

FEAST

OIB

RESTAURANT • BAR • TAKE-N-BAKE

APPETIZERS

CHEESE CURDS \$12

Fried Wisconsin cheese curds with marinara dipping sauce

PRETZEL BITES \$10

Golden brown sourdough pretzel pieces with beer cheese dipping sauce

BUFFALO CHICKEN DIP \$12

Creamy buffalo chicken, cream cheese, blue cheese crumbles, cheddar jack cheese & bread crumbs with house fried tortilla chips

BEACH BUM HUMMUS \$10

Homemade garlic hummus served with house fried tortilla chips

*** SHRIMP COCKTAIL \$14**

Perfectly poached tail on shrimp with house made cocktail sauce and lemon slices

SPINACH ARTICHOKE DIP \$12

Creamy spinach, artichokes, cream cheese, parmesan cheese & bread crumbs with house fried tortilla chips

CHICKEN TENDERS \$14

Fried chicken tenders with fries
Choice of Honey Mustard, Ranch, BBQ, Blue Cheese or Buffalo Sauces

CHICKEN WINGS \$12

1 pound of our crispy signature dry rub chicken wings with Boom sauce

GREEN CHILI MAC AND CHEESE \$14

Roasted poblano and jalapeño purée folded into white American cheese with bread crumbs

SALADS

*Chicken \$8 *Shrimp \$10 *Salmon \$14
choice of Grilled or Blackened*

HOUSE SALAD \$12

Mixed greens, cucumbers, cherry tomatoes, carrots and red onions

CRANBERRY WALNUT \$14

Mixed greens, feta cheese, red onions, candied walnuts & raisins

CAESAR SALAD \$14

Romaine lettuce, grated parmesan cheese with house garlic herb croutons

WEDGE SALAD \$14

Iceberg lettuce, bacon, blue cheese crumbles, cherry tomatoes and red onion

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Blue Cheese and Honey Mustard

MAIN COURSE

HOMESTYLE MEATLOAF \$20

Two slices of homestyle meatloaf topped with sweet ketchup glaze, green beans with a garlic tomato sauce and mashed potatoes

CHICKEN PARMESEAN \$22

Breaded chicken cutlet with mozzarella & parmesan on a bed of pasta marinara with chef vegetables

CHICKEN ENCHILADAS \$20

Corn tortilla with Mexican spiced chicken, cream cheese and cheddar jack cheese with green enchilada sauce - sides include rice & chipotle black beans

CHICKEN MARSALA \$22

Sautéed chicken cutlet, marsala demi sauce, sautéed mushrooms with mashed potatoes & chef's vegetables

MUSHROOM RISOTTO \$18

Creamy mushroom risotto, served with peas and broccoli - *Vegetarian Option* -

SCAMPI

Creamy garlic scampi sauce with linguini noodles and choice protein

CHICKEN \$24 SHRIMP \$26 SCALLOPS \$32

LAND

*** BALSAMIC PORK CHOP \$24**

Bone-in pork chop, balsamic glaze, green beans with a garlic tomato sauce and mashed potatoes

*** 8oz FILET \$34**

Grilled 8oz Filet Mignon with creamy mashed potatoes and chef's vegetables
Side substitutions are subject to up-charge

Signature Add Ons

Porcini Mushroom Crust with Rosemary Truffle Butter and Balsamic Reduction **\$3**

* Grilled Shrimp with Creamy Garlic Scampi Sauce **\$6**

* Blackened Shrimp with New Orleans Creole Sauce **\$6**

* Pan Seared Scallops with Creamy Garlic Scampi Sauce **\$9**

SEA

*** APRICOT GLAZED SALMON \$28**

Seared salmon with apricot glaze, rice and chef's vegetables

*** LEMON DILL SALMON \$28**

Seared salmon with lemon dill caper butter, rice and chef's vegetables

*** PARMESAN HERB CRUSTED GROUPEL \$36**

Fresh parmesan herb crusted grouper with scampi sauce, mashed potatoes and chef's vegetables

*** PAN SEARED SCALLOPS \$36**

Pan seared scallops with lemon sage beurre blanc sauce and creamy mushroom risotto

*** LOW COUNTRY SHRIMP BOIL \$26**

Peel & eat shrimp, andouille sausage, red potatoes & corn on the cob with cocktail sauce

*** SHRIMP CREOLE \$26**

Blackened shrimp with andouille sausage, topped with our New Orleans style creole sauce, rice and broccoli.

