

STARTERS

HOUSE-MADE POTATO CHIPS (GF) - OR - FRENCH FRIES (GF)

PLAIN \$6 (S) \$8 (L) - Dusted with Salt

LOADED \$8 (S) \$10(L) - Cheese, Bacon & Green Onion. Served w/ Ketchup, House Made Ranch, Blue Cheese or G's Special Sauce

SWEET POTATO FRIES (GF) \$7.5 (S) \$9.5 (L)

Served with Sriracha Kayonnaise (Sriracha, Ketchup & Mayonnaise)

HOUSE-MADE POTATO SKINS (GF) \$10 - with Cheddar, Monterey Jack

Cheese, Bacon & Green Onion. Served with Sour Cream or Ranch

BATTERED MOZZARELLA STICKS \$8.5 6 Lightly Battered Mozzarella

Served with Marinara

CRISPY BABY PORTOBELLOS \$9.9 Lightly Breaded & Fried. Served atop Mixed Greens, Shaved Parmesan & Roasted Red Pepper Horseradish Sauce

FLASH-FRIED SHRIMP \$12 (GF) or CAULIFLOWER \$11

Choose Your Style – Tossed in House Made Sauces

Served atop Mixed Greens

CHIPOTLE Chipotle Sauce, Fresh Cilantro	BUFFALO Buffalo Sauce, Blue Cheese & Green Onion Ranch / Blue Cheese	RED DRAGON Red Dragon Sauce, Sesame Seeds Yum Yum Sauce	FIRECRACKER Thai Firecracker, Green Onion
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TAKE OUT CALL 919.849.8947

HOUSE MADE DIPS (GF without Pita)

SHE CRAB DIP \$13.5

Our Famous She Crab Soup, Made into a Fantastic Crab Dip

BUFFALO CHICKEN \$13

House Made Buffalo Chicken Dip. Garnished with Bacon & Green Onion

GUACAMOLE \$11

Tony's Amazing Guacamole

PICK YOUR DIPPER (2 Included)

CHOICE OF PITA, TORTILLA CHIPS, or CELERY/CARROTS.

Each Additional \$3

FLASH-FRIED PICKLE CHIPS \$10.5 House-Dusted, Flash-Fried & Lightly Seasoned. Served with your choice of House-Made Ranch, or Blue Cheese Dressing

OTF SEARED TUNA* \$13 Sesame-Crusted, Seared Ahi Tuna atop Mixed Greens, with Avocado and Fried Wontons. Served with Sesame Ginger Sauce & Wasabi Cream Sauce

FLASH-FRIED CALAMARI & BANANA PEPPERS \$13.5 Rhode Island Calamari, Peppers, House-Dusted, Flash Fried & Lightly Seasoned. Served with Thai Chili & Marinara

BRUSCHETTA \$11 Local Herbed Focaccia Bread topped with Fresh Mozzarella, Diced Tomato, Fresh Basil, Olive Oil & Garlic drizzled with Balsamic Reduction & Served Warm

WINGS & TENDERS

WINGS - GF

Award Winning Wings

10 - \$13 (1 Dressing)

20 - \$25.5 (2 Dressings)

Served with Celery & Carrots House-Made Ranch or Blue Cheese

Add Additional Dressings \$.50

SAUCES

PLAIN JANE (Choice of Sauce on the Side)

MEDIUM • HOT • BBQ • TERIYAKI

CITRUS ISLAND (Citrus, Spices & Hot)

BEE STING (Hot Sauce & Honey)

PLAN 9 (Medium & BBQ Sauce)

BANDITO (Chipotle BBQ Ranch)

RED DRAGON (Sweet and Spicy Asian, Green Onion)

BLACK BLUE BACON \$1 (Mixed with Medium Sauce)

GARLIC PARMESAN \$1 (Real Butter, Garlic & Parmesan)

DRY RUBS (Back Alley Coffee • Lemon Basil Pepper • Blackened)

ALL WING SAUCES ARE GF EXCEPT TERIYAKI & RED DRAGON

TRUE TENDERS - GF

Corn Meal Dusted / Antibiotic Free

4 - \$6.5 (1 Dressing)

8 - \$11.5 (1 Dressing)

12 - \$16.5 (2 Dressings)

