



sandwiches

SERVED ON A SWEET HAWAIIAN ROLL OR SUBSTITUTE A GLUTEN FREE BUN FOR \$1.5
served with your choice of french fries, tater tots, onion rings (\$1 additional) or coleslaw
🌿 substitute a side salad for \$1 or a bleu cheese wedge for \$2

DOWN THE LINE | \$16
hand breaded and deep fried grouper topped with cheddar cheese, lettuce, tomato, red onion and our signature zippy sauce

CRAB CAKE | \$16
panko breaded and deep fried homemade crab cake topped with lettuce, tomato and our signature zippy sauce

KIM JOY'S PO'BOY | \$14
hand breaded and deep fried gulf shrimp with lettuce, tomato and our signature zippy sauce served on a hoagie roll

BBQ MAHI | \$16
grilled mahi smothered in bbq sauce and topped with american cheese, coleslaw and red onion

MACQUEEN SUPREME | \$15
a grilled chicken breast layered with thinly sliced ham, bacon, swiss cheese, lettuce, tomato, red onion and garlic aioli

BBQ PORK SANDWICH | \$14
pulled pork with bbq sauce topped with creamy coleslaw and red onion

LOCO POLLO | \$13
grilled chicken breast, chopped romaine lettuce, fresh parmesan cheese with a classic caesar dressing wrapped in a soft flour tortilla

CLUB WRAP | \$12
sliced turkey, ham, bacon, swiss cheese, cheddar cheese, lettuce, tomato and garlic aioli wrapped in a soft flour tortilla

FRENCH DIP | \$14
thinly sliced roast beef topped with melted provolone cheese served on a hoagie roll with a side of au jus

SPAM & CHEESE SLIDERS | \$11
fried spam topped with pepper jack cheese, fresh jalapeño and garlic aioli served on two slider rolls

BUFFALO CHICKEN SLIDERS | \$12
two hand battered and fried chicken tenders tossed in buffalo sauce topped with pepper jack cheese served on two slider rolls

CHILI CHEESE DOG | \$10
grilled all-beef hot dog smothered in no-bean beef chili, creamy cheese sauce and diced onions

LAZY DOG | \$6
grilled all-beef hot dog on a bun

TACOS | \$16
two soft flour tortillas filled with monterey jack and cheddar cheese, jicama slaw, pico de gallo, cilantro lime sour cream and your choice of one of the following: grilled chicken, pulled pork, seasoned popcorn shrimp, ground beef or fried mahi

burgers

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CLOSEOUT | \$12
black angus beef patty topped with lettuce, tomato and red onion
add cheese | \$2 (american, cheddar, swiss, provolone or pepper jack)

BBQ BACON | \$14
black angus beef patty smothered in bbq sauce topped with cheddar cheese and bacon

BLACK & BLUE ANGEL | \$14
blackened burger patty topped with bleu cheese crumbles and sautéed onions

MUSHROOM & SWISS | \$14
traditional burger patty topped off with sauteed portobello mushrooms and swiss cheese

CHILI CHEESE | \$16
angus beef patty topped with no-bean beef chili and a blend of monterey jack and cheddar cheese

PORTOBELLO MUSHROOM | \$12
grilled, marinated portobello mushroom topped with fresh spinach, tomato, red onion and garlic aioli

salads

CHEF JONATHON | \$15
spring mix, thinly sliced ham, turkey, monterey jack and cheddar cheese, carrots, tomatoes, cucumbers, hard boiled egg and croutons served with your choice of dressing

JULIAN'S CAESAR | \$12
chopped romaine tossed with fresh parmesan cheese and caesar dressing with croutons
🌿 add grilled chicken | \$4
🌿 add grilled shrimp | \$6

SKYE'S THREE REEF | \$16
spring mix topped with grilled shrimp, feta cheese, strawberries and candied walnuts with balsamic vinaigrette

BLEU CHEESE WEDGE | \$7
a wedge of iceberg lettuce topped with bleu cheese dressing, bleu cheese crumbles, diced tomatoes and chopped bacon

SEASONAL FRUIT PLATE | \$10
a generous plate (approximately one pound) of seasonal fresh fruit

SIDE SALAD | \$5
spring mix, cucumbers and tomatoes topped with shredded carrots, monterey jack and cheddar cheese and croutons served with your choice of dressing

baskets

served with french fries and coleslaw

CHICKEN TENDERS | \$14
five hand breaded chicken tenders fried golden brown served with your choice of honey mustard, buffalo or bbq

COMBO | \$19
two chicken tenders, two pieces of grouper and four hand breaded, deep fried shrimp served with sauces

SHRIMP | \$16
eight hand breaded shrimp deep fried and served with cocktail sauce

