BULLFISH

APPETIZERS

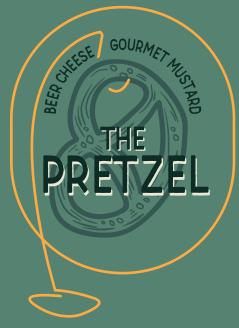
FRIED PICKLES 9.99 Dill pickle rounds battered, breaded and fried to golden perfection. Served with a ranch dipping sauce.

LOADED POTATO CRACKLINS 10.99 Diced baked potato, fried golden and smothered with beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan.

MOZZARELLA STICKS Hand-cut mozzarella cheese planks breaded and fried gold Served with marinara sauce.	10.99 ^{en.}
SPINACH ARTICHOKE DIP Spinach and creamy artichoke dip served with sour cream.	11.99
SPICY SHRIMP Gulf shrimp lightly battered then fried, tossed in a sweet ar Asian sauce. Served with crispy wontons.	12.99 nd spicy
AHI TUNA WONTON STACK* Pepper-encrusted Sashimi-grade Ahi tuna, seared rare and thin, crispy wontons, cucumbers, soy ginger glaze, wasal pickled ginger.	
CHARGRILLED OYSTERS Eight of our specialty oysters on the half shell, grilled over flame, smothered in garlic butter and parmesan cheese.	16.99 an open
ONION RINGS Fresh sweet onion slices, hand-battered with Japanese bread c	10.99 rumbs.

Fried golden and piled high, served with chipotle ranch dressing. THE PRETZEL 11.99

Giant salted soft pretzel served with spicy mustard and our house-made beer cheese dip topped with jalapenõs.



HAWAIIAN CHICKEN

8 oz. chicken breast marinated in our house-made teriyaki sauce topped with a grilled pineapple slice. Served with wild mushroom rice pilaf and choice of side.

SOUTHERN FRIED CHICKEN TENDERS

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

CHICKEN PASTA

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

PIMENTO SHRIMP & GRITS 21.99

Breaded Gulf shrimp sautéed with garlic, red peppers, mushrooms, bacon, baby spinach and scallions. Served over pimento cheese grits.

SEAFOOD

FRIED SHRIMP 20.99 Jumbo Gulf Shrimp, hand battered and fried golden. Served with French fries, and our signature cocktail sauce.

PISTACHIO ENCRUSTED TROUT 23.99 Fresh Rainbow trout, lightly breaded with pistachios then pan seared. Topped with a Sriracha herb butter and served with wild mushroom rice pilaf and steamed broccoli.

BLACKENED SALMON* 24.99 Cajun seasoned grilled salmon topped with fresh pico de gallo and served with fried okra and wild mushroom rice pilaf.

GRILLED SALMON* 24.99 Fresh Atlantic salmon, crowned with our signature mustard dill sauce. Accompanied with creamed spinach and wild mushroom rice pilaf.

FRIED SEAFOOD PLATTER 24.99 Hand breaded shrimp and fish fried golden brown. Served with Southern fried okra, French fries and house-made remoulade and cocktail sauces for dipping.

PAN SEARED CRAB CAKES 29.99 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 creamed spinach.

LEAKS

Served with house or Caesar salad and one side.

HAND CUT SIRLOIN* 10 oz. USDA Choice sirloin grilled just the way you like it.	25.99
TERIYAKI FILET KABOBS * Choice cuts of tenderloin marinated in a sweet teriyaki sauce with sweet onions, mushrooms and green peppers.	25.99 skewered

RIBEYE 37.99 14 oz. handcut richly marbled certified Angus Ribeye grilled to perfection.

FII	LET MIGNON*			38.99
7 oz	. USDA Choice center-cut file	t seasoned an	nd arilled to	perfection.

FISH 'N CHIPS

18.99

17.99

18.99

17.99 Lightly breaded and fried golden brown. Served with French fries and house-made remoulade sauce.

BARBEQUE BABY BACK RIBS 20.99

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

FRIED PORK CHOPS 19.99 Two hand-breaded boneless pork chops, fried crispy and smothered with our scratch-made creamy brown mushroom gravy. Topped with fried onion straws. Served with white cheddar mashed potatoes and your choice of side.

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.

SEAFOOD GUMBO

20.99

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



S/A1NID)////(01115/S All sandwiches served with French fries.

NASHVILLE HOT CHICKEN 14.99 Crispy hand breaded chicken breast tossed in our Nashville hot sauce. Topped with pickle aioli, lettuce, and tomato on a toasted Brioche bun.

GRILLED CHICKEN SANDWICH 14.99 Citrus marinated grilled chicken breast topped with Swiss cheese, fresh lettuce, and tomato on a buttery toasted Brioche bun.

BRISKET CHEESEBURGER* 15.99 8 oz. Brisket burger, cheddar cheese, lettuce, tomato, pickles, topped with Cajun fried onion rings served on a toasted Brioche bun.

PIMENTO CHEESE BURGER* 15.99 Our signature 8 oz. Brisket burger topped with house-made pimento cheese, lettuce, tomato, onion, and crispy candied bacon on a toasted Brioche bun.

THE PHILLY*

18.99

Thinly sliced seasoned certified Angus Ribeye grilled with onions and green peppers. Served on a toasted hoagie roll with mayonnaise and topped with melted Pepper jack cheese.

FRIED FISH SANDWICH* 14.99

Golden-fried fresh fish fillet on a toasted Brioche bun with homemade remoulade sauce, American cheese, lettuce, and sliced tomato.

