

EST. 2023



GULF TUNA DIP Pickled Vegetables, Crackers	\$14
HOUSE SMOKED WINGS Fried Crispy Half or Full Dozen; Buffalo or BBQ, served with Carrot and Celery Sticks, Ranch or Blue Chee	\$11 \$17 se
WHIPPED FETA AND HUMMUS Sliced Cucumber, Carrot, Celery, Smoked Paprika, Olives, Grilled Pita	\$12
QUESADILLA Choice of Pulled Pork or Chicken, Cheddar Cheese, Pico o (substitute Brisket: \$3)	\$12 de Gallo
BBQ TRIO SLIDERS A Sampler of one Brisket, Pulled Pork, and Pulled Chicker	\$15
LOADED BBQ NACHOS Pulled Pork, Queso, Jalapeno, Avocado-Crema, House BB	\$14 Q Sauce
SMOKE 'N PLATES	

(All House Items Piled High on Brioche Bun in addition to Coleslaw, Pickle, and Sauces served on the side)

HOUSE SMOKED BRISKET	\$17
HOUSE PULLED PORK	\$15
HOUSE PULLED CHICKEN	\$16
CLASSIC GRILLED BURGER* Cheddar Cheese, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spear, Brioche	\$15
GULF FISH SANDWICH Tartar Sauce, Lettuce, Tomato, Red Onion, Brioche	\$21
BUSSIN' CHICKEN SANDWICH Grilled or Fried, Smoked Gouda, Spicy Mayo, Lettuce, Tomato, Red Onion, Pickles	\$16



(Served with fries or fruit)

GRILLED CHEESE	\$6
HOT DOG	\$6
1/4LB CHEESEBURGER	\$8
KIDS CHICKEN TENDERS (2)	\$10



Protein Adds: Chicken \$7 Shrimp \$10 Gulf Fish \$18
WATERSOUND CLUB SALAD Mix Greens, Strawberries, Blue Berries, Red Onion, Candied Pecans, Crumbled Feta Cheese, Aged Balsamic Vinaigrette
CHOPPED SALAD Chopped Romaine Hearts, House Smoked Bacon, Avocado, Cucumbers, Smoked Cheddar Cheese, Hard Boiled Egg, Tomatoes, Tossed in Apple, Cider-Poppy Seed Dressing (GF)
BNB CAESAR* \$10 Chopped Romaine Hearts, Shaved Parmesan, Garlic Croutons, Creamy Dressing
TUNA POKE BOWL* Image: Second state of the second state of
GUINOA WILD RICE BOWL G \$14 Black Beans, Corn, Grape Tomatoes, Avocado, Feta, Salsa Verde, Greek Yogurt
GULF FISH TACO If \$16 Corn Tortilla, Queso Fresco, Cabbage Slaw, Avocado-Sour Cream
VEGGIE TACO F \$14 Roasted Squash, Shaved Brussels, Wild Mushrooms, Queso Fresco, Poblano-Crema, Pico de Gallo
SIDES 'N SUCH
POTATO SALAD \$5

POTATO SALAD	\$5
FRIES	\$4
FRUIT CUP	\$5
CRINKLE CUT CHIPS	\$4
COLESLAW	\$4
ROASTED BRUSSELS SPROUTS	\$6
QUINOA & WILD RICE PILAF	\$6

NEET 'N THINGS

KEY LIME PARFAIT

\$8

\$6

Graham Cracker Crumb, Whipped Cream, Toasted Coconut, Honey, and Lime

VANILLA BEAN ICE CREAM | CHOCOLATE ICE CREAM \$7

Topped With Chocolate or Caramel Sauce, Whipped Cream, M&M's

CHOCOLATE CHIP COOKIES (2)

GF Gluten-Free *Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.



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MEMBER FAVORITES [20 oz]

SUNNY DAY LEMONADE Vodka, Elderflower Liqueur, Strawberry, Lemonade	\$14
STRESS RELIEVER Vodka, Coconut Rum, Pineapple, Cranberry, Lime	\$14
SKINNY BLUEBERRY Huckleberry Vodka, Blueberry, Citrus, Soda	\$14
WATERSOUND 'RITA' Tequila, Orange Liqueur, Fresh Citrus, Agave	\$14
TRANSFUSION Vodka Ginger Ale Grane Juice	\$14

SIGNATURE COCKTAILS [20 07]

WEEKEND STROLL	\$13
Vodka, Ruby Red, St. Germaine, Prosecco	
SUMMER ON 30A Vodka, St. Germaine, Basil, Watermelon, Lemon	\$13
YELLOW POLKA DOT BIKINI Coconut Rum. Pineapple. Collagen. Coconut Water	\$13

(6 oz)

VILLA SANDI PROSECCO, ITALY	\$14
WHISPERING ANGEL ROSE, FRANCE	\$15
BELLE GLOS PINOT NOIR BLANC, CA	\$13
BÖEN CHARDONNAY, CA	\$11
SEAN MINOR PINOT NOIR, CA	\$15
QUILT THREADCOUNT RED BLEND, CA	\$12

BARK'N SIP

(Your Server Is Happy To Share Our Seasonal Drafts)

GRAYTON 30A BEACH BLONDE	\$6
GRAYTON 30A IPA	\$6
ODD PELICAN ANCHORS DOWN	\$6
OYSTER CITY MANGROVE	\$6
COORS LIGHT	\$5
CORONA LITE	\$6
IDYLL HOUNDS DIVIDE AND CONCH'R IPA	\$6
MICHELOB ULTRA	\$5
HEINEKEN N/A	\$5
HIGH NOON VODKA SELTZER	\$6