Wine

Barefoot		Glass	Bottle
White Zinfandel Sauvignon Blanc Moscato	Pinot Grigio Chardonnay	$7	$24
Bota Box Reds			
Merlot Cabernet	Pinot Noir	$7	
Duckhorn Decoy	Cabernet	$14	$46
Lonely Cow	Sauvignon Blanc	$9	$32
Alamos	Malbec	$11	$40
Caposaldo	Pinot Grigio	$9	$32
William Hill	Chardonnay	$10	$32
Hahn Estate	Pinot Noir	$10	$32
J Roget	Champagne	$9	$28
House	Sangria	$9	

Beer Selection

Domestic 7

Angry Orchard
Budweiser
Bud Light
Coors Light
Miller Lite
Pabst Blue Ribbon
Michelob Ultra
White Claw

Import

Corona $6.25
Guinness $6.75
Heineken $6.25
Red Stripe $6.25
Stella Artois $6.75
Dos Equis XX Amber $6.25

Draught

Blue Moon $6.75
Yuengling $6.25
& more - please inquire.

Non-Alcoholic

Corona N/A $5.00

Specialty Cocktails - $14

Tropical Moon - Light rum, coconut rum, blue curacao, sweet & sour and pineapple juice

Razz-Tini - Raspberry vodka, sweet & sour, 7-Up with a sugar rim

Mango Madness - Mango rum, pineapple juice, orange juice with a float of grenadine

Port O'Call - Captain Morgan rum, light rum, pineapple juice, orange juice with a float of Kraken rum

Aperol Spritz - Aperol, Champagne and soda

Espresso Martini - Columbian Espresso, vodka and caramelized brown sugar (add Baileys, Kahlua or Screwball $4)

Bushwacker - A frozen delight of light and coconut rum, coffee liqueur, chocolate and cream
(Ask about our floaters)

Traditional

Margarita Traditional $12 / Flavor $14
Mimosa Traditional $9 / Flavor $11
Enjoy our traditional House Margarita or Mimosa with your choice of the following flavors:

Blackberry	Blueberry
Watermelon	Black Cherry
Peach	Strawberry
Mango	Passion Fruit

Mocktails - $12

Create your own mocktail!
Choose up to 2 of the following flavors:
Blackberry, Watermelon, Peach, Mango, Blueberry, Black Cherry, Strawberry, Passion Fruit

Choose up to 3 of the following mixers:

Pineapple Juice	Lime Juice
Cranberry Juice	Coke or Sprite
Lemonade	Red Bull
Club Soda	Lemon Juice
Green Apple	Orange Juice
Grapefruit Juice	Ginger Beer

Gratuity may be added to groups of 6 or more. Only up to 6 separate checks per large group.
A Tennessee State Tax of 15% will be added to all wine and liquor purchases.

525 Basswood Avenue • Nashville, TN 37209
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Appetizers

Fried Calamari*
Lightly battered & seasoned served with marinara $14

Coconut Shrimp*
(5) Hand breaded jumbo shrimp with house sauce $14

Crab Cakes*
(2) Lump crab meat cakes, served with remoulade $26

Peel & Eat Shrimp
Chilled, served with cocktail sauce 1/2 lb $17

Hush Puppies Basket
(7) House-made, fried to perfection served with remoulade $9

Chips & Queso
Served with house-made blanco queso $10
Make it a Trio - Blanco queso, guacamole & Pico de Gallo $14

Chipotle Peach BBQ Wings*
fried and tossed into our signature sweet, smokey, spicy, Chipotle Peach BBQ sauce served with a side of celery, carrots and house-made Ranch $15

White Cheddar Cheese Curds
Breaded White Cheddar cheese curds fried golden, served plain or tossed in buffalo served with our house-made ranch $9

Fried Chicken Tenders*
(3) Plain or buffalo glazed served with house-made ranch or honey mustard $15

BBQ Chicken Nachos*
Warm corn tortilla chips covered in house made blanco queso and Cheddar Jack cheese, topped with grilled chicken, black beans, Chipotle BBQ sauce, Pico de Gallo and drizzled with fresh crema $16

Salads

Add protein to your salad for $10 each: fried or grilled shrimp, grilled or blackened Mahi-Mahi, salmon or chicken
Add for $6 scoop of homemade tuna salad

House Salad
Mixed greens topped with cherry tomatoes, cucumbers, red onion and Cheddar Jack cheese $5 Side • $10 Large

Grilled Shrimp Panzanella Salad
Grilled shrimp (6) on a blend of seasonal tomatoes, cucumbers, red onion, grilled sourdough cubes, capers, Mozzarella, fresh basil and oregano tossed in a Smokey, Dijon Vinaigrette $19

Simply Delicious Tuna Salad
White Albacore Tuna folded with celery, diced red onion, sweet pickle relish and zesty dill mayonnaise served on a bed of mixed greens with tomatoes and cucumbers $15

