

THE SHIP

ENTRÉES

FISH & CHIPS - \$10 / \$12

ONE OR TWO LARGE FILLETS OF MARKET FISH LIGHTLY BEER BATTERED

HALIBUT & CHIPS - \$16

TWO DELICIOUS HALIBUT FILLETS FRIED IN OUR BEER BATTER

ALLIGATOR & CHIPS - \$13

BREADED AND FRIED TO PERFECTION SERVED WITH CAJUN MAYO

ALL THE ABOVE ARE SERVED WITH YOUR CHOICE OF FRESH CUT CHIPS OR HOUSE SALAD,
AND A SIDE OF HOMEMADE COLESLAW
(SUBSTITUTE CHIPS OR HOUSE SALAD WITH CAESAR, SMALL CLAM CHOWDER, OR SWEET POTATO FRIES FOR \$2)

MEXICAN FISH TACOS - \$13

3 WARM SOFT SHELL TACOS FILLED WITH PAN FRIED SEASONED FISH, SAUTÉED PEPPERS AND ONIONS WITH LETTUCE, PICO DE GALLO AND SOUR CREAM ON THE SIDE

ALLIGATOR WRAP - \$13

OUR CAJUN ALLIGATOR, WRAPPED IN A FRESH TORTILLA WITH LETTUCE, TOMATO, BACON AND CAJUN MAYO

BLACKENED CATFISH PO'BOY - \$13

BLACKENED CATFISH PO'BOY DRESSED WITH ROMAINE, SLICED TOMATO, RED ONION AND SPICY MAYO

SOUTHERN FRIED CATFISH - \$12 / \$14

ONE OR TWO LARGE FILLETS OF SEASONED CATFISH LIGHTLY BREADED, FRIED TO PERFECTION AND SERVED WITH SWEET POTATO FRIES

SMOKEY GRILLED SHIP RIBS - \$13

INDIVIDUAL TENDER RIB TIPS GRILLED IN OUR SMOKEY BBQ SAUCE AND SERVED WITH SWEET POTATO FRIES

SOUTHWEST FIRE GRILLED CHICKEN WRAP - \$12

GRILLED CHICKEN BREAST WRAPPED IN A GRILLED FLOUR TORTILLA WITH AVOCADO, CHEESE, SOUR CREAM AND FRESH PICO DE GALLO

VENISON SHEPHERDS PIE - \$14

GROUND VENISON, SAUTEED MUSHROOMS AND FRESH VEGETABLES IN A RICH GRAVY TOPPED WITH FRESH ROASTED GARLIC MASHED POTATOES AND CHEDDAR CHEESE, BAKED GOLDEN BROWN.

ROASTED VEGETABLE CHILI - \$8

OUR ALL-VEGGIE CHILI LOADED WITH ROASTED SEASONAL VEGETABLES TOPPED WITH SOUR CREAM AND A SIDE OF HOUSE MADE TORTILLA CHIPS

— A P P E T I Z E R S —

CRAB POUTINE - SM\$10 LG\$15

CRISPY FRESH CUT FRIES TOPPED WITH CHEESE, BLUE CRAB MEAT & BACON CLAM CHOWDER

DOUBLE SMOKED BACON CLAM CHOWDER - \$6

GRILLED BACON CAESAR SALAD - \$7

CRUNCHY CRAB CAKES WITH CHIPOTLE LIME MAYO - \$8

COCONUT SHRIMP WITH THAI SWEET CHILI SAUCE - \$8

GARLIC BREAD WITH CHEESE - \$6.5

POPCORN ALLIGATOR WITH CAJUN MAYO - \$9

SWEET AND SPICY NACHOS - \$15

HOUSE MADE NACHOS TOPPED WITH LOADS OF CHEESE, PINEAPPLE, JALAPENOS, TOMATO AND BACON

HAND BREADED CHICKEN WINGS - \$10/LB

HOT BUFFALO, FRANKS REDHOT, MEDIUM SMOKY BBQ, MILD SMOKY BBQ, HONEY GARLIC,

THAI SWEET CHILLI OR DRY JERK AND CAJUN RUBS

— G O U R M E T B U R G E R S —

THE MEXICAN - \$14

BEEF BURGER TOPPED WITH CHEDDAR CHEESE, SALSA, SOUR CREAM, AVOCADO

THE HAWAIIAN - \$14

BEEF BURGER TOPPED WITH GRILLED PINEAPPLE, BACON, MOZZARELLA

THE BIG JERK - \$13

CHICKEN OR BEEF BURGER SEASONED WITH FIERY JERK SPICES, JALAPEÑOS AND TOMATO

APOCALYPSE LATER - \$13

SIZZLING HOT CAYENNE SPICED BEEF BURGER TOPPED WITH JALAPENOS, CHEDDAR, AND SPICY KETCHUP

THE NORTHERN EXPOSURE - \$16

A LIGHTLY SEASONED VENISON BURGER, PEAMEAL BACON, CHEDDAR CHEESE AND MAPLE CHIPOTLE MAYO

THE HALIBUT BURGER - \$14

LIGHTLY BREADED HALIBUT ON A BUN WITH LETTUCE, TOMATO & TARTAR

THE GARDEN BURGER - \$12

A HOMEMADE, CURRY SPICED VEGGIE BURGER WITH CARAMELIZED ONIONS AND SAUTEED MUSHROOMS. TOPPED WITH FRESH VEGGIES.

THE HEARTY VEGETARIAN - \$13

ALL VEGGIE PATTY TOPPED WITH OUR VEGETARIAN CHILI, AVOCADO, AND SOUR CREAM

THE YELLOW BELLY - \$13

A GRILLED CHICKEN BREAST TOPPED WITH CHEDDAR, GRILLED RED ONION, AND BBQ SAUCE

THE A LA CARTE

BEEF - \$10 VENISON - \$13 CHICKEN - \$10 VEGGIE - \$9 HALIBUT - \$13

- SEE OUR TOPPING BOARD FOR ALL OUR FRESHEST BURGER FIXIN'S -

ALL OF OUR BURGERS ARE SERVED WITH FRESH CUT FRIES OR GARDEN SALAD
CHANGE TO SWEET POTATO FRIES OR CAESAR SALAD FOR \$2