Served with Celery & Carrots House-Made Ranch or Blue Cheese

Add Additional Dressings \$.50

HAND-TOSSED STONE OVEN PIZZA & FLATBREADS

MAKE ANY SMALL PIZZA A FLATBREAD (No Charge) or GLUTEN-FREE FLATBREAD FOR \$2

SPECIALTY PIZZAS – 10” S \$14 • 14” M \$21.5 • 16” L \$26

All Pizzas are Sprinkled with Parmesan Cheese & Italian Herbs

SUPREME Pepperoni, Italian Sausage, Red Onions, Green Peppers, Mushrooms & Mozzarella

CARNIVORE Pepperoni, Sausage, Ham, Bacon, Ground Beef & Mozzarella

GARDEN Green Peppers, Mushrooms, Onions, Fresh Tomatoes, Spinach, Black Olives, Garlic & Artichoke Hearts covered with Mozzarella

MEATARITA Olive & Garlic Base with Sliced House-Made Italian Sausage, Mozzarella & Fresh Mozzarella, Tomato & Basil. Drizzled with Balsamic Reduction, and Square Cut

BUILD YOUR OWN PIZZA

SIZE / TOPPING PRICE

S 10” \$9.5 / \$1.25

M 14” \$15.5 / \$2

L 16” \$19.5 / \$3

SAUCES & CHEESES

Olive Oil & Garlic (No Charge),

Red Sauce (No Charge),

Pesto Sauce, Salsa Verde, Mozzarella,

Jack & Cheddar Blend, Blue Cheese,

Feta, Fresh Mozzarella

SPINACH ARTICHOKE Olive Oil & Garlic Base, Fresh Spinach, Artichoke Hearts, Thin Sliced Red Onion, Feta Cheese & Mozzarella Cheese (Great Flatbread)

BIG KAHUNA Ham, Fresh Pineapple, Jalapeno, Roasted Red Peppers, Bacon & Mozzarella

WESTERN Light BBQ Base, Grilled Chicken, Fried Onions, Crisp Bacon, Cilantro Mozzarella & Drizzled with Bandito Sauce

PESTO PARMESAN White Pizza with Tomato, Feta Cheese, Mozzarella, Fresh Mozzarella & Our Homemade Basil Pesto Sauce Swirled on Top

BAJA CHICKEN Olive Oil & Garlic Base, Grilled Chicken, Salsa Verde, Tomatoes, Red Onions, Black Beans, Jalapenos, Cilantro, Fresh and Shredded Mozzarella & Drizzled with Cilantro Lime Ranch

FRESH TOPPINGS

Artichoke Hearts, Banana Peppers, Black

Beans, Black Olives, Cilantro, Fresh Basil,

Fresh Pineapple, Garlic, Green Olives,

Green Peppers, Jalapenos Mushrooms,

Pepperoncini, Red Onions, Roasted Red

Peppers, Spinach, Tomatoes

MEATS

Bacon, BBQ Chicken, Buffalo

Chicken, Bacon, Ham, Italian

Sausage, Pepperoni, Grilled

Chicken, Hamburger, Turkey

ENTREES

½ POUND FRIED SHRIMP PLATTER \$16.9 Served with French Fries, Cole Slaw & Cocktail Sauce. House-Made Tartar Sauce Available by Request GF

8oz CENTER CUT SIRLOIN FILET* \$18.9 Served with Two Loaded Potato Skins, Asparagus & Thick Sliced Sour Dough Bread. Garnished with Fried Onions Strings

CRAB & BLACKENED SHRIMP LINGUINE \$19.9 Our Famous She Crab Soup Transformed into an Crab Cream Sauce with Blackened Shrimp, Sautéed Crimini Mushrooms & Bacon tossed with Linguine, Green Onion & Served with Lemon Wedge & Garlic Parmesan Bread

BLACKENED ISLAND SALMON* \$19.9 8oz. Blackened Salmon set atop Jasmine Rice. Topped with Pineapple Pico de Gallo & served with Asparagus GF

OTF STIR FRY (VEGGIE \$14) – PICK ONE \$17 – PICK TWO \$21 – PICK THREE \$25
CHICKEN • STEAK* • SHRIMP • MAHI MAHI* • SALMON* • AHI TUNA*
Onions, Green Peppers, Snow Peas, Carrots, Broccoli, Cauliflower, Mushrooms Stir-Fried & Mixed with Jasmine Rice. Drizzled with House Made Stir Fry Sauce
Yum Yum, Sriracha & Extra Stir Fry Sauce by Request

SIDES

GF EXCEPT **

Chips, Tortilla Chips & Salsa, Fries, Cole Slaw, Macaroni Pasta Salad** \$3

Jasmine Rice, Sweet Potato Fries \$4

Fresh Seasonal Fruit, Broccoli Salad, Asparagus, Steamed Broccoli, Mac n' Cheese** \$5

