



## SIGNATURE DISHES

### HAWAIIAN CHICKEN 18.99

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 17.99

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

### CHICKEN PASTA 18.99

Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed 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.

### FISH 'N CHIPS 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.

## 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 10.99

Hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce.

### SPINACH ARTICHOKE DIP 11.99

Spinach and creamy artichoke dip served with sour cream.

### SPICY SHRIMP 12.99

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

### 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.

### CHARGRILLED OYSTERS 16.99

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

### ONION RINGS 10.99

Fresh sweet onion slices, hand-battered with Japanese bread crumbs. 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 jalapenños.



## 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.

## STEAKS

Served with house or Caesar salad and one side.

### HAND CUT SIRLOIN\* 25.99

10 oz. USDA Choice sirloin grilled just the way you like it.

### TERIYAKI FILET KABOBS\* 25.99

Choice cuts of tenderloin marinated in a sweet teriyaki sauce skewered with sweet onions, mushrooms and green peppers.

### RIBEYE\* 37.99

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

### FILET MIGNON\* 38.99

7 oz. USDA Choice center-cut filet seasoned and grilled to perfection.



## SANDWICHES

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

### CHICKEN 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\* 18.99

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

## SALADS

### STRAWBERRY CHICKEN 16.99

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

### SALMON AND AVOCADO\* 18.99

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

### CRISPY CHICKEN SALAD 15.99

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

### HOUSE 6.99

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

## 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



# BULLFISH

## STEAK - SEAFOOD - BURGERS

### DRAFTS

#### MODELO

Pilsner Lager ABV 4.4%  
Anheuser-Busch | St. Louis, MO

#### HAZY LITTLE THING IPA

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

#### BLUE MOON

Wheat ABV 5.4%  
Coors Brewing Co | Golden, CO

#### MICHELOB ULTRA

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

#### SCHULZ BRÄU

Dark Lager ABV 5.4%  
Schulz Bräu Brewing Co | Knoxville, TN

#### HIPPIES & COWBOYS

IPA ABV 6.0%  
Tennessee Brew Works | Johnson City, TN

#### BULLFISH AMERICAN LAGER

Golden Lager ABV 5.0%  
Pigeon Forge, TN

### BOTTLES & CANS

#### YUENGLING

Amber Lager ABV 4.5%  
Yuengling Brewery | Pottsville, PA

#### CORONA LIGHT

Lager ABV 4.0%  
Anheuser-Busch | St. Louis, MO

#### SAM ADAMS SEASONAL

Ask your Server ABV Varies  
Boston Beer Co | Boston, MA

#### BUD LIGHT

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

#### COORS LIGHT

Light Lager ABV 4.2%  
Coors Brewing Company | Golden, CO

#### MILLER LITE

Light Lager ABV 4.1%  
Miller Brewing Co | Milwaukee, WI

#### QUEEN OF SWORDS

Cider ABV 6.0%  
Gypsy Cirus | Kingsport, TN

#### HIGH NOON

Assorted Hard Seltzer ABV 4.5%  
High Noon | Modesto, CA

### HANDCRAFTED COCKTAILS



#### MASON JAR MARGARITA

100% Blue agave Tequila along with Caravella Orangetello, 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

#### TENNESSEE MULE

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

#### BULLFISH PUNCH

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

#### HONEY OLD FASHIONED

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



#### 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

WHITE WINE	LIGHTER AND FRUITY	FULLER BODIED	FIZZ
	House Pinot Grigio 6 -	House Chardonnay 6 -	Freixenet Carta Nevada 187ml, Spain 7 -
	Beringer White Zinfandel, California 6 21	14 Hands Chardonnay, Washington ST 8 26	Freixenet Blanc De Blanc, Spain - 26
	Chateau Ste. Michelle Riesling, Washington ST 8 28	Kendall Jackson Chardonnay, California 10 35	
	Villa Pozzi Moscato, Italy 9 32	Cakebread Chardonnay, California* - 65	
	Placido Pinot Grigio, Italy 7 25		
	Echo Bay Sauvignon Blanc, New Zealand 10 35		

RED WINE	LIGHTER	FULLER BODIED	BOLD
	Rosso Dolce Roscato, Italy 7 25	House Merlot 6 -	House Cabernet 6 -
	Smoking Loon Pinot Noir, California 7 25	Red Diamond Merlot, Washington ST 7 25	Hess Select Cabernet, California 10 35
	DeLoach Pinot Noir, California 8 28	Columbia Crest Merlot, Washington ST 9 32	Franciscan Cabernet, California 11 40
		Ruta 22 Malbec, Argentina 9 32	Francis Coppola Diamond Collection Claret, CA - 52

### WINES



### DESSERTS



#### STRAWBERRY CAKE 7.99

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

#### CRÈME BRULÉE 6.99

Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer, garnished with fresh strawberries.

#### CHOCOLATE DREAM 7.99

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 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.

#### 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

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.

CHEESEBURGER 7.99	ALL BEEF HOTDOG 5.99
CRISPY CHICKEN TENDERS 8.99	BBQ RIBS 9.99
GRILLED CHEESE 5.99	6 OZ. TOP SIRLOIN 10.99
FISH 'N CHIPS 8.99	KIDS PENNE PASTA 5.99
FRIED SHRIMP 10.99	Served with Butter or Marinara

### SOFT DRINKS

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