Housemade Dressings
Ranch • Honey Mustard • Smokey Avocado Ranch
Gorgonzola Honey • Smokey Dijon Vinaigrette
Extra Dressing add $.50

Sandwiches

Served with choice of side. *Add for $2 each: American • Pepper Jack • Cheddar Jack • Gorgonzola White Cheddar • Grilled Onions. Add for $3 each: Applewood Bacon • Avocado*

Mahi-Mahi Sandwich*
Grilled or blackened Mahi-Mahi on a brioche bun with lettuce, tomato, red onion and a side of remoulade sauce $17

West Coast Wrap*
Grilled chicken, White Cheddar, bacon, avocado, mixed greens, tomato and house sauce wrapped in a tortilla $18

Full Moon Smashed Burger*
Smashed double Black Angus patties, poblano pimento cheese, jalapeño bacon jam, lettuce, tomato, pickles on a brioche bun $17

Good Ol' Shrimp Po'Boy*
Fried and served on a baguette with lettuce, tomato, red onion and Cajun remoulade sauce on the side $17

Over the Moon Smashed Burger*
Smashed double Black Angus patties with lettuce, tomato, pickles and red onion on a brioche bun $15

BLT
Crispy Applewood bacon, lettuce, and tomato on sourdough or wheat bread $12
Add grilled or blackened salmon $10

Rock Harbor Chicken Sandwich
Fried chicken breast on a brioche bun with lettuce, tomato, red onion, bacon and house-made honey mustard on the side $16

Classic Tuna Melt*
Our classic White Albacore Tuna salad on grilled sourdough with choice of cheese $17

Classic Tuna Sandwich*
A classic sandwich on sourdough or wheat bread with lettuce and tomato $15

Signature Items

Fried Catfish or Fried Shrimp Basket*
Served with French fries, (2) hushpuppies, tartar sauce and coleslaw garnish $23

Tacos*
Two flour or corn tortillas with your choice of blackened or grilled Mahi-Mahi or chicken, fried or grilled shrimp. Red and green cabbage, Pineapple-Mango salsa, Cheddar Jack cheese, Smokey Avocado Ranch, sour cream, Pico de Gallo and guacamole served with a side of black beans and Turmeric rice $18 • Add a Taco for $8

Entrées

Served with choice of side, substitute side salad for $3

Hot Honey Glazed Chicken & Shrimp*
Grilled boneless chicken breast and (4) shrimp drizzled with hot honey infused with Brazilian chili peppers served on a bed of Tumeric rice $24

Jerk Chicken*
Two chicken breasts marinated in jerk spices and citrus, grilled over black beans and Tumeric rice with grilled pineapple salsa $25

Coconut Shrimp Platter*
(8) Hand breaded jumbo shrimp, house sauce with black beans and Tumeric rice $26

Shrimp & Grits*
(8) Grilled shrimp and diced Andouille sausage over creamy White Cheddar grits, with a rich Spanish sauce made of tomato, green peppers, onions, garlic and spinach $24

Teriyaki Salmon*
Teriyaki glazed salmon garnished with scallions served on a bed of rice pilaf $24

Mahi-Mahi*
Grilled or blackened served on a bed of Turmeric rice with Cajun remoulade sauce $23

Pick 2 Seafood Platter*
Grilled or blackened: Shrimp, Salmon, Mahi-Mahi
Fried: Catfish, Shrimp, Coconut shrimp, Beer Battered Cod filet served with French fries, (2) hushpuppies & coleslaw garnish

Linguine Primavera
Fresh yellow squash, zucchini, onions, mushrooms and red bell peppers tossed into linguine with a light and bold blend of olive oil, butter, garlic, parmesan and a splash of fresh cream $17.
Add fried or grilled shrimp, grilled or blackened Mahi-Mahi, salmon or chicken $10

New England Style Fish and Chips*
Beer battered Cod filets dipped in our signature beer batter, fried crispy and served with French fries, (2) hushpuppies, tartar sauce and coleslaw garnish $24

Sides $5

3 Cheese Mac & Cheese
Tumeric Rice
White Cheddar Cheese Grits
Coleslaw
Rice Pilaf
Sweet Potato Fries
Black Beans & Rice
Steamed Broccoli
Sliced Tomatoes
French Fries
Seasonal Fresh Fruit
Southern Succotash $6

Kids Menu *(10 & Under ONLY)*

Grilled cheese & French fries $7
Burger & French fries $8
Fried or grilled shrimp & French fries $9
Chicken tenders & French fries $9
3 Cheese Mac & Cheese $6

Beverages $3.35

Free refills of coffee, tea and soda
Coffee - Regular & Decaf
Tea - Sweet & Unsweet
Coke • Diet Coke • Sprite • Dr. Pepper • Lemonade
Hot Tea • Hot Chocolate · Milk
Juice - Orange • Grapefruit • Cranberry • Pineapple

Desserts

Key Lime Pie $7 • **Cumberland Mud Pie** $9

Join Us for Sunday Brunch 10am-2pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have a medical condition or allergies. Please inform your server of any food allergies.