

## Hatchling Bites

7.95

Cheeseburger  
Grilled Chicken Sandwich  
Grilled Cheese  
Chicken Tenders

*served with Zapps Kettle Chips or Fresh Fruit  
Substitute Fries for \$2.00*

## Sides

House Salad 5  
Fresh Fruit 5  
Zapps Kettle Chips 2  
Seasoned Fries 5  
Chips & Salsa 5

## Non Alcoholic Beverages

### Soda – 3

Pepsi, Dt. Pepsi, Mt Dew, Dt. Mt Dew, Sierra Mist, Dt. Sierra Mist,  
Dr. Pepper, Dt. Dr. Pepper, Root Beer, Orange Soda

### Ice Tea – 3

### Lemonade – 3

### Evian Bottle Water – 4

### Gatorade – 3.5

### Red Bull – 4

If you have any concerns regarding food allergies, please alert your server prior to ordering.  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illnesses.

An 18% service charge will be added to parties of 6 or more.



## Small Bites

**Chili Lime Shisito Peppers 9**

Cojita Cheese

**Citrus Spiked Peel & Eat Gulf Shrimp 15**

Titos Cocktail Sauce

**Buttermilk Fried Chicken Tenders 12**

Cilantro Ranch

**Chili Glazed Gator Nugget Tacos 12**

Mango Jicama Slaw

**House Guacamole 10**

Chips, Lime & Citrus Salted Pumpkin Seeds

**Brisket Nachos 16**

Smoked Brisket, Pimento Cheese Sauce, Roasted Corn

## Salads

**Buttermilk Fried Chicken Salad 15**

Charred Corn, Crumbled Blue Cheese, Heirloom Tomato

Baby Local Greens, Cilantro Ranch

**Kale Caesar Salad 10**

Sourdough Crumbs, Parmesan Cheese, Heirloom Tomatoes

**Strawberry Salad 12**

Goat Cheese, Candied Pistachio, Baby Arugula

Sherry Vinaigrette

**Add Chicken 6**

## Handhelds

*Sandwiches served with Zapps Kettle Chips*

*Substitute Fries for \$2.00*

**Roast Turkey Wrap 15**

Roasted Turkey, Aged Cheddar, Apple Grain Mustard Butter

Seasoned Flour Tortilla

**The "Swamp Cuban" 15**

Pulled Pork Butt, Ham

House Made Pimento Cheese, Pickles, Brioche Bun

**Smokehouse Chicken Salad Wrap 14**

Grapes, Cashews, Red Onion, Mango Jam

Honey Mustard Yogurt Dressing

**Sawgrass Smoked Brisket 15**

Slow Smoked Brisket Topped with BBQ Sauce & Slaw, Texas Toast

**Swamp Burger 16**

7oz Angus Beef Patty, Bacon, Cheddar, Brioche Kaiser

**Lagoon Chicken Sandwich 15**

Grilled Chicken, Arugula, Datil Peach Marmalade, Brioche Bun

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# American Gator Club

## Specialty Cocktails

### Red Sangria 9.5

Pinot Noir, Absolut Mandarin Vodka, Orange Juice, Lemonade, Fresh Berries

### White Sangria 9.5

Pinot Grigio, Korbel Brandy, Pineapple Juice, Fresh Berries

### Strawberry Lemonade 9.5

Beefeaters Gin, Lemonade, Strawberry Puree

### Tiki Rum 10.5

St. Augustine Rum, Tiki Lime & Coconut, Soda Water

### Heat Relief 10.5

Captain Morgan's Spiced Rum, Malibu Rum, Blue Curacao  
Midori, Fresh Squeezed Lime, Pineapple Juice

### Datil Pepper Margarita 11.5

Infused 1800 Silver Tequila, Fresh Squeezed Lime, Fresh Squeezed Lemon  
Triple Sec, Simple Syrup

### Old Floridian 11.5

Jim Beam Bourbon, Cointreau, Ginger Ale, Orange Peel

### Frozen Daiquiri 12

Strawberry, Raspberry, Mango, Blood Orange, Pina Colada  
Add Myers Rum Floater 2.50

## Beer

### Domestic Cans 5.5

Budweiser, Bud Light, Coors Light, Miller Lite  
Michelob Ultra, Yuengling

### Import Cans 6.5

Heineken, Amstel Light, Corona, Corona Light  
Stella Artois, Guinness

### Craft Cans 6.5

Blue Moon, People's Pale Ale, Killer Whale Cream Ale  
Dukes Brown Ale, Mad Manatee IPA, Raging Blond Ale

### Craft Packs

Choose 5 of the above domestic, import or craft beers

**Domestic 20**

**Import/Craft 25**

## Wine

### White & Sparkling

Lunette 187ml Prosecco 9  
Meridian Pinot Grigio 9/34  
Brancott Sauvignon Blanc 8/32  
Chateau St. Jean Chardonnay 9/36

### Red Wine

Mark West Pinot Noir 9/36  
Avalon Cabernet 12/48

## Happy Hour

*Everyday 4pm to 7pm*

*\$5 Wines by the Glass*

*\$5 Cocktails*

*\$3 Domestic Beers*