KIDS MENU

17 & Under \$7 / Adult \$9

Includes Side, Drink & Lollipop / Substitute GF Bread \$2 (Fries or Chips included; any other Side Choice, add \$1)

Hot Dog • Grilled Cheese • Corn Dog Bites

Chicken Tenders GF • Mac n' Cheese • Kid Wing 4 GF
Hamburger or Chicken (Choice of Cheese)

Pita Pizza (One Topping; Extra Toppings \$.50)

Cheese Quesadilla • Chicken & Cheese Quesadilla

Turkey or Ham & Cheese (Grilled by Request)

SALADS

BLACKENED SHRIMP & SPINACH \$13.5 GF Cornmeal Dusted *Flash-Fried* Shrimp with Blackened Seasoning atop Spinach, Dried Cranberries, Red Onion, Bacon & Blue Cheese Crumbles & Tossed in Apple Cider Vinaigrette

SOUTHWESTERN CLASSIC COBB \$13.9 GF Romaine & Iceberg, Grilled Chicken, Egg, Avocado, Diced Tomato, Red Onion, Bacon, Cheddar & Jack Cheese, Black Beans, Corn, Tortilla Strips & House-Made Cilantro Lime Ranch

ASIAN TUNA* \$13.9 Sesame Encrusted Seared Ahi Tuna atop Spring Mix, Avocado, Red Onion, Cucumber, Toasted Almonds, Feta, Fried Wontons & House-Made Sesame Ginger Vinaigrette

SPINACH & CRISPY BABY PORTOBELLO MUSHROOM \$13 Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House-Made Roasted Red Pepper Horseradish Dressing

THREE SISTERS \$12.5 GF w/o Croissant A Scoop of our House-Made Chicken, Avocado Chicken or Tuna atop Spring Mix, with a Scoop of our House Made Broccoli Salad, Fresh Fruit & Flakey Honey-Drizzled Croissant

FRIED CHICKEN \$13 GF Three Crispy Chicken Tenders atop Baby Lettuces, Tomato, Cucumbers, Red Onion, Jack & Cheddar Cheese

MAKE IT BUFFALO – TOSSED IN MEDIUM & TOPPED WITH BLUE CHEESE CRUMBLES \$1

CLASSIC CHEF \$13 GF Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

ADD BREAD TO ANY SOUP OR SALAD FOR \$2.5

SALAD TOPPERS: AVOCADO / BEYOND BURGER (VEGAN) \$3 • CHICKEN \$3 / SHRIMP \$5 (Grilled, Blackened or Fried) MAHI*, SALMON* or AHI TUNA*\$6 (Grilled or Blackened) • STEAK* \$6 (Grilled or Blackened) All Items GF

HOUSE-MADE SOUPS: SHE CRAB SOUP \$5.5 Cup / \$6.5 Bowl • SOUP FEATURE \$5 Cup / \$6 Bowl

BURGERS

All Burgers GF Except Fried Chicken

ANGUS CHUCK*, CHICKEN, FRIED CHICKEN, TURKEY, BEYOND BURGER \$1 (Vegan)

SUBSTITUTE GF BREAD / BUN \$2

HANDHELDS

CLASSICS ON BAR MENU

Served with a Pickle & Your Choice of House-Made Potato Chips, Tortilla Chips, French Fries, Macaroni Salad or Cole Slaw, Sweet Potato Fries Add \$1, Substitute any other side for \$2.5 - All Dressings for Dippin' 50 Cents

CHOICE OF FRESH MADE HALF POUND BLACK ANGUS CHUCK BEEF*, GRILLED CHICKEN, FRIED CHICKEN, TURKEY or BEYOND BURGER (Vegan) Lettuce, Tomato, Onion, Pickles & Condiments by Request

STRAIGHT EIGHT \$12 Keeping it Simple...

CHEESEBURGER \$12.5 Pick 1 - American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack

MUSHROOM SWISS \$13 Grilled Mushrooms & Swiss

BACON & CHEDDAR \$13 Bacon & Cheddar Piled High

BLACK, BLUE & BACON \$13.5 Blackened, Blue Cheese & Bacon

THE TONY \$13.9 Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

PATTY MELT \$13 Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

RIO MELT \$13.5 Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Cilantro Lime Mayo on Grilled Sourdough

BBQ MELT \$13.5 BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

ALOHA \$13.9 Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

AMY SHROOMER \$13 Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

BACK-ALLEY BREAKFAST \$14.5 Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

BUFFALO \$13.5 Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

HEAT IT \$13.9 Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

PBJ TIME \$13.9 White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves, Imagine Thai Peanut + Sweet & Heat = AMAZING!