SEAFOOD SPECIALS

*** CATCH OF THE DAY MARKET**

Blackened or Grilled
Locally sourced white fish, topped with tropical salsa, rice and chef's vegetables

*** SNOW CRAB LEGS MARKET**

Two large clusters with corn on the cob and red potatoes

**Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. All items can be cooked to order.*

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BUILD YOUR OWN BURGER



1/2 LB CERTIFIED ANGUS BEEF PATTIES ARE SEASONED & GRILLED TO PERFECTION!

JUST LET YOUR SERVER KNOW IF YOU PREFER "PINK" OR "NO PINK" IN THE CENTER OF THE PATTY.

* SINGLE BURGER.....\$12

* DOUBLE BURGER.....\$20

MAGIC BURGER \$17.50

Raspberry Jam, Bacon, Cream Cheese and Jalapeños

ALL AMERICAN \$16.50

Bacon, Doritos, American Cheese and Mayo

I'M GONNA NEED A COUCH \$17.50

Bacon, Cheddar Cheese, Sautéed Mushrooms, Sautéed Onions and Mayo

OOPS...I FORGOT BREAKFAST \$18

Bacon, American Cheese, Sautéed Onions, Avocado, Fried Egg and Mayo

**Ask About Our Plant Based Patty*

SANDWICHES

All Sandwiches are served on 7 inch hoagie roll

BUFFALO CHICKEN \$11

Fried or grilled chicken with buffalo sauce, ranch, red onion and blue cheese crumbles

ATHENA CHICKEN \$11

Grilled chicken, lettuce, red onion, cucumber, feta and Tzatziki sauce

CHICKEN BACON RANCH \$11

Grilled chicken, bacon, provolone cheese, lettuce, tomato, red onion, mayo and ranch

CHICKEN PARMESAN \$11

Breaded chicken cutlet, parmesan, melted mozzarella cheese with marinara sauce and basil

SIDES

FRIES \$4

PASTA MARINARA \$6

MASHED POTATOES \$6

GREEN BEANS \$6

CHEF'S VEGETABLES \$6

RICE PILAF \$6

CHIPOTLE BEANS \$6

MUSHROOM RISOTTO \$8

HOUSE SALAD \$6

CAESAR SALAD \$7

CRAN WALNUT SALAD \$7

ADD ONS

DORITOS \$1

RASPBERRY JAM \$1

JALAPEÑOS \$1

SAUTÉED MUSHROOMS \$1

SAUTÉED ONIONS \$1

CHEDDAR CHEESE \$1.50

PROVOLONE CHEESE \$1.50

AMERICAN CHEESE \$1.50

PEPPER JACK CHEESE \$1.50

CREAM CHEESE \$1.50

BLUE CHEESE \$1.50

AVOCADO \$1.50

* FRIED EGG \$1.50

PIMENTO CHEESE \$2

BACON \$2

Ketchup, Mayo, Mustard, Onions Pickles, Lettuce and Tomato Are Free Of Charge, Just Ask Your Server To Add To Your Order

CHEF'S FAVORITE

*SHRIMP BURGER \$16

Mix of ground/chunk shrimp, seasoned and hand pattied with roasted red pepper aioli, lettuce, onion and tomato

KIDS MEALS

CHICKEN TENDERS \$8

GRILLED CHEESE \$8

MAC & CHEESE \$10

All Kids Meals Served with French Fries

DESSERTS

WARM BREAD PUDDING \$8

NEW YORK STYLE CHEESE CAKE \$8

Additional Dessert Toppings

Chocolate Drizzle \$1

Strawberry Compote \$1

Vanilla Ice Cream \$2

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