

## Handhelds

### French Dip \$13

Thinly Sliced Roast Beef with Grilled Onions & Swiss Cheese on a Hoagie, with Au Jus & Horseradish Aioli.

### Grown Up Grilled Cheese \$10

Cheddar, Provolone & American Cheese with Bacon, Tomato & Asparagus. Served on Multi Grain Bread.

### Reuben \$13

Yuengling Braised Corned Beef with Homemade Thousand Island and Sauerkraut.

### Fish Taco MP

Grilled, Fried or Blackened Grouper, Mixed Cheese, Cabbage, Pico de Gallo, Chipotle Crema & Guacamole. Served with Rice and Beans.

### Caprese Panini \$12

Grilled Chicken, Fresh Mozzarella & Provolone Cheese with Tomato Basil Bruschetta.

### Blackened Chicken Avocado Wrap \$12

A Spinach Tortilla Filled with Blackened Chicken, Blue Cheese, Bacon, Chipotle Aioli, Lettuce, Tomato & Homemade Guacamole.

### Beach Burger \$11

8oz Fresh Angus Beef Served on a Brioche Bun with Lettuce & Tomato. Add Cheese or Bacon for \$1.50 Each. Mushrooms or Onions for \$1 each. (substitute a Beyond Patty for \$3)  
Ask your server about our Burger de Jour.

### Grouper Sandwich MP

Grilled, Blackened or Fried, Served on Brioche Bun with, Lettuce, Tomato & a side of Tarter.

### Cuban Sandwich \$13

Salami, Ham, Pork, Swiss Cheese, Pickles, Mayo Mustard. Pressed on Cuban Bread.

### Steak Caesar Wrap \$12

Grilled Sirloin, Romaine, Tomato, Onion & Smoked Applewood Sea Salt Tossed in a Classic Caesar Dressing.

## Entrees

### Shrimp Scampi \$19

Sauteed Shrimp with a Lemon Garlic Butter Sauce, Parsley & White Wine. Tossed with Angel Hair Pasta. Served with a Warm Baguette.

### Blackened Salmon Alfredo \$19

Cavatappi Pasta Tossed in a Classic Alfredo Sauce & Topped with Blackened Salmon. Served with a Warm Baguette.

### Shrimp N Grits \$19

Chill's Famous Recipe: Andouille Sausage, Shrimp, Onions & Peppers Served in our Special Sauce over Fresh Grits & Topped with a fried Egg.

### 6oz Filet Mignon \$25

Locally Aged & Topped with a House Compound Butter. Served with Mashed Potatoes & Vegetables.

### Beer Battered Fish N Chips \$15

Deep Fried Cold Water Cod Coated in a Yuengling Beer Batter & Served with Fries & Cole Slaw.

### Corey Ave Sirloin \$18

Locally Aged 8oz Sirloin, cooked to your liking, Topped with a Brandy Peppercorn Sauce. Served with Loaded Mashed Potatoes & Seasonal Vegetables.

### Roasted Spaghetti Squash \$15

Eggplant, Zucchini, Onion, Kalamata Olives, Tomatoes & Fresh Marinara Sauce Topped with Roasted Spaghetti Squash.

### Chicken Fajita Bowl \$16

Cilantro Lime Rice topped with Seasoned Black Beans, Grilled Chicken, Charred Onions & Peppers Pico De Gallo, Guacamole & Shredded Cheese. Finished with a Dollop of Sour Cream.

### Fresh Gulf Grouper MP

Grilled or Blackened, Topped with a Lemon Beurre Blanc. Served with Cilantro Lime Rice & Seasonal Vegetables.

### Lobster Mac N Cheese \$18

Butter Poached Lobster and Pasta Shells Tossed in Three Cheese sauce & with Parmesan Cheese & Finished with Garlicky Toasted Bread Crumbs.

### Meatloaf \$17

Served Over Loaded Mashed Potatoes with Bacon, Jack Cheese & Scallions and Roasted Corn Coulis. Topped with Fresh Onion Straws.

*Add a House Salad for \$3 or a Caesar Salad for \$4*