNON*

7 oz. tender and juicy, grilled center-cut filet. 38.99

HAWAIIAN SIRLOIN*

Premium 10 oz. sirloin marinated in our house-made American style teriyaki sauce. 25.99

RICE Bowls

STEAK*

Hawaiian marinated sirloin, broccoli, carrots and red onions served on a bed of jasmine rice. 17.99

CHICKEN

Marinated chicken, broccoli, carrots, wonton crisps and red onions served over jasmine rice. 16.99

TUNA*

Seared rare tuna, pineapple salsa, avocado and wonton crisps. Served over jasmine rice. 17.99

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 1.99)

Hand Battered Onion Rings (Add 2.99)

French Fries

DRINK

BULLFISH

♦ *Steak AND Seafood* ♦

— EST 2005 —

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

CORONA Bottle

Lager - ABV 4.6%
Grupo Modelo S.A. de C.V. - Mexico

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

YUENGLING Bottle

Amber Lager - ABV 4.5%
Yuengling Brewery - Pottsville, PA

BECK'S Bottle

Pilsner - ABV 5%
Brauerei Beck & Co. - Bremen, Germany

HANDCRAFTED Cocktails

MASON JAR MARGARITA

100% Blue agave Tequila along with Caravella Orangecello, fresh lemon and lime juices. 12

BULLFISH BLOODY MARY

Western Son 10x Distilled Vodka, Zing Zang Bloody Mary Mix, Tabasco, Garnished with an Ole Smoky Moonshine Pickle. 12

BULLFISH PUNCH

Southern Comfort, Amaretto, Midori, Peach Schnapps, cranberry, sweet and sour, splash of Sprite. 11

TENNESSEE MULE

Jack Daniel's, Barritts ginger beer and fresh squeezed lime juice. 11

MANGO HABANERO MARGARITA

Ole Smoky Mango Habanero Whiskey, Cointreau, orange juice, fresh lemon and lime juices and served with a spicy seasoned salt rim. 12

BLACKBERRY LEMONADE

Ole Smoky Blackberry Moonshine, wildflower honey, sweet and sour mix. 12

STRAWBERRY COSMO

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

HONEY OLD FASHIONED

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

SEASONAL SANGRIA

Sangria made with either red or white wine infused fresh ingredients. 10

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



Fizz

Freixenet Carta Nevada 187ml, Spain	7	-
Freixenet Blanc De Blanc, Spain	-	26

Desserts

STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake, topped with our homemade cream cheese frosting and fresh strawberry slices. 7.99

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. 7.99

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. 7.99

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. 7.99