

APPETIZERS

MAMA GUMP'S GARLIC BREAD BASKET
Fresh baguette. 5.79

SHRIMP SHACK MAC & CHEESE
Shrimp, Cheddar and Monterey Jack Cheese, Elbow Pasta, Parmesan Topping. 10.99

SHRIMPER'S NET CATCH
Peel 'n' Eat Shrimp steamed in Beer.
Garlic or Cajun: 14.49
Larger Portion Garlic or Cajun: 25.98

CHICKEN TENDERS
Choice of Ranch or Maker's Mark Bourbon Sauce. 9.99
Snack Size: 7.99

CALAMARI
Fried Calamari, Roasted Red Bell Peppers, Pepperoncini, Cocktail Sauce, Tartar Sauce. 10.49

BUBBA'S FAR OUT DIP
Spinach, Artichokes, Monterey Jack Cheese, Tortilla Chips. 9.99
Make it a Shrimp Dip 11.49
Snack Size: 6.49

RUN ACROSS AMERICA SAMPLER
Fried Shrimp, Seafood Hush Pups, Chicken Tenders, Bubba's Far out Dip, Tortilla Chips. 17.99

SOUPS & SALADS

CLASSIC CAESAR SALAD
Parmesan, Baked Croutons. 11.49
Add Grilled Chicken 3.00;
Add Cajun Shrimp 4.00

STRAWBERRY SUMMER SALAD
Mixed Greens, Grilled Chicken, Strawberries, Apples, Raspberry Vinaigrette, Feta Cheese, Glazed Pecans. 14.99
Substitute Shrimp 16.49

OLD FASHIONED NEW ENGLAND CLAM CHOWDER
Clams, Potatoes. Cup 5.99 / Bowl 7.99

HANDHELDS

SHRIMP PO BOY
Shrimp, Lettuce, Tomato, Pickle, Mayo, Toasted Bun, Fries. 13.99

TEXAS CHICKEN SANDWICH
Grilled or Fried Chicken Breast, Bacon, Pepper Jack Cheese, Avocado, Toasted Bun, Fries. Cajun Grilled or Fried 12.99

***½ LB. ALL-AMERICAN CHEESEBURGER**
Served with fries. 12.99
Make it a BBQ Cheeseburger with Onion Rings for 1.00

BEYOND BURGER
Beyond Patty, Spring Mix, Tomato, Red Onion, Avocado, Fries. 14.99

FROM THE SEA

***MAKER'S MARK GLAZED SALMON**
Flame-Grilled Salmon, Maker's Mark Bourbon Sauce, Sautéed Spinach, Steamed Rice. 20.99

CAPTAIN'S FISH & CHIPS
Fries, Tartar Sauce, Coleslaw. 19.99

SHRIMP NEW ORLEANS
Grilled Shrimp, Spicy New Orleans Sauce, Garlic Bread, Steamed Rice. 18.99

BOURBON ST. MAHI MAHI
Charbroiled Cajun Spiced Mahi Mahi, Bourbon Sauce, Grilled Shrimp, Mashed Potatoes. 20.99

20 FOR \$20

20 Fried Shrimp, Cocktail, Tartar Sauce, Coleslaw. 20.00



DUMB LUCK COCONUT SHRIMP
Coconut Shrimp, Fries, Coleslaw, Cajun Marmalade. 18.99

FORREST'S SEAFOOD FEAST
Fish & Chips, Fried Shrimp, Seafood Hush Pups, Tartar and Cocktail Sauce. 20.99

SHRIMPER'S HEAVEN
Fried Shrimp, Coconut Shrimp, Tempura Shrimp. 21.99

"OF COURSE WE HAVE SCAMPI!"
Shrimp, Linguine, Lobster Butter Sauce, Parmesan Cheese, Garlic Bread. 18.99

GRILLED SEAFOOD TRIO
Shrimp New Orleans, Bourbon Flounder, Lobster Butter Shrimp, Steamed Rice, Broccoli. 21.99

SNOW CRAB BOIL
Snow Crab, Corn on the Cob, Red Potatoes. Garlic or Cajun: 27.99

FROM THE FARM

LT. DAN'S SURF & TURF
Baby Back Ribs, Grilled Shrimp, Fries. 24.99

***FORREST'S SURF & TURF**
Boneless Ribeye, Grilled Shrimp, Mashed Potatoes, Onion Rings. 32.99

MAMA'S FRIED CHICKEN
Boneless Chicken Breast, Corn on the Cob, Mashed Potatoes and Gravy. 17.49

***RIBEYE**
12oz Boneless Ribeye, Mashed Potatoes, Broccoli. 26.99

DIXIE STYLE BABY BACK RIBS
Baby Back Ribs, BBQ Sauce, Coleslaw, Fries. 22.99
Half Rack: 17.99

PING PONG CHICKEN PASTA
Sautéed Chicken Breast, Cream Sauce, Spinach, Grape Tomatoes, Parmesan Cheese, Linguine. 17.99

Add a Fresh Garden Salad or Tossed Caesar Salad for 5.99 or a Grilled Shrimp Skewer for 5.99

DESSERTS

CHOCOLATE CHIP COOKIE SUNDAE
Vanilla Ice Cream, Chocolate and Caramel Sauce, Peanuts, Whipped Cream. 9.99

CHEESECAKE
New York Style Cheesecake with fresh Strawberry Sauce. 8.99

SIDES

French Fries	4.99	Onion Rings	5.99
Steamed Rice	2.99	Mashed Potatoes	3.49
Mac & Cheese	6.99	Steamed Broccoli	3.99

\$12 LUNCH MENU

AVAILABLE MONDAY – FRIDAY 11am-3pm

ACCIDENTAL FISH AND SHRIMP
Pan-seared Flounder, steamed rice, grilled shrimp, lobster butter sauce.

