



Starters

Firecracker Cauliflower - \$9

Buttermilk battered & fried cauliflower with sweet chili glaze, and red cabbage.

American Nachos - \$11

House made potato chips topped with beef chili, American cheese sauce, diced onion, diced tomato & sliced jalapenos.

Crispy Brussel Sprouts - \$8

Brussel sprouts-deep fried, topped with bacon bits, local honey drizzle & shaved parmesan.

Fried Pickles - \$8

Pickle spears, battered & fried to perfection. Served with our sweet & tangy Campfire sauce.

Wings - Half \$10 - Full \$19

Comes with carrots, celery & choice of tossed & dipping sauces.

Chicken Tenders - Half \$8 - Full \$12

Comes with carrots, celery & choice of tossed & dipping sauces.

Buffalo Shrimp - \$12

Fried shrimp tossed in our buffalo sauce served with a zesty avocado crème.

Hand Helds

Grilled Steak Sandwich - \$15.50

Grilled sirloin thinly sliced topped with caramelized onions, American cheese & 7 seasons aioli on toasted grinder roll.

Turkey Club - \$12

Fresh baked turkey breast, American cheese, maple bacon, green leaf, slice tomato & cranberry aioli on toasted sliced bread.

BBQ Pulled Pork - \$14

BBQ pulled pork, crispy onions, cheddar cheese. Served with a side of cole slaw.

Portobella - \$13

Marinated & grilled portobella mushroom topped with provolone cheese, caramelized onions, spinach & garlic aioli on a buttered brioche bun.

Classic Chicken Wraps - \$13

Choose the classic Chicken Caesar wrap or the Buffalo Chicken wrap.

Club Burger Any Style - \$13

Substitute a Plant-Based Patty for \$3.50 extra

Start with 8 ounces of fresh ground hand packed beef on a brioche bun. Then add any *premium toppings for .50 cents each.

Hot Dog Any Style - \$10

Start with twin naked dogs. Add any *premium toppings you want

**Premium toppings - bacon – cheese – chili - cheese sauce - carmies - jalapenos – relish - BBQ sauce - campfire sauce - garlic aioli – cranberry aioli*

***All sandwiches are served with house made chips and a pickle spear. Sub; Jersey Shore Fries \$1.50 - Sweet Potato Fries \$2.00.*

Big Plates

Shooters' Pork Chop - \$23

A well-seasoned pork chop grilled to perfection with garlic mashed potatoes and crispy Brussel sprouts

Macaroni & Cheese - \$13

Cavatappi pasta tossed with a house made American cheese sauce with a crispy bread crumb topping.

Add: Buffalo Chicken Tenders - \$6

BBQ Pulled Pork - \$6

Grilled Sirloin Steak - \$6

NY Strip - \$27

Grilled New York Strip steak with garlic mashed potatoes & fresh asparagus. Served with a side of chimichurri.

Bourbon Glazed Salmon - \$24

Seared Alaskan Salmon topped with a maple bourbon glaze. Served with garlic mashed potatoes & green fries.

Salads & Soup

Chili - Crock \$9

Soup of the Day – Crock \$9

Cobb - \$11

Mixed greens with crumbled blue cheese, red onions, cucumbers, diced tomatoes, hard-boiled egg.

Taco - \$12

Tortilla taco bowl, lettuce, ground beef taco meat, black olives, black beans, shredded cheddar jack cheese, crispy corn tortilla strips, avocado crème, blackened ranch.

Caesar - Full - \$10 - Side \$6

Romaine, shaved parmesan & house made butter herb croutons tossed with creamy Caesar dressing.

Caprese - \$12

Fresh mozzarella sliced ripe tomato, fresh basil with light drizzles of olive oil & balsamic glaze.

Hawk's - Full \$11 - Side \$7

Mixed greens topped with green apples, walnuts, blue cheese crumble, raisins & grape tomatoes.

