

Starters

<b>OUR ‘FAMOUS’ CANDIED BACON</b> <i>sugar, cayenne, Colman’s®</i>	12	<b>PIGS IN A BLANKET</b> <i>spicy brown mustard</i>	14	<b>BUFFALO SHRIMP POPPERS</b> <i>house ranch, danish blue, veggies</i>	19
<b>RUSTIC SALSA</b> <i>hand cut tortilla chips</i>	10	<b>CHICKEN LITTLES &amp; FRIES</b> <i>dijon honey, house barbecue</i>	18	<b>KILLER GRILLED SHRIMP</b> <i>cilantro, watermelon, marcona</i>	23
<b>HOUSEMADE GUACAMOLE</b> <i>Doc B’s sweet potato chips</i>	17	<b>OVEN ROASTED CHICKEN WINGS</b> <i>chimichurri, reggiano</i>	18	<b>#1 TUNA SASHIMI*</b> <i>ponzu, pickled cucumber, avocado</i>	24
<b>KALE &amp; ARTICHOKE DIP</b> <i>hand cut tortilla, rustic salsa</i>	18	<b>1 LB ‘ANGRY’ MEATBALL*</b> <i>spicy marinara, garlic bread</i>	21	<b>TUNA &amp; SHRIMP POKE NACHOS*</b> <i>macadamia, mango, avocado, soy glaze</i>	23
<b>GRILLED CALIFORNIA ARTICHOKEs</b> <i>salt, pepper, remoulade</i>	19	<b>HEIRLOOM TOMATOES &amp; BURRATA*</b> <i>house vinaigrette, candied pecans, basil</i>	18	<b>DANG DANG CRISPY OYSTERS</b> <i>lettuce cups, mango slaw, peanuts</i>	22

Small Salads

<b>PERFECT HOUSE SALAD*</b> 11 <i>corn, bacon, egg, tomato, cornbread croutons</i> <i>house vinaigrette • ranch • roasted garlic • dijon honey • 1001 island</i>	<b>HAND-CUT ROMAINE CAESAR*</b> 11 <i>two year aged parmigiano reggiano,</i> <i>warm brioche croutons and house dressing</i>	<b>BABY BRUSSELS SPROUT SALAD*</b> 11 <i>shredded brussels, kale, marcona almonds</i> <i>and basil reggiano vinaigrette</i>
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Mains

<b>PETITE FILET MIGNON*</b> <i>paired with crispy jalapeño potatoes and housemade steak sauce</i>	31
<b>CHIMICHURRI STEAK*</b> <i>served with a side of french fries and a field green salad</i>	38
<b>PALM BEACH SKIRT STEAK*</b> <i>marinated in pineapple, citrus and soy served with crispy jalapeño potatoes</i>	49
<b>CHILI RUBBED NY STRIP*</b> <i>accompanied by mashed potatoes and wilted spinach</i>	51
<b>Fall Off The Bone DANISH PORK RIBS</b> <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	35
<b>SIMPLY GRILLED SALMON*</b> <i>served with parmigiano reggiano kale, vinaigrette tomatoes and house remoulade</i>	35
<b>CAJUN DUSTED AHI TUNA*</b> <i>topped with citrus ponzu &amp; wakame accompanied by a ginger dressed kale baby salad</i>	41
<b>COCONUT CURRY JUMBO SHRIMP</b> <i>an assortment of stir-fried veggies with sticky white rice, fresh cilantro and toasted coconut</i>	35
<b>FREDDIE’S NIGHTLY FEATURE</b> <i>a rotating selection of signature entrées...</i>	MKT

Chicken

<b>PAN ROASTED CHICKEN</b> <i>mushroom truffle demi glaze with mashed potatoes</i>	30
<b>MARINATED CHICKEN KEBAB</b> <i>served over cilantro rice alongside a cucumber and feta salad (extra kebab +12)</i>	25
<b>BUTTERMILK FRIED CHICKEN</b> <i>crispy and traditional served with dijon honey, barbecue and creamy coleslaw</i>	25
<b>MAMA B’S CHICKEN PARM</b> <i>marinara and thin-sliced mozzarella with Giuseppe Cocco rigatoni gigante</i>	26