SOUTHERN CHARMED FRIED SHRIMP
Fries and slaw served with cocktail and tartar sauce.

FRIED CHICKEN
Mashed potatoes, corn on the cob.

CHICKEN TENDERS
Fries and ranch dressing.

SOUP & SALAD COMBO
Caesar or House Salad, Cup of Chowder.

CAPTAIN'S FISH & CHIPS
Fries and slaw served with tartar sauce.

JENNY'S CATCH
Pan-seared Tilapia, mashed potatoes, spinach, lobster butter sauce.

BUBBA GUMP SHRIMP CO.

MARGARITAS



CORONARITA

Traditional margarita, fresh lime juice, 7 oz Coronita. Also available in Watermelon), Passion Fruit, Black Raspberry or Tropical Blue. (Shaker Glass Included) 14



FROZEN MARGARITA

Authentic Margarita made with Gold Tequila. Original, Strawberry, Mango or Watermelon. The shaker goes home with you! 13
Add 1oz of Grand Marnier for only \$4

PATRON TOP SHELF MARGARITA

Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, sweet & sour, fresh squeezed lime juice. Available with Patrón Reposado (\$1 more) or Patrón Añejo (\$2 more) 13

ALCOHOL FREE ZONE



STRAWBERRY MANGO CHILLER

Finest Call Mango Purée, strawberry purée, ICEE Mtn Dew Freeze. 10

SECRET MANGO SPARKLER

Finest Call Mango Purée, Tropicana Lemonade, orange juice. 5

SPECKLED LEMONADE

Tropicana Lemonade with your choice of strawberries or blueberries 4

MANGO PINEAPPLE SMOOTHIE

Mango, pineapple, sorbet, all natural pear juice. Dairy free, no preservatives. 6

BUBBA'S CLASSICS

RUM FORREST RUM

Don Q Pasi3n Rum, Myers's Original Dark Rum, Dole Pineapple Juice, fresh lime juice, orange Juice, Finest Call Grenadine. 12

STRAWBERRY BASIL SMASH

Skyy Infusions Wild Strawberry Vodka, strawberries, fresh basil, sweet & sour, Sierra Mist. 9.5

TOP SHELF LONG ISLAND ICED TEA

Absolut Citron Vodka, Captain Morgan White Rum, Tanqueray Gin, Grand Marnier Orange Liqueur. 12



GEORGIA PEACH ICED TEA

Deep Eddy Sweet Tea Vodka, gin, Bols Peach Schnapps, Ocean Spray Cranberry Juice. 13



LOUISIANA LEMONADES

Bacardi Lim3n Citrus Rum, Tropicana Lemonade, choose either; strawberries or blueberries 13

PREMIUM BLOODY MARY

Tito's Handmade Vodka, Demitri's Bloody Mary Seasoning, chilled jumbo shrimp, celery, olive, pepperoncini. 12

SANGRIA & OLD FASHIONED

CHOCOLATE OLD FASHIONED

Woodford Reserve Bourbon, DeKuyper Cacao White Liqueur, Toschi Amarena Dark Cherries and Fee Brothers Aztec Chocolate Bitters. 13

PROSECCO PEACH SANGRIA

La Marca Prosecco, Bols Peach Liqueur, fresh basil & strawberries, peaches and Sierra Mist. 13

FROM THE TROPICS



LAVA FLOW

Cruzan Coconut Rum, Reàl Cream of Coconut, Dole Pineapple Juice, strawberry purée. 11

TROPICAL BREEZE

Cruzan Mango Rum, Midori Melon Liqueur, Bols Blue Curacao Liqueur, Dole Pineapple Juice, orange juice. 13



LT. DAN'S POMEGRANATE PUNCH

Cruzan Coconut Rum, Castillo Silver Rum, DeKuyper Pomegranate Liqueur, Dole Pineapple Juice, Ocean Spray Cranberry Juice, Sierra Mist. 12.5

MULES & MOJITOS

MAMA'S MANGO MOJITO

Cruzan Mango Rum, Monin Mojito Syrup, fresh mint & lime juice. 10

TITO'S MULE

Tito's Handmade Vodka, fresh lime juice & mint, Gosling's Ginger Beer. 13



COMES WITH THE GLASS!

MIX-YOUR-OWN MARGARITA 10

STEP 1. SELECT YOUR TEQUILA

Monte Alban Silver
Jose Cuervo Gold +\$1
1800 Blanco +\$2
Azuñia Blanco +\$3
Avi3n Reposado +\$4
Patr3n Silver +\$4
Casamigos Reposado +\$5

STEP 2. PICK YOUR FLAVOR

Original
Strawberry
Watermelon
Pineapple
Mango
Blackberry
Wild Berry

STEP 3. CHOOSE YOUR RIM

Salt Sugar
Spicy

STEP 4. ADD-ONS

Make it a Coronarita +\$3
Add 1 oz of Grand Marnier +\$4
Take Home the Margarita Shaker +\$4

HAPPY HOUR

MON - FRI 3PM - 6PM | Available in the Bar Area Only (Excludes Holiday or Holiday Weekends and To Go)

\$4

Garlic Bread
Onion Rings
Bucket of Fries

\$6

Popcorn Shrimp
Chicken Tenders
Bubba's Dip

\$8

Calamari
Shrimp Mac & Cheese

\$3

Domestic Bottle and Draft
\$3.5
Import Bottle and Craft

\$4

Well Cocktails
Wines by The Glass
Margarita
Bloody Mary

Ask your server about our selections of wines by the glass & bottle/draft beers available.