

The Quarry



STARTERS

BRUSSEL SPROUTS 9.99 **GF**

Jalapeños, sriracha aioli, bacon bits, sesame seeds, chives

DEVEILED EGGS 9.99 **GF**

Bacon bits, pickled red onions, and chives

SOUTHERN DEVEILED EGGS 9.99 **GF**

Guacamole filling, topped with chorizo and jalapeño

CHRISTINE'S SPRING ROLLS 14.99 **GF**

Bean sprouts, carrots, onion & chicken rolled into a wonton fried golden brown, served with a house made sweet & sour sauce

CHIPS AND SALSA FLIGHT 10.99 **GF**

Fresh salsa, guacamole, chorizo queso, served with house made corn tortilla chips

LOBSTER & BRIE DIP 13.99

Lobster, brie cheese, garlic, spinach, served with fried pita

WHIPPED FETA DIP 12.99 *

Choice of: Honey Fig Pistachio. Lemon Dill. Strawberry Balsamic. Served with fried crostinis.

CEVICHE 14.99 **GF**

Lime cured shrimp, pico de gallo, topped with avocado, served with house made corn tortilla chips

CALAMARI 14.99

Beer battered, topped with asian glaze, sriracha garlic aioli, chives, and sesame seeds

BUFFALO CHICKEN DIP 9.99 **GF**

House made buffalo chicken dip served with house made corn tortilla chips

BANG-BANG SHRIMP 15.99

Beer battered, topped with sriracha aioli, asian chili glaze

STEAK BITES 15.99 *

8oz new York strip, herb garlic butter, cajun seasoning, served with fried pita

POKE NACHOS 14.99

Marinated ahi tuna, house made wonton chips, diced pineapple, avocado, arugula, cilantro, yum yum sauce, thai chili glaze, topped with sesame seeds

CRAB CAKES (1)-13.99 (2)-26.99 (3)-38.99

Maryland style jumbo lump crab cakes served on a bed of dry slaw garnished with green onion, house made remoulade sauce

HUMMUS PLATTER 10.99 *

Roasted garlic hummus, bell peppers, celery, carrots, cucumbers, tomatoes, and fried pita

SLIDERS

ALL SLIDERS (3) ARE SERVED WITH FRIES

AMERICAN 14.99

Angus patty, american cheese, arugula, tomato, red onion, pickle

PRIME RIB FRENCH DIP 17.99

Shaved prime rib, provolone cheese, onion straws served with horseradish sauce and au jus on the side

PERCH 15.99

Fried zander perch, dill tartar sauce, bi-colored cabbage slaw

SALMON 15.99

Blackened salmon, asian slaw, bourbon glaze, arugula

LAMB 15.99

Lamb patty blended with mint and feta cheese, tzatziki, arugula, pickled red onion

SPICY FRIED CHICKEN 14.99

Breaded chicken tenderloin, dipped in buffalo sauce, topped with pepper jack cheese, pickle, sriracha mayo

GRILLED CHICKEN 14.99

Grilled chicken, arugula, American cheese, tomato, onion, garlic aioli

PULLED PORK 14.99

BBQ sauce, cheddar cheese, cole slaw

RUEBEN 14.99

Corned beef, Swiss cheese, sauerkraut, thousand island dressing

PORTABELLA 13.99

Portabella mushroom, spinach, onion straws, hummus

HAWAIIAN 14.99

Angus patty, bacon, cheddar cheese, grilled pineapple, teriyaki sauce

MUSHROOM SWISS 14.99

Angus patty, portabella mushrooms, swiss cheese, arugula

HOT HAM & SWISS 15.99

Country style ham, swiss cheese, with a side of pickles

BLUEGILL 16.99

Fried blue gill, dry slaw, spicy tartar

LOBSTER ROLL (2) 18.99

Lobster, garlic butter, mayo, celery, fresh dill, chives

GATOR PO'BOY (2) 18.99

Fried Alligator, chopped romaine, tomatoes, cajun remoulade, with a side of pickles

SPECIALTY FRIES

Full Order 9.99/ Upgrade 3.99

TRUFFLE

Truffle oil, parmesan cheese, garlic aioli, parsley

POUTINE

White cheddar curds, beef gravy, shredded beef, parsley

ROCK

Cajun seasoning, beer cheese, jalapeños, red onion, bacon bits

CAJUN

Tossed in cajun seasoning

***GLUTEN-FREE OPTION AVAILABLE!**

**Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*