

Appetizers

Drunken Mussels

Fennel beer broth, scallion andouille, crispy bacon, tomatoes,
toasted garlic bread
16

Fried Pickle Chips

Ranch dressing
9

Bavarian Pretzel with Spicy Mustard

10 (add beer cheese 2)

Traditional Gulf Shrimp Cocktail

12

White Cheddar Poutine Fries

Homemade gravy, pot roast, scallions
16

Fresh Hummus Plate

Celery, carrots, cucumbers & toasted naan
12

Philly Egg Rolls

Philly steak, peppers, onions, beer cheese
14

Fried Calamari

House-made marinara
13

Signature Crab Cakes

Fried green tomatoes, remoulade, pickled cucumber
20

Golden Fried Scotch Egg

Spiced country sausage, scallion aioli
8

Crab Rangoon Dip

Fried wonton
14

Fried Cheese Curds

House-made marinara
9

From the Coop

8 Piece Signature Wings

13

Ranch or bleu cheese, choice of one sauce
Princess Charlotte's Tenders & Fries

14

Grilled or Fried Thighs

14

Mild • Hot • Honey Sriracha • BBQ • Fire BBQ • Truffalo • Teriyaki • Mango Habanero • Lemon Pepper
• Garlic Parmesan • "B-2" • Smokey Dry Rub • Nashville Hot

Soup & Salads

French Onion 7

Soup of the Day 7

Calvert's House

Fresh greens, tomatoes, red onion, cucumber, carrot,
mozzarella blend, garlic croutons, choice of dressing
12

Traditional Greek Salad

Fresh cucumbers, tomatoes, red onion, green bell peppers,
kalamata olives, feta cheese, pepperoncini, capers, Greek
vinaigrette
16

Classic Caesar

Romaine, shaved parmesan, garlic croutons, Caesar
dressing
12

Additions

Chicken 6 | Shrimp 6 | Salmon* 10 | Steak* 10 | Seared Tuna 9

*Ranch, Bleu Cheese, Honey Mustard, 1000 Island,
Citrus Vinaigrette, Balsamic Vinaigrette, Caesar, Greek Vinaigrette*

Grilled Steak

Fresh greens, heirloom tomatoes, dried cranberries,
candied walnuts, bleu cheese, fried onion, balsamic
vinaigrette
18

The Wedge

Crisp Iceberg lettuce, baby heirloom tomatoes, blue
cheese dressing and crumbles, chopped bacon
15

Berry & Nut

Baby greens, strawberries, blueberries, red grapes,
candied walnuts, goat cheese, citrus vinaigrette
15

All Fried Items Prepared with 100% Beef Tallow

Sandwiches/Wraps

** indicates available in a wrap*



choice of fries, coleslaw or family recipe potato salad

*Fried Oyster or Shrimp Po Boy

Lettuce, tomato, zesty remoulade, toasted
baguette
18

*The TAB

Boar's Head mesquite turkey, avocado,
bacon, alfalfa sprouts, toasted marble rye
15

*Fried or Grilled Chicken

Hot, mild or honey bourbon sauce, pepper-jack,
lettuce, tomato, zesty pickles, toasted brioche
15

Fried Bologna

Texas toast, crispy fried onions, American cheese, lettuce,
tomatoes, zesty pickles, Scallion aioli
15

*Triple Decker Club

Boar's Head mesquite turkey, black
forest ham, bacon, lettuce, tomato,
toasted sourdough
15

Fried Gulf Grouper or Snapper

Lettuce, tomato, onion, scallion
aioli, toasted brioche
18

*The "Mrs."

Boars Head pastrami, sauerkraut, melted
Swiss, thousand island, marbled rye
15

*Turkey Royale

Grilled Boar's Head smoked turkey, Swiss,
cheddar, bacon, seared tomatoes, pickles, Royal
sauce, toasted sourdough
15

*Upgrade
to truffle parmesan
fries with curry
ketchup
\$3*

*The Ribeye Dip

Shaved ribeye, caramelized onions, provolone, toasted French baguette,
house-made au jus
17

Load it up for just \$1 each!