GROUPER | \$17
hand breaded grouper deep fried golden brown and served with tartar sauce

desserts

key lime pie | \$10
vanilla cheesecake | \$10
chocolate lava cake with ice cream (gluten free) | \$12
chef's choice (market price)



appetizers

SHRIMP COCKTAIL | \$13

fresh gulf cajun shrimp served with fresh lemon and cocktail sauce

CALAMARI | \$14

breaded and golden fried, sprinkled with fresh parmesan cheese and served with marinara sauce

NACHOS | \$11

crisp tortilla chips topped with creamy nacho cheese, fresh pico de gallo and sour cream

add fresh jalapeños | \$1 • add beef or chicken | \$4

add seasoned shrimp or creamy buffalo chicken | \$5

add pulled pork | \$6

SPINACH & ARTICHOKE DIP | \$14

homemade spinach and artichoke dip served in a bread bowl, topped with fresh parmesan cheese and served with crisp tortilla chips

BUFFALO CHICKEN DIP | \$16

a warm bread bowl filled with a creamy blend of cream cheese, bleu cheese and grilled buffalo chicken served with crisp tortilla chips

CHILI CHEESE FRIES | \$12

crisp french fries smothered in no-bean beef chili, creamy cheese sauce and diced onions

QUESADILLA | \$16

add fresh jalapeños | \$1

a large flour tortilla filled with monterey jack and cheddar cheese, pico de gallo and your choice of grilled chicken, pulled pork or seasoned popcorn shrimp served with shredded lettuce and sour cream

WINGS

6 WINGS | \$10 • 12 WINGS | \$16 • 18 WINGS | \$22

(choose one sauce)

seasoned wings fried and tossed in your choice of mild, hot, bbq, cajun garlic or mango habanero served with celery and your choice of ranch or bleu cheese dressing



SPECIALTY DRINKS

32 OZ. SOUVENIR BUCKET COCKTAILS | \$15

add a malibu black floater | \$2

bucket of love - mango, passionfruit, banana and pineapple malibu rums with pineapple, orange and cranberry juices

cocolimon | malibu lime rum and coconut rum with pineapple and fresh lemon juice

mango madness | malibu mango rum, triple sec, mango purée and pineapple juice

margarita bucket | olmeca altos tequila, triple sec, lime juice, sour mix and orange juice

stress reliever | absolut mandarin, peach schnapps, orange and cranberry juices

WINE + BEERS

REDS

house cabernet sauvignon | \$7

j. lohr cabernet sauvignon | \$10/\$30

house merlot | \$7

j. lohr merlot | \$10/\$30

storypoint pinot noir | \$10/\$30

alamos malbec | \$10/\$30

pulpoloco sangria | \$6

WHITES

house chardonnay | \$7

j. lohr chardonnay | \$10/\$30

house pinot grigio | \$7

j. vineyards pinot gris | \$10/\$30

pacific rim riesling | \$10/\$30

whitehaven sauvignon blanc | \$10/\$30

canyon road moscato | \$10/\$30

house white zinfandel | \$7

BUBBLES

house champagne | \$7/\$21

la marca prosecco | \$8/\$25

white claw hard seltzer | \$6

• black cherry

• grapefruit

• lime

truly spiked & sparkling | \$6

• wild berry

• rosé

DRAFT

bud light | \$4.5

michelob ultra | \$4.5

landshark | \$5

yuengling | \$5

shock top | \$5

stella artois | \$5

ASK ABOUT OUR CRAFT DRAFT BEER SELECTION!

ALUMINUM BOTTLES | \$5

bud light

budweiser

bud light lime

michelob ultra

coors light

miller lite

CANS

corona extra | \$5

corona premier | \$5

angry orchard | \$5

blue moon | \$5

dos equis | \$5

modelo | \$5

heineken | \$5

abita amber | \$5

founders all day ipa | \$5

sierra nevada pale ale | \$7

cigar city jai alai ipa | \$7

guinness | \$7

FROZEN DRINKS

COLADAS | \$10

piña • mango • banana • strawberry • wild berry

BUSHWACKER | \$9

add a 151 floater | \$1

local favorite rum, amaretto, chocolate liqueur, coffee liqueur and vanilla ice cream

STRAWBERRY DAIQUIRI | \$9

virgin strawberry daiquiri | \$6

PINEAPPLE OLD FASHIONED | \$10

an island version of the classic cocktail with bulleit bourbon

STRAWBERRY GIN MOJITO | \$12

refreshing classic mojito with beefeater pink strawberry gin

BEACHARITA | \$10

a beachy twist on the classic margarita with don julio and blue curacao

PENSACOLA MULE | \$9

cucumber vodka, lime juice and ginger beer

MERMAID'S LEMONADE | \$9

malibu coconut rum, blue curacao and lemonade

BUBBLY BOTANIST | \$10

ketel one botanicals grapefruit & rose vodka, champagne and fresh lemon juice served on the rocks

FLAVORED MOJITOS | \$12

classic lime • pineapple • mango • strawberry • wild berry • coconut



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