

# BLUE DOG BAR & GRILL

Eat Seasonal • Drink Local

## STARTERS

### TNT Shrimp

Six **large** local Gulf pink shrimp crispy fried and tossed in our creamy mild TNT sauce 9

### Mullet Sampler Platter

“The Pine Island Holy Trinity.” Sample the history of Pine Island. Fresh, local Mullet - one filet fried, one blackened and a small scoop of our amazing house-smoked Mullet dip; served with in-house pickled jalapenos and blue corn chips 11

### Smoked Fish Dip

We house smoke our own Mullet to make the best Fish Dip you’ve ever had! Served with in-house pickled jalapenos and **BLUE** corn chips 7.5

### Peel & Eat Shrimp

Wild caught, local, ice cold, fresh Gulf pink shrimp served with lemons and cocktail sauce Half Pound 9.95 Full Pound 18

### Crunchy **BLUE** Crab Cake

Handmade and full of fresh Pine Island lump **BLUE** crab meat; served with homemade mango salsa 8.5

### Caprese Salad

Fresh mozzarella, local tomatoes, EVOO, fresh house grown basil, shaved red onion and balsamic reduction 8.5

### Extras

Mullet	*6.5	Chicken	*5	Calamari	*6
Five Large Shrimp	*7.5	Crab Cake	*8.5		
Grilled Portobello	*5.5	Fish of the Moment (5oz)	Market Price		

### Cracked Conch

Pounded thin and lightly fried. Tastes like the ocean. Served with our famous spicy/sweet Pine Island sauce 8.5

### Conch Fritter Patties

Two large patties, lots of conch, spices, peppers and onion. Old-school authentic Bahamian recipe, served w/our spicy/sweet Pine Island sauce 8.5

### **BLUE** Bread

Toasted garlic bread with **BLUE** cheese crumbles, **BLUE** cheese dressing, melty provolone and diced tomatoes. Yeah, it’s yummy 7

### Coconut Shrimp

Six large butterflied shrimp coated with shaved coconut and lightly fried; served with our famous spicy/sweet Pine Island sauce 9

### Calamari

Tender New England calamari, hand cut and lightly fried; served with our homemade marinara 9

### Wings

Fried then special grilled w/ choice of sauce: mild, hot, spicy/sweet Pine Island sauce, garlic Parmesan or our mango bbq. Served with celery and your choice of ranch or **BLUE** cheese 7ct - 7.5 14ct - 14

### Chicken Tenders

The crispiest, best, golden brown tenders you’ve ever had! Made to order and served with our smoky honey Dijon 7

## SALADS *Crafted from local produce.*

### Large House

Fresh spring mix topped with Pine Island grown spouts, shredded carrots diced tomato, cucumber, croutons and shaved red onion 8

### Greek

Crisp romaine, Kalamata olives, feta cheese, cucumber, pepperoncini, tomato, shaved red onion and Pine Island grown sprouts 10

### The Megan

Fresh spring mix, goat cheese, candied walnuts, dried cranberries and Pine Island grown sprouts; served with our homemade Mango Chardonnay Vinaigrette 10

### Caesar - The Classic

Crisp romaine, creamy Caesar dressing, shaved parmesan and seasoned croutons 8

### BLT Wedge Salad

The **ultimate** wedge salad - dressed up with smoky Applewood bacon crumbles, **BLUE** cheese crumbles, **BLUE** cheese dressing, diced tomatoes and thinly sliced red onions 9

### Dressings

Homemade creamy garlic (really garlicky), chunky **BLUE** cheese, ranch, herb vinaigrette, smoky honey mustard, Caesar or house-made Mango Chardonnay Vinaigrette

### Extras

Mullet	*6.5	Chicken	*5	Calamari	*6
Five Large Shrimp	*7.5	Crab Cake	*8.5		
Grilled Portobello	*5.5	Fish of the Moment (5oz)	Market Price		

## SOUPS *All our soups are made from scratch, here at the DOG.*

### Black Bean Soup

Our 3-day recipe served with confetti rice and cilantro sour cream cup 5 large bowl 8

### Soup of the Day (some days)

Ask your server for details

### Clam Chowder

Scratch made- Decadent, creamy and full of clams. Made here at the Dog cup 5 bowl 9

\*our Florida grass-fed burgers are from Jackman Ranch in Clewiston, Florida. They are free-range Kobe style cattle and are completely hormone and antibiotic free

## CRAFT BURGERS

A half-pound of hand-pattied, flame grilled Wagyu beef, served on a buttered, toasted brioche bun; served with lettuce, beefsteak tomato, small coleslaw and sea salt fries 11

### The Black and **BLUE**

Spicy blackened burger topped with **BLUE** cheese crumbles 12

### The Patty Melt

The Classic; sautéed onions and American cheese on grilled rye bread 12

### The Hippie Burger

Our burger topped with ‘shrooms, goat cheese, Pine Island grown sprouts and our in-house pickled jalapenos 12

### The Impossible Burger

Where’s the beef? Not here -100% Plant based and 100% awesome... The best meatless burger you will ever eat! 12

### Build Your Own 11

Get creative with toppings +1ea

- American • Swiss • Provolone • Cheddar • **BLUE** Cheese
- Feta • Goat Cheese • House-Pickled Jalapenos
- Sautéed Onions • Sautéed Mushrooms • Pine Island Sprouts

### Deluxe Toppings +2ea

- Bacon • Fried Egg

“Your body is not a temple, it’s an amusement park. Enjoy the ride.”  
- Anthony Bourdain