Grilled Peppers, Sautéed Mushrooms, Jalapenos, Fried Onions

*Upgrade to
Smokey Fries with
Royal Sauce
\$2*

1/2 Pound Brisket Blend Burgers

Choice of Traditional or Double Smash Style

(add a smash patty \$4)



Served on toasted brioche with choice of fries, coleslaw or family recipe potato salad

Cheddar, Swiss, Provolone, Bleu Cheese, Pepperjack, American

Lord Baltimore

Lettuce, tomato, red onion, zesty pickles, choice of cheese
15

Mushroom Swiss

Sautéed mushrooms, fried onions, lettuce, tomato
16

The Abbey Road

Canadian bacon, fried egg, cheddar, lettuce, tomato, onion, zesty pickles
16

Premium Sides

Citrus Parmesan Risotto • Seasonal Veggies • Yukon Mash • Cucumber Salad • Fried Balsamic Brussels • Truffle Parm Fries • Smokey Fries

**consuming raw or undercooked meats may increase your risk of foodborne illness.*

English Inspired Mainstays



Pot Roast Pasties

Golden puff pastry, caramelized onions, Yukon mash, seasonal vegetables, homemade gravy
18

Add a side house salad or side Caesar for 4.00

Beef Wellington

Filet mignon, mushroom duxelles, Dijon mustard, golden puff pastry, Yukon mash, seasonal vegetables, veal demi-glace
34

Chicken Tikka Pasties

Golden puff pastry, turmeric lime basmati rice, seasonal vegetables, mango chutney
18

Bangers & Mash

English pork sausage, Yukon mash, beef gravy, crispy fried onions
14

Fish & Chips

Hand battered Atlantic Cod served with crispy chips, house made coleslaw, and tartar
18

Traditional Shepherd's Pie

Ground lamb, fresh herbs, peas, carrots, toasted garlic parmesan mashed potatoes, Yorkshire pudding
18

Entrees



Fried Seafood Platter

Fresh Shrimp, oysters, red snapper, hush puppies, fries, coleslaw, tartar, cocktail, lemon
34

Served with side house or Caesar salad

Admiral's Pork Medallions

Bleu cheese mornay, fried balsamic Brussels sprouts, roasted garlic Yukon mashed potatoes, Yorkshire pudding.
24

The King's Cut

Hand cut 8 oz. beef filet, garlic herb butter, caramelized onions, Yukon mashed potatoes, seasonal vegetables, Yorkshire Pudding
40

Add Shrimp 6 | Homemade Crab Cake 9

Thai Coconut Curry

Carrots, spinach, peppers, onions, coconut curry cream, turmeric lime basmati rice, garlic naan
Steamed Cauliflower (Vegan) 20 | Chicken 22

Firecracker Surf n' Surf

Brown sugar sriracha glazed salmon filet, blackened shrimp skewer, creamy citrus parmesan risotto, grilled zucchini steaks.
30

Crab-Stuffed Grouper

Blackened grouper, crab cake stuffing, grilled shrimp, fried green tomato, citrus caper beurre blanc, seasonal vegetables
30

Seared Ahi Tuna

Turmeric lime basmati rice, cucumber salad, fresh baby greens, pickled ginger, wasabi crema, citrus soy
26

Walnut Crusted Red Snapper

Maple roasted sweet potatoes, fried balsamic Brussels sprouts, honey dijon crema.
30

Seafood Linguini

Gulf shrimp, steamed mussels, heirloom tomatoes, zesty crab claw marinara, toasted garlic bread
26

Shrimp Scampi

Gulf shrimp, baby heirloom tomatoes, angel hair pasta, garlic lemon butter, toasted garlic bread
24

Caprese Pasta

Pesto cream, Cavatappi, baby roma tomatoes, melted mozzarella, wilted spinach, fresh basil, balsamic reduction, toasted garlic bread
22

Cajun Crawfish Pasta

Scallion andouille, fresh crawfish, bell peppers, sautéed onions, Cavatappi, blackened cream, toasted garlic bread
24

Pasta Additions

Chicken 6 | Shrimp 6 | Salmon* 10



Gluten Free Cocktails



BLUEBERRY MULE

Picker's blueberry vodka, lime, ginger beer 11

SPICY JALAPENO MARGARITA

Ghost tequila, lime, house-made
jalapeno simple syrup 11

PIMM'S CUP

Cucumber, orange, Pimm's gin
liqueur, sour, topped with Sprite 8

BLUEBERRY FIELDS FOREVER

Picker's blueberry vodka, Deep Eddy's
lemon vodka, triple sec 10

VERA'S REVENGE

Our house Cosmopolitan; Grey Goose,
triple sec, lime juice, & cranberry 10

ESPRESSO MARTINI

Tito's, espresso, Borghetti Espresso
liqueur 9

RANGER CELIE'S REGIMEN

Deep Eddy's lemon vodka, peach
schnapps, sour, soda water 9

CALVERT'S RBV

Tito's Vodka, Red Bull of your choice 8

SELTZER

White Claw, High Noon, Nutrl,

Ask your server about our seasonal
ciders and fine wines