Pasta *Giuseppe Cocco • Abruzzo, Italy*

<b>ORECCHIETTE, SAUSAGE &amp; BROCCOLINI</b> <i>parmigiano reggiano, cracked pepper, brodo</i>	25
<b>RIGATONI WITH OUR 1 LB ANGRY MEATBALL*</b> <i>rigatoni gigante, mom’s marinara, reggiano and a pinch of chili flake</i>	28
<b>LINGUINE &amp; SHRIMP</b> <i>tossed in garlic and oil with sautéed asparagus, wilted spinach and sun-dried tomatoes</i>	33

Salads & Bowls

<b>KNIFE AND FORK COBB*</b> <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	21
<b>BARBECUE CHICKEN SALAD</b> <i>shredded jack, corn, black bean, cilantro and tortilla strips tossed in homemade bbq with house ranch</i>	18
<b>BUFFALO CHICKEN SALAD</b> <i>tenders, danish blue, corn, red onion, avocado, cornbread croutons and garlic dressing</i>	19
<b>SANTA FE TORTILLA SALAD</b> <i>corn, cilantro and roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle</i>	15
<b>CALIFORNIA KALE SALAD</b> <i>corn, sweet potato, pistachio, dried cranberries, wasabi peas, avocado, tortilla strips and garlic dressing</i>	16
<b>TANGLED NOODLE</b> <i>(Steak* or Tofu) thai peanut vinaigrette, lo mein, basil, mango, mint, honey roasted peanuts and avocado</i>	25
<b>WOK OUT® BOWL</b> <i>assortment of fresh veggies with chopped cashews</i>	
<b>TOFU</b> 23 • <b>CHICKEN</b> 23 • <b>SHRIMP</b> 24 • <b>MARINATED STEAK*</b> 25 • <b>GRILLED SALMON*</b> 28 • <b>SEARED AHI*</b> 28 <i>brown rice, sticky white rice, shanghai lo mein or quinoa   sesame teriyaki or sweet &amp; spicy thai</i>	

Burgers & Sandwiches *choose your side*

<b>THE ROADSIDE SMASH*</b> <i>two seared patties, american cheese, caramelized onions, b&amp;b pickles and smash sauce</i>	18
<b>DRAGON BURGER*</b> <i>monterey jack, giardiniera slaw, crispy leeks and honey-habanero barbecue</i>	19
<b>TURKEY BURGER</b> <i>monterey jack, avocado, roasted red pepper, red onion, tortilla strips, black bean drizzle and avocado vinaigrette</i>	17
<b>“ALL GREEN” BURGER</b> <i>homemade veggie patty, monterey jack, lettuce, tomato, pickle, red onion and jalapeño aioli</i>	18
<b>CRISPY CHICKEN SANDWICH</b> <i>coleslaw, white onion, pickle and 1001 island dressing</i>	18
<b>THE WRIGHT GRILLED CHICKEN SANDWICH</b> <i>cheddar cheese, shredded lettuce, tomato, red onion and dijon honey</i>	18
<b>THE KNUCKLE SANDWICH</b> <i>our version of a traditional lobster roll with arugula and creamy coleslaw</i>	27
<b>BLACKENED FISH SANDWICH</b> <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	23

Sides

*French Fries 7 • Sweet Potato Fries 9 • Crispy Jalapeño Potatoes 7 • Buffalo Style Potatoes 7 • Mashed Potatoes 7*  
*Coleslaw 7 • Kale Slaw\* 7 • Elote Style Corn 7 • Cilantro Rice 7 • Cucumber & Feta Salad 7 • Sautéed Broccoli 7*

Your happiness is our priority. Not all ingredients listed. Let us know of any allergies.  
\*These items contain raw or undercooked products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.