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## SANDWICHES *All served with sea salt fries.*

**BLT**  
Simply classic. Lots of smoky Applewood bacon, local, plump, red beefsteak tomatoes, mayo and crispy lettuce; served on grilled white sourdough 8.5

**Fish Sandwich**  
Local, fresh Pine Island Mullet served grilled, fried or blackened on a buttered toasted brioche bun; topped with lettuce, beefsteak tomato and homemade tartar sauce 11 **Substitute Fish of the Moment** *Market price*

**Coconut Shrimp Wrap**  
Large warm tortilla stuffed with coconut shrimp, TNT sauce, shredded cabbage and our mango salsa 11

**Black Bean Wrap**  
Large warm tortilla stuffed w/ black beans, rice, diced tomatoes, cilantro sour cream and shredded cheddar 9 Add Chicken +5 Add Gulf Shrimp +7.5

**TNT Shrimp Tacos**  
Two warm tortillas stuffed with fried Gulf shrimp, shredded cabbage, mango salsa and our creamy TNT sauce 12

**Chicken Sandwich**  
Ah half pound chicken breast (grilled, fried, or blackened) served on a buttered toasted brioche bun with lettuce and beefsteak tomato 9

**Hippie Chick**  
Our half pound chicken breast grilled and topped with ‘shrooms, goat cheese, Pine Island grown sprouts and our in-house pickled jalapenos 11

**Portobello Wrap**  
Fresh grilled Portobello mushroom, sautéed onions, roasted red pepper, goat cheese and diced tomato nestled into fresh spring mix and tightly rolled into a wrap that is loaded with flavor. Served cold 11

**Fish Tacos**  
Two warm tortillas stuffed with crispy fried Mullet, Old Bay remoulade sauce, shredded cabbage and topped with mango salsa 11  
**Substitute Fish of the Moment** *Market price*

## ENTREES *All served with choice of 1 side.*

**NY Strip**  
Hearty 12oz hand cut slab of American born, raised and harvested Angus, flame grilled and served with sea salt fries and chimichurri sauce 17

**Cracked Conch**  
Dinner sized portion, pounded thin and lightly fried. Tastes like the ocean. Served with our spicy/sweet Pine Island sauce 14

**(Mild) TNT Shrimp Dinner**  
Nine large, local wild caught Gulf pink shrimp; crispy fried and tossed in our creamy TNT sauce 14

**Fried Shrimp Dinner**  
Nine large, local wild caught Gulf pink shrimp crispy fried and served with cocktail sauce 14

**Smothered Chicken**  
Our half pound chicken breast seasoned and grilled then topped with sautéed onions, mushrooms and provolone 13

**Crunchy BLUE Crab Cakes**  
The Real Deal. 2 crab cakes, made with LOADS of sweet, local Pine Island lump BLUE crab, served with mango salsa 15

**Coconut Shrimp**  
Nine butterflied shrimp coated with shaved coconut and lightly fried; served with our famous spicy/sweet Pine Island sauce 13

**Calamari**  
Dinner sized portion of our hand cut New England calamari, lightly breaded and golden fried; served with homemade marinara 13

**Chicken Tenders Dinner**  
Our large, dinner sized portion of the crispiest golden brown tenders you’ve ever had. Made to order, served with our smoky honey Dijon 12

**Savannah’s Chicken**  
Our half pound chicken breast seasoned, grilled and topped with lemon caper butter, goat cheese, diced tomato and a basil chiffonade 13

## 3-STEP CUSTOM ENTREES *Hundreds of combinations! Served with your choice of two sides (fries, coleslaw, confetti rice or vegetable of the day)*

**Select your Entrée**

• Half Pound Chicken Breast 13	• Pine Island Mullet (8oz) 13
• 9 Large Gulf Shrimp 15	• Fish of the Moment <i>(market price)</i>

**Select your Preparation**

• grilled	• blackened	• fried	• scampi
• sautéed or seared			

**Add a Homemade Sauce**

• mango salsa	• tartar sauce	• mild TNT sauce
• spicy/sweet Pine Island sauce	• cocktail sauce	• marinara
• lemon caper sauce	• malt vinegar aioli	• roasted garlic scampi

## 3-STEP CUSTOM PASTA BOWLS *Served with garlic toast points.*

<b>Pasta &amp; Sauce Only 10</b>	<b>Creamy Mac n’ Cheese 10</b>
<b>Select your Entrée</b>	
• Half Pound Chicken Breast 13	• Pine Island Mullet (8oz) 13
• 9 Large Gulf Shrimp 15	• Fish of the Moment <i>(market price)</i>

**Select your Preparation**

• grilled	• blackened	• fried	• scampi
• sautéed or pan seared			

**Add a Homemade Sauce**

• marinara	• alfredo	• mild TNT sauce
• spicy/sweet Pine Island sauce		• lemon caper sauce
• roasted garlic scampi		

## SIDES

• French Fries 2.5	• Coleslaw 2.5
• Confetti Rice 2.5	• Vegetable of the Day 3

**Premium Sides**

• Sweet Potato Fries (w/caramel brown sugar crema) 3.5	
• Side Salad (spring mix, sprouts, tomato, carrot, onion & croutons) 4	
• Creamy Mac & Cheese 4	• Black Beans and Rice 3.5

## DESSERT

**Key Lime Pie**  
Authentic, made right here in our kitchen every day 5

**Brownie Bottom Pie**  
Fresh homemade warm fudge brownie topped with vanilla ice cream whipped cream and a chocolate drizzle 6

**Dessert of the Day (some days)**  
Ask your server for details

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*