

**SAKU AHI TUNA GF

Saku Tuna coated in Japanese spices and seared rare. Served over a bed of cabbage accompanied with a sweet garlic teriyaki sauce and Ancho ranch. \$14.99

GATOR'S COMBO PLATTER

Our most popular appetizers - mozzarella cheese sticks, chicken tenders tossed in your choice of wing sauce, and pretzel bites. \$14.99

*STEAK BITES

Grilled Flat Iron steak cooked to your desired temperature, thinly sliced atop toasted garlic bread, and drizzled with Cajun Bayou sauce. \$13.99

CHICKEN TENDERS GF

Hand-breaded chicken tenders tossed in your choice of wing sauce. Served with homemade ranch or blue cheese dressing. Available in Original or Spicy. \$9.49

GATOR TAIL

Marinated gator tail hand-breaded and fried to a golden brown. Served with our own Gator sauce. Available in Original or Spicy. \$13.99

PICKLE CHIPS

Hand-breaded and fried golden brown. Served with homemade ranch dressing. \$10.49

GATOR TATORS

Diced fried potatoes cubes, smothered in our homemade ranch dressing, covered with melted mixed cheese, and chopped bacon. \$11.49

GATORIZERS





SALADS

COBB SALAD GF

Fresh mixed greens topped with chilled char-grilled diced chicken, blue cheese crumbles, tomatoes, green onion, hard-boiled egg, avocado, and crispy bacon.

Served with your choice of dressing.

\$13.49

SUMMER SALAD GF

and blue cheese crumbles. Served with a side of Raspberry Walnut vinaigrette. \$13.99

GATOR BOWLS

TUNA BOWL

- Choose your base -

Yellow Rice, salad or veggies, served with your choice of grilled chicken or shrimp accompanied with cabbage tossed in a sweet garlic teriyaki sauce, avocado slices, hard boiled egg and crispy wontons.

\$13.99

Sub *Steak or **Ahi Tuna for an additional \$3.00

- Gator's Signature Item **GF** - Gluten friendly upon request * This product is served rare/raw or undercooked. Consuming raw or undercooked meats.poultry, seafood, shellfish.

or eggs may increase your risk of food bourne illness,

ercooked meats,poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness, especially if you have certain medical conditions.

Balsamic Vinaigrette | Gator's Own Blue Cheese | Homemade Ranch | Honey Mustard Oil and Vinegar | Italian | Caesar | Avocado Ranch | Raspberry Walnut Vinaigrette

GATOR'S NACHOS GF

Tortilla chips smothered with hot queso blanco, topped with jalapenos, fresh pico, sour cream and guacamole. Your choice of chicken or chili. \$13.49

MOZZARELLA CHEESE STICKS

Delicious mozzarella sticks cooked to a golden-brown and oozing with melted cheese. Served with warm marinara sauce. \$10.99

SIGNATURE MUSHROOMS

Fresh button mushrooms hand-breaded and fried to perfection. Served with our homemade ranch dressing. Available in Original or Spicy. \$10.49

SOUTHWEST EGG ROLLS

Southwestern spiced egg rolls full of smoked white chicken, black beans and corn. Served with our homemade ranch or Cajun bayou sauce. \$13.49

PRETZEL BITES

Enjoy a generous pile of salted pretzel bites served with queso blanco and honey mustard. Perfect for sharing with friends! \$11.49

BUFFALO CAULIFLOWER

Crispy, hand-breaded fresh cauliflower, tossed in your favorite wing sauce, topped with blue cheese crumbles, and served with homemade ranch or blue cheese dressing. Available in Original or Spicy. \$11.49

BIRRIA STYLE QUESADILLAS

Quesadillas with your choice of beef or chicken. Served with Birria Au Jus and stuffed with cheese, Pico de gallo, avocado ranch and topped with fresh cilantro. * Add a side of Guacamole for \$1.49 \$13.99

SOUPS

SOUP OF THE DAY Ask your server for today's soup of the day.

CUP M/P | BOWL M/P

FRENCH ONION GF

omemade French onion soup with garlic croutons and topped with melted provolone cheese and pepper jack cheese.

CUP \$4.29 | BOWL \$5.29



CHILI DECEMBER

CUP \$4.29 | BOWL \$5.29



SANTA FE CHICKEN SALAD A grilled Santa Fe seasoned chicken breast served in a crispy tortilla shell on a bed of lettuce and cheddar cheese.

Fresh mixed greens, topped with grilled chicken, diced red onions, crisp Granny Smith apples, strawberries, mandarin oranges, blueberries

BUFFALO CHICKEN SALAD GF

Fresh Romaine lettuce sprinkled with shredded cheddar cheese, diced tomatoes, chopped celery, and hand-breaded chicken tenders tossed in your choice of wing sauce. Topped with blue cheese crumbles and served with your choice of dressing. \$13.49

CAESAR SALAD GF

Fresh Romaine lettuce tossed in Caesar dressing. croutons, and Parmesan cheese.