Garden - Full - \$10 - Side \$6

Mixed greens, cucumbers, grape tomatoes, shredded carrots, red onions

Additions - Grilled Chicken Breast \$5 – Buffalo Chicken Tenders \$6 - Sirloin Steak \$6 – Salmon \$7 - Shrimp \$5 - 8oz Burger Patty \$5 - Portabella Mushroom \$4 - Bacon \$2

Sides

House Chips \$3 – Jersey Shore Fries \$4 - Sweet Potato Fries \$4.75 –Crispy Brussel Sprouts \$4 - Green Fries \$4

No Booze Here

Soda \$2.99 – Coke – Diet Coke – Sprite – Ginger Ale - Tonic - Orange – Root Beer – Club Soda – Iced Tea

Coffee \$2.29

Espresso \$3.99

Cassie's Cocktails

Hawks Old Fashioned RJ Hodges Bourbon, Saffron Syrup, Orange Bitters **12**

Cherry Smoked Manhattan Rittenhouse Rye, Sweet Vermouth, Angostura Bitters **14**

Espresso Martini Smirnoff Vodka, Borghetti Coffee Liqueur, Vanilla Syrup, Fresh Espresso **14**

Whiskey Sour RJ Hodges Bourbon, Lemon Juice, Orange Juice, Simple Syrup, Egg White, Angostura Bitters **12**

Lucky Charms RJ Hodges Bourbon, Simple Syrup, Fresh Strawberries, Lemon Juice, Ginger Beer, Grenadine **12**

Mint Cooler Smirnoff Citrus Vodka, Lemon Juice, Honey Syrup, Fresh Mint and Cucumbers, Club Soda **12**

Capri Clydes Gin, Limoncello, Peach Liqueur, Orgeat **13**

Hibiscus Margarita Tantejo Habenero Tequila, Lime Juice, Triple Sec, Hibiscus Syrup **13**

Ruby Martini Smirnoff Vodka, Blue Curacao, Cranberry Juice **10**

Violet Wonder Tijuana Silver Tequila, Crème de Violette, Lemon Juice, Honey Syrup, Egg White, Flamed Rosemary **14**

Fizzy Bees Knees Clydes Gin, Lemon Juice, Honey Syrup, Zonin Prosecco **12**

Bartenders Choice Can't decide what you want? Have our bartenders decide for you... Sweet or Sour? Spicy or Fruity? **12**

Wine List

Warm

Cabernet Sauvignon

Sea Ridge 7/26
Josh Cellars 10/38

Merlot

Sea Ridge 7/26
Clos du Bois 9/34

Pinot Noir

Sea Ridge 7/26
Portillo 8/30
Mark West 8/30

Red Blend

Apothic 9/34

Cold

Chardonnay

Sea Ridge 7/26
Kendall Jackson 10/38
Rodney Strong 11/38

Pinot Grigio

Sea Ridge 7/26
Bosso 8/30
Sterling 10/38

Sauvignon Blanc

Sea Ridge 7/26
Oyster Bay 10/34
Kim Crawford 12/46

Riesling

Wente 8/30

Blush

Estrella White Zin 7/26
Diora Rose 10/38

Bubbly

Zonin Prosecco 11

Bottles & Cans

Beer

PBR \$5 – Narragansett \$5 - Budweiser \$5 - Bud Light \$5 - Mich Ultra \$5 - Coors Light \$5 - Miller Lite \$5 – Yuengling \$5 - Corona \$6 - DFH Sea Quench \$6 – Blue Moon \$6 – Heineken \$6 – Stella Artois \$6 – Sam Adams Boston \$6
Sam Adams Wicked Double - \$10 - Counterweight Headway \$10 - Lawson's Sip of Sunshine \$11

Ask your server or bartender for our current draft list!

Seltzers

White Claw \$7 - High Noon \$7 - Deep Eddy's Ruby Red Vodka Soda \$6 - Long Drink \$7

Ciders

Downeast Unfiltered Original \$6 - Angry Orchard Crisp Apple \$6