



## APPETIZERS

### GATORLICIOUS

Our famous delicacy, locally harvested  
and served your way:

**Blackened, Buffalo, Cajun or Florida**

1/4 LB. \$8.99

1/2 LB. \$16.99

1 LB. \$27.99

All Four Ways \$29.99



*Gator Bites*

### Crispy Chicken Bites

Tasty pieces of chicken tossed with Sweet &  
Spicy Sriracha Sauce. \$8.99

### Onion Rings

Basket of super jumbo golden fried rings. \$6.99

### Jumbo Chicken Wings

Crispy wings tossed in your favorite sauce:  
Mild, Medium, Hot, BBQ. Served with Ranch or  
Blue Cheese dressing.

**8 count \$9.99**

**16 count \$18.99**

### Peel & Eat Shrimp

Seasoned shrimp served hot or cold with your  
choice of cocktail sauce or melted butter.

**1/2 Pound \$10.99**

**Full Pound \$18.99**

### Corn Fritters

Sweet corn in pancake batter fried and dusted  
with powdered sugar. \$5.99

### Chicken Fingers & Fries

Crispy breaded chicken tenders, fried and  
served with French fries. \$8.99

### Frog Legs

Plump frog legs served fried with  
tartar sauce. \$12.99

### Catfish Nuggets

Tasty pieces of farm raised catfish, lightly  
breaded, and fried to a golden brown. Served  
with tartar sauce. \$6.99

## SOUP & SALADS

### Clam Chowder

A New England clam chowder made with  
tender sweet clams, diced white potatoes  
and celery in a velvety cream base.

Cup \$3.99 /Bowl \$5.99

### Caesar Salad

Crispy romaine lettuce, grated parmesan,  
garlic croutons served with Caesar dressing.  
\$5.99

Add grilled or blackened chicken \$3

### Hammock Garden Salad

Lettuce, onions, tomatoes, and cucumbers with your choice of dressing. \$5.99

## SIDE DISHES

Chef selection of veggies \$2.99

French fries \$2.99

Coleslaw \$2.99

Hush puppies (8) \$5.99

Side salad \$3.99

Cheese Grits \$2.99

Please alert your server of any food allergies as not all ingredients are listed on the menu.

**\*\*There is a risk associated with the consumption of raw or undercooked meats.\*\***



# TACOS

Three soft tacos with lettuce, Monterey cheese and house made chipotle mayo.  
Served with sour cream and salsa.

**Grilled or Blackened Chicken \$9.99**

**Grilled or Blackened Mahi \$11.99**

**Florida Style or Blackened Gator \$11.99**



*Gator Tacos*



*Mahi Tacos*

# SANDWICHES & WRAPS

## Mahi Sandwich

Blackened mahi filet with lettuce, tomato, onion, pickle and house made chipotle mayo.  
Served with French fries. \$12.99

## Pulled Pork Sandwich

Cooked in our honey BBQ sauce and topped with housemade coleslaw and crispy fried onions. Served with French fries. \$12.99

## Catfish Sandwich

Golden fried catfish filet with lettuce, tomato, onion and pickles. Served with French fries and tartar sauce. \$10.99

## Chicken Club Wrap

Grilled chicken, bacon, Monterey cheese, lettuce, tomato, onions, pickles, wrapped in a flour tortilla. Served with French fries. \$9.99

# PO'BOYS

Topped with shredded cheddar-jack cheese, lettuce, tomato, onion, pickles, and served with homemade chipotle mayo.

**Blackened Shrimp \$11.99**

**Blackened Gator \$11.99**

# BURGERS

## Monterey Gator Burger

Juicy burger patty topped with Florida gator bites, Monterey cheese and crispy bacon. Served with lettuce, tomato, onions, and pickles. Served with French fries. \$13.99

## Texas Burger

Juicy burger patty topped with bacon, BBQ sauce and Monterey cheese. Served with lettuce, tomato, onion and pickles. Served with French fries. \$12.99

## Spicy Burger

Seasoned beef patty, American cheese, jalapenos, and boom boom sauce. Served with lettuce, tomato, onions and pickles. Served with French fries. \$12.99

## Black Hammock Burger

House favorite. Cooked your way, topped with American cheese, lettuce, tomato, onion, and pickle and served with French fries. \$9.99 Add Bacon \$1.



## ENTREES

### Shrimp & Grits

Sautéed shrimp, peppers, and onions in a cajun sauce. Served over cheese grits. \$14.99

### BBQ Ribs & Chicken

1/2 rack of ribs and a juicy chicken breast slathered in our sweet honey BBQ sauce and served with a side of French fries and coleslaw. \$18.99



*BBQ Chicken and Ribs*

### Catfish

Two catfish filets fried to a golden brown. Served with French fries and housemade coleslaw. \$16.99

### Fried Shrimp Platter

1/2 Pound lightly battered fried shrimp. Served with cocktail sauce, fries, and coleslaw. \$13.99



*Fried Shrimp Platter*

### Fish & Chips

Our battered white and flaky cod fried to a golden brown. Served with French fries and housemade coleslaw. \$13.99

### Mahi Mahi

Two Mahi filets, grilled or blackened and served with rice and seasonal vegetables. \$18.99

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## DESSERTS

### Chocolate Cake\*

Deeply chocolate cake made with a blend of four chocolates and finished with a ganache topping. Served with a scoop of vanilla ice cream, drizzled with chocolate sauce and topped with a cherry. \$5.99

**\*Gluten Free**

### Crème Brûlée

Rich custard base with vanilla notes topped with a sweet layer of hardened caramelized sugar.

Served both hot and cold for a delicious combination of sweet creamy lightness and crunch. \$6.99

### Key Lime Pie

Graham cracker crust topped with a sweet but tart key lime cream. Topped with whipped cream and a slice of lime. \$5.99



*Key Lime Pie*