Surrounded by tomatoes, roasted corn, pickled jalapeños,

avocado, and red onions. Served with spicy ranch dressing on the side. Also available as a Santa Fe Steak Salad*

for an additional charge of \$3.49.

\$12.99

HOUSE SALAD GFFresh mixed greens topped with tomatoes, red onions,

croutons, and cucumbers. Served with your choice of dressing.

Load with bacon and cheese for \$1.00

Small \$4.99 Large \$8.99

Small \$4.99 Large \$8.99

Salad Add Ons: Chicken - \$5.99 | Shrimp - \$5.99 | *Steak \$7.99 | **Ahi Tuna - \$7.99

Salad Dressings



HANDHELDS

All handhelds served with a regular side unless specified

GATOR SMASH BURGER

Two Gator and pork blended smash patties served on a toasted bun. Topped with yellow American cheese, gator sauce and onions.

\$13.99

BUFFALO CHICKEN WRAP/SANDWICH

Crispy hand-breaded chicken tossed in your favorite wing sauce and served in a grilled flour tortilla or on a toasted bun with lettuce and homemade ranch or bleu cheese dressing. \$12.49

CHICKEN CLUB GF

A fresh grilled or fried chicken breast topped with melted American and provolone cheese, sliced bacon, leaf lettuce, sliced tomato, and honey mustard dressing. \$12.99

ISLAND FRESH TACOS

Cod or shrimp prepared grilled, blackened, or fried. Served in flour tortillas on a bed of ancho seasoned cabbage, fresh pineapple salsa and drizzled with avocado ranch. Served with tortilla chips and ancho ranch. \$12.99

Add Avocado for \$1.49

GYRO

Sliced grilled beef and lamb stuffed into a grilled pita, layered with tzatziki sauce, feta, lettuce, tomato, and onion. \$12.99

COD SANDWICH

A large filet of Cod prepared blackened, lemon pepper, or hand breaded. Served on a brioche bun with a side of tartar sauce. If you like a little kick try it with our new spicy breading!

*MINI BURGERS

3 Seasoned mini cheeseburgers made to order and topped with sautéed onions and creamy garlic mayonnaise. \$12.99

PHILLY CHEESESTEAK GF

Gator's most popular sandwich of steak and white American cheese on a toasted Philly style roll. Sauteed onions, peppers, and mushrooms added upon request. \$12.49

*CLASSIC BURGER GF

Fresh seasoned burger prepared to your desired temperature. \$11.99

*WESTERN BACON BURGER

A juicy fresh seasoned patty cooked to your desired temperature covered with bacon, onion rings, and sweet BBQ sauce. \$13.99

*GARLIC BUTTER BACON SMASHBURGER

Two seasoned smash burgers topped with American cheese and bacon. Served in a toasted garlic butter brioce bun. \$13.99

MOJO PORK TACO'S

Back by popular demand! Our tender seasoned mojo pork served on a bed of shredded lettuce, topped with shredded cheddar cheese, chipotle honey BBQ sauce, sweet plantains, and creamy garlic sauce. All stuffed inside two flour tortillas. Served with tortilla chips and fresh pico. \$13.99

Additional Toppings Available for an Upcharge:

Cheese, Onions, Peppers, or Mushrooms - \$1.29 | Bacon, Avocado, or Blue Cheese Crumbles - \$1.49

Sub any burger with a turkey burger. Includes your choice of a side and served on a buttered toasted bun unless otherwise stated.

ENTREES

HAND-BREADED SHRIMP DINNER

Hand-Breaded, golden-fried shrimp, served alongside a bed of fries, our house-made coleslaw, and cocktail sauce for a perfect harmony of flavors. \$14.99

BIRRIA BEEF DINNER

Our Fork-Tender Birria seasoned beef served atop a bed of garlic-infused mashed potatoes, generously drizzled with rich Birria aujus and accompanied by sweet corn. \$14.99

CAJUN CHICKEN ALFREDO

Cajun alfredo sauce, green onion, parmesan cheese and garlic bread. Topped with your choice of Cajun grilled chicken breast or Cajun grilled shrimp. \$14.49

FISH AND CHIPS

Hand-battered Cod fried to a golden brown. Served with fries, homemade coleslaw, and tartar sauce. \$14.99

DOCKSIDE RIB AND WING PLATTER

Half rack of slow cooked ribs smothered in your favorite sauce paired with 5 wings tossed in your choice of wing sauce. Served with a regular side, garlic bread, and ranch or blue cheese dressing. \$19.99