RICE BOWLS

16.99

Hawaiian marinated chicken breast, broccoli, carrots, wonton crisps and red onions served over jasmine rice.

AHI TUNA* 17.99 Seared rare Ahi tuna, pineapple salsa, soy ginger sauce, avocado



and wonton crisps served over jasmine rice.

STEAK*

CHICKEN

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

SIDES

Pimento Cheese Grits	Baked Sweet Potato
Potato Cracklins	White Cheddar Mashed Potatoes
Creamed Spinach	Baked Potato (+1.99)
Steamed Broccoli	Hand Battered Onion Rings (+2.99)
Wild Mushroom Rice Pilaf	French Fries
Steamed Asparagus (+1.99)	Fried Okra

SALADS

16.99

18.99

15.99

STRAWBERRY CHICKEN

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

SALMON AND AVOCADO*

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

CRISPY CHICKEN SALAD

Hand-breaded chicken tenders over mixed greens with chopped eggs, tomatoes, cheddar cheese, red onions and Applewood smoked bacon. Served with honey mustard dressing.

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

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

DRESSINGS

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

*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.

BU

STEAK - SEAFOOD - BURGERS

DRAFTS

MODELO

Pilsner Lager Anheuser-Busch | St. Louis, MO

HAZY LITTLE THING IPA ABV 6.7% New England IPA Sierra Nevada Brewing Co | Chico, CA

BLUE MOON

Wheat ABV 5.4% Coors Brewing Co | Golden, CO

MICHELOB ULTRA

Pale Lager ABV 4.2%

SCHULZ BRAU Dark Lager ABV 5.476 Schulz Bräu Brewing Co | Knoxville, TN

HIPPIES & COWBOYS

ABV 6.0% IPA

BULLFISH AMERICAN LAGER Golden Lager Pigeon Forge, TN

BOTTLES & CANS

YUENGLING

Amber Lager Yuengling Brewery | Potsville, PA

CORONA LIGHT

ABV 4.0%

SAM ADAMS SEASONAL ABV Varies

Boston Beer Co | Boston, MA **BUD LIGHT**

Light Lager ABV 4.2% An heuser - Busch | St. Louis, MO

COORS LIGHT Light Lager

Coors Brewing Company | Golden, CO

ABV 4.2%

HANDCRAFTED COCKTAILS



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

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

SEASONAL SANGRIA

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

LIGHTER AND FRUITY

- House Pinot Grigio6Beringer White Zinfandel, California6Chateau Ste. Michelle Riesling, Washington ST8Villa Pozzi Moscato, Italy9 ш 28 Z 32 Placido Pinot Grigio, Italy 25 ≽ Echo Bay Sauvingnon Blanc, New Zealand 10 35 FULLER BODIED ш House Chardonnay 14 Hands Chardonnay, Washington ST Kendall Jackson Chardonnay, California EH
- H Cakebread Chardonnay, California* ≥ FIZZ
 - Freixenet Carta Nevada 187ml, Spain Freixenet Blanc De Blanc, Spain

STRAWBERRY CAKE

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

TWO LAYER KEY LIME PIE 7.99

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 house-made whipped cream.



25 7

25

32

8 28

6

9 32

7.99

6.99

7.99

STRAWBERRY COSMO

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

BLACKBERRY LEMONADE

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

BULLFISH BLOODY MARY

Wheatly Vodka, Zing Zang Bloody Mary Mix, Tabasco, Garnished with an Ole Smoky Moonshine Pickle. 12

WINES

LIGHTER

TENNESSEE MULE

BULLFISH PUNCH

Buffalo Trace Bourbon,

Wildflower Honey, Fee

Brothers Walnut Bitters. 12

Luxardo Maraschino Liqueur, Locally Sourced

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

HONEY OLD FASHIONED

Rosso Dolce Roscato, Italy Smoking Loon Pinot Noir, California DeLoach Pinot Noir, California

FULLER BODIED

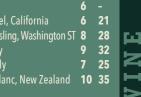
House Meriot
Red Diamond Merlot, Washington ST
Columbia Crest Merlot, Washington ST
Ruta 22 Malbec, Argentina

BOLD

6 Hess Select Cabernet, California 10 35 Franciscan Cabernet, California 11 40 Francis Coppola Diamond Collection Claret, CA -52



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MILLER LITE

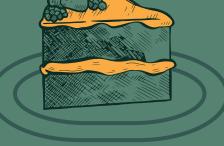
Light Lager Miller Brewing Co | Milwaukee, WI

QUEEN OF SWORDS

Cider ABV 6.0%

HIGH NOON

Assorted Hard Seltzer ABV 4.5%



DESSERTS

7.99

8.99

5.99

8.99

10.99

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.

> 5.99 9.99

10.99

5.99

COCONUT CREAM PIE 7.99

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

*All applicable sales taxes will be included on final bill.

KIDS MENU

CHEESEBURGER
CRISPY CHICKEN TENDERS
GRILLED CHEESE
FISH 'N CHIPS
FRIED SHRIMP

For ages 10 and under. All meals, except pasta, served with your choice of French fries, steamed broccoli or white cheddar mashed potatoes. Add a kids drink for 1.99.

ALL BEEF HOTDOG
BBQ RIBS
6 OZ. TOP SIRLOIN
KIDS PENNE PASTA Served with Butter or Marinara

SOFT DRINKS		
COKE	SPRITE	
COKE ZERO	ICED TEA	
DIET COKE	COFFEE	
MR. PIBB	PINK LEMONADE	

