

### **PASTA**

**SHRIMP SCAMPI** tarragon compound butter with a garlic white wine sauce, bruschetta tomatoes & spinach with toasted bread 14

CRAZY CAJUN PASTA choice of chicken or shrimp with sausage, bell pepper, pickled fresno pepper & onion served in a creamy Cajun sauce, chicken 14 shrimp 17

**LOBSTER MAC & CHEESE** house made four cheese & cognac sauce with chopped lump lobster meat, seasoned bread crumbs served with crostini 23

**NASHVILLE MAC & CHEESE** loaded mac & cheese, green onion, bacon, ghost pepper, bread crumbs grilled chicken with our Nashville hot sauce 17

PULLED PORK MAC & CHEESE house smoked pulled pork, sweet & smokey bbq, green onions, breadcrumbs 14

LOADED MAC & CHEESE house made four cheese sauce with green onion, bacon, ghost pepper & bread crumbs served with crostini 12

ADD SALMON +8 SHRIMP OR BLACKENED SHRIMP +5 CHICKEN OR BLACKENED CHICKEN +4

## LAND LOVERS SANDWICHES

served with your choice of side

PULLED PORK Boston pork butt in a light barbeque glaze & slaw 9

RIBEYE SANDWICH prime rib, provolone cheese, creamy horsey sauce & caramelized onions 15

**CAJUN GRILLED CHICKEN** blackened chicken, provolone, lettuce, pickled fresno pepper & house Cajun aioli 12

**CHICKEN PO BOY** grilled chicken on a toasted hoagie topped with shredded lettuce, tomato & house remoulade 13

PHILLY CHEESESTEAK ribeye, sautéed onion & pepper with provolone & spicy aioli 15.50

**KICKSTAND PORK TENDERLOIN** enjoy an lowa and Kickstand favorite. Juicy breaded or grilled pork tenderloin topped with lettuce, tomato, onion and pickle 11

**TIKI TENDERLOIN** grilled pork tenderloin, Nashville hotsauce, creamy swiss cheese, pineapple pico, lettuce, tomato, onion & pickle 12

**FRESNO TENDERLOIN** blackened or grilled tenderloin, spicy aioli, pickled fresno peppers, sauteed onion & bell peppers, topped with pepper jack cheese 12

**NASHVILLE DILL CHICKEN** hand breaded chicken, dill spread, American cheese, Nashville hot sauce served with lettuce, tomato, onion & pickle 12



### **APPETIZERS**

SOUTH END CRAB DIP fresh lump crab & smoked ghost pepper cheese with toasted crostini 12

**SCALLOPS** pan seared scallops, dill beurre blanc & candied bacon 15

CRAB QUESADILLA fire roasted corn salsa, spicy pepper jack & cheddar jack cheese, fresh crab 15

QUESADILLA sauteed peppers & onions, cheddar jack cheese, choice of chicken or pulled pork 10

COD NUGGETS half pound of breaded cod nuggets with our house tartar & Calabrian Ketchup 11

**HUSH PUPPIES** cornmeal fritters served with Calabrian ketchup 9

MUSSELS & FRITES fresh steamed mussels in a white wine butter sauce with frites 12

BLACKENED PILSNER SHRIMP blackened shrimp in spicy cream beer sauce 12

CLAM STRIPS breaded clam strips served with our Cajun aioli & cocktail sauce 10

**BREADED SHRIMP** eight breaded shrimp served with cocktail sauce 12

SWEET CORN ELOTE roasted corn, garlic lime aioli, parmesan, sweet chili lime seasoning 9

# **SOUPS & SALADS**

**NEW ENGLAND CLAM CHOWDER** cup 4 bowl 7 (available to go by the quart 15)

CRAB LOUIE SALAD lemon aioli, fresh crab mixture, cucumbers, iceberg lettuce, avocados, tomatoes & onions 14 SOUTHWEST SALAD mixed greens, roasted corn salsa, pineapple pico, avocado, fresh tomato, cumin lime vinaigrette & pickled fresnos 10

**SESAME TUNA SALAD** cold noodle salad, with green onion, cucumber, bell pepper, pickled fresno pepper, tossed with sesame vinaigrette, topped with pan seared tuna 14

COBB SALAD salad greens, crispy bacon, bleu cheese, cucumber, tomato, onion, egg & avocado 12

**WEDGE SALAD** cold wedge of iceberg lettuce topped with bleu cheese dressing, crispy bacon crumbles, diced tomato & red onion Full 10 Half 6

SIDE SALAD mixed greens, tomato, onion, cucumber & croutons 5

#### ADD TO ANY OF OUR SALADS

SALMON +7 AHI TUNA +7 SHRIMP OR BLACKENED SHRIMP +5 CHICKEN OR BLACKENED CHICKEN +4

### **CHOICE OF DRESSING**

Ranch, Thousand Island, Caesar, Balsamic Vinaigrette, Bleu Cheese or French

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



## **SEA LOVERS**

served with your choice of side

**LOBSTER GRILLED CHEESE** fresh lobster, roasted pepper aioli, 3 cheese blend, bruschetta tomatoes grilled to perfection on sourdough bread 19

FISH TACOS two flour tortillas with breaded cod, pineapple slaw, pico, pickled fresno pepper & avocado 9

COD SANDWICH hand breaded or grilled cod, lettuce, tomato & house tartar on a toasted bun 9

SALMON BLT grilled salmon, lettuce, tomato, crispy bacon, house lemon dill caper spread on a hoagie 14

CRAZY CAJUN COD blackened cod with pickled fresno pepper, Cajun aioli & slaw on a bun 10

BLACKENED TUNA SANDWICH cajun aioli, lettuce, pineapple pico, pickled fresno peppers on sourdough 15

OYSTER PO BOY fresh fried oysters, cajun aioli, lettuce & tomato 15

BOLT PO BOY candied bacon, fresh fried oysters, lettuce & tomato 17

**SHRIMP PO BOY** blackened shrimp on a toasted hoagie topped with shredded lettuce, tomato & our house remoulade 14

# **SPECIALTIES**

FISH & CHIPS beer battered cod & wedge fries with house tartar 14

MARYLAND CRAB CAKES classic crab cakes combine the flavors of lemon, parsley & old bay served with cajun aioli & dill spread 12

PAN SEARED SALMON 5 oz salmon with lemon dill Beurre blanc sauce, served on lemon rice pilaf 16

CATFISH DINNER 8 oz breaded catfish filet served with house tartar & wedge fries 16

WALLEYE 8 oz pan seared walleye with dill beurre blanc on top of lemon rice pilaf 19

BREADED WALLEYE 8 oz lightly breaded walleye with lemon rice pilaf 19

### CHOICE OF SIDES

wedge fries, coleslaw, Boston baked beans, lemon rice pilaf or cottage cheese **upgrade +2:** mac & cheese, fresh veggies, side salad or cup of soup