FARMHOUSE \$10.5 GF Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House-Made Poppy Seed Dressing

GREEK \$10.5 GF w/o Pita Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

OTF WEDGE \$10 GF Quarter Wedge of Iceberg, Tomato, Bacon, Egg, Blue Cheese Crumbles, Fried Onions, House-Made Blue Cheese Dressing atop Drizzled Balsamic Reduction

HOUSE \$7.5 (S) \$9.5 (L) GF w/o Croutons Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House-Made Croutons

CAESAR \$6.5 (S) \$8.5 (L) GF w/o Croutons Romaine & Iceberg, Shaved Parmesan Cheese, Caesar & House-Made Croutons

PETITE GARDEN \$5.5 GF Spring Mix, Red Onion, Carrots, Cucumber, Tomato (Substitute for any Side for \$4.5 – ADD Bacon, Cheese, Crouton, Egg \$2)

HOUSE-MADE DRESSINGS (ALL GF EXCEPT SESAME GINGER) – Ranch, Blue Cheese, Honey Mustard, Thousand Island, Poppy Seed, Cilantro Lime Ranch, Roasted Red Pepper Horseradish, Sesame Ginger Vinaigrette, Balsamic Vinaigrette, Greek, Caesar, Italian, Apple Cider Vinaigrette, Fat-Free Raspberry Vinaigrette, Oil & Vinegar All Extra Dressings – \$.50

BEEF on WECKZEL \$13.9 8 oz. of Au Jus Dipped Shaved Roast Beef, Spicy Horseradish Sauce on a House Made Caraway & Sea Salt Crusted Pretzel Roll Add Cheese if you MUST!

CALI PASTRAMI \$13.9 NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

GREEN GODDESS MELT \$12.5 Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled Chicken for \$2

CAPRESE MELT \$12 Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled Chicken for \$2

THE WRECKER \$13.9 Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

6-PEPPER PHILLY \$13.5 Beef, Chicken or Turkey. Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

DOWNTOWNER \$12.9 Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

OUTTATOWNER \$14.9 Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

MIDTOWNER* \$14.9 6 oz. Seared Angus Sirloin Cooked to Order, Balsamic Caramelized Red Onion, Aged White Cheddar, Mayonnaise & Fresh Spinach in a Toasted Hoagie Roll

AHI TUNA PITA* \$14.5 Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

BLACKENED SALMON PITA* \$14.5 Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

BROOKS STREET BURRITO \$13.5 Flash-Fried Shrimp tossed in our House-Made Buffalo Sauce, Rice, Tomato, Red Onion, Drizzled with Ranch in a Sundried Tomato Wrap

QUESADILLAS

(Same Side Rules Apply)

BACK-ALLEY STEAK PHILLY* \$14.9 12-inch Tomato Tortilla, Coffee-Rubbed Center Cut Sirloin Steak, Jack & Cheddar Cheese, Fried Onion, Fresh Jalapeno, Roasted Red Peppers, Served with Ranch & Pineapple Pico de Gallo

BBQ CHICKEN \$13.5 10-Inch Tortilla, Grilled Chicken, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

VEGEDILLA \$13.5 12-inch Tomato Tortilla, Cheddar & Jack Cheese, Fresh Spinach, Roasted Red Peppers, Red Onion, Mushroom, Fresh Jalapeno & Feta Cheese Served with House-Made Chipotle Cilantro Lime Sauce.

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

BEVERAGES

FREE REFILLS \$2.5 - Premium Sweet & UnSweet Tea, Coffee, Coke & Diet Coke
Fountain Head Natural Flavored & Sugar Sodas – Ginger Ale, Lemon Lime, Root Beer, Black Cherry, Orange Cream, Lemonade
Flavored Waters – Strawberry Kiwi, Blueberry & Cucumber Watermelon
SINGLE SERVING \$2 - 8oz Bottle Milk, Chocolate Milk, Hot Tea
JUICY JUICE KIDS BOXES \$1 - Apple or Punch

GF Menu Items - Items marked gluten free are made without gluten ingredients. If an allergy is brought to our attention, we will do our absolute best to avoid cross contamination by using separate preparation areas and utensils. However, due to the use of shared preparation areas we cannot guarantee the absence of gluten.