🚅 - Gator's Signature Item GF - Gluten Friendly upon request

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FULL RACK OF RIBS ... GF

HAND BREADED SHRIMP DINNER

Full-rack of our slow-Cooked fall off the bone Ribs, prepared to perfection. These mouthwatering ribs are grilled to order, just choose your favorite sauce and two sides. Complemented with a side of garlic toast. \$21.99

HALF RACK OF RIBS I GF

Half-rack of our slow-Cooked fall off the bone Ribs, prepared to perfection. These mouthwatering ribs are grilled to order, just choose your favorite sauce and two sides. Complemented with a side of garlic toast. \$15.99

Choice of sauce:

Sweet BBQ, Smokey BBQ, Chipolte BBQ, Dr. Pepper BBQ, Carolina Gold BBQ

REGULAR SIDES

BROCCOLI, COLESLAW, FRIES, TATER TOTS, GARLIC MASHED POTATOES, GATOR CHIPS, YELLOW RICE, ONION PETALS, SWEET CORN, MIXED VEGGIES

PREMIUM SIDES

SWEET POTATO FRIES - \$2.99 CHILI - \$2.99 SOUP - \$2.99 MAC AND CHEESE - \$2.99 HOUSE SALAD - \$3.99 CAESAR SALAD - \$3.99 LOADED SIDE SALAD - \$4.9



Lunch menu available Monday through Friday 11:00am to 4:00pm





All Lunch menu items except for the Salad and Bowl come with Gator Chips. Other sides available for an additional charge.



**ASIAN TUNA SALAD

Fresh cut Romaine lettuce, pickled red onions, pickled cucumbers, avocado, cabbage, green onions, red peppers and crispy wontons topped with Saku Tuna coated with Japanese spices and seared rare. Served with Asian citrus dressing.
\$11.99



TRIPLE DECKER CLUB SANDWICH

Traditional Club Sandwich, piled high with ham, turkey, bacon, yellow American cheese, Swiss cheese, lettuce and tomato. Old Classic! \$11,99



CHIPOTLE BEEF HOAGIE

Thinly sliced steak cooked in Chipotle BBQ sauce with red and green peppers. Served in a hoagie roll topped with hot queso Blanco. \$11.99



ITALIAN GRINDER

Ham, pepperoni, salami and melted provolone cheese stuffed into an Italian hoagie roll topped with Chili pepper relish, shredded lettuce, diced tomatoes and diced red onions. Drizzled with Italian dressing.



BOURBON CHICKEN BOWL

Tender bite size chicken with onions, peppers, broccoli, cauliflower, squash and mushrooms grilled with a robust bourbon sauce with a little Kick. Served over rice.

\$11.99



PULLED PORK SANDWICH

Slow-cooked pork smothered in BBQ sauce served on a toasted bun with coleslaw and pickled red onions. Choose your sauce - Carolina Gold, Chipotle BBQ, Sweet BBQ or Smokey BBQ. \$10.99



PARM-CRUSTED GRILLED CHEESE

Your choice of ham or turkey stuffed between a Parmesan crusted garlic bread filled with ancho dressing, Pepperjack and Cheddar cheese. \$11.99



CUBAN SANDWICH

Slow-cooked pork, ham, Swiss cheese, pickles and mustard served to perfection in a pressed roll.

\$10.99



*MEDITERRANEAN SMASH BURGER

Two seasoned smash burgers served on a toasted bun topped with feta cheese, tzatziki, pickled red onions, and green onions. Served with lettuce and tomatoes upon request..



*SCOOTER SMASH BURGER

Two seasoned smash burgers served on a toasted bun topped with fried jalapenos tossed in our famous Scooter sauce and smothered with pepperjack cheese. Finished with a drizzle of Scooter sauce.

\$10.99



*BLACK & BLUE SMASH BURGER

Two Cajun seasoned smash burgers served on a toasted bun topped with Gator's famous blue cheese dressing and bacon.

\$11.99



*BACON CHEESE SMASH BURGER

Two seasoned smash burgers served on a toasted bun topped with yellow American cheese and bacon.

\$11.99

*BUILD YOUR OWN SMASH BURGER

Single Smash \$7.99 Double Smash \$9.99 Triple Smash \$11.99

Additional Toppings Available for an Upcharge
Cheese, Sauteed Onions, Peppers or Mushrooms - \$1.29 Bacon, Avocado or Blue Cheese Crumbles - \$1.49

Lettuce, Tomato, onions and pickles available upon request.



CHICKEN BLT WRAP

Hand breaded Chicken tenders stuffed into a flour tortilla with bacon, ancho dressing, shredded lettuce, diced tomatoes and cheddar cheese.

Also available as a Shrimp BLT wrap.



BONELESS WING SPECIAL

Hand breaded boneless chicken wings tossed in your favorite wing sauce. Served with your choice of homemade ranch or blue cheese dressing.

5 for \$7.99 | 8 for \$11.49 | 10 for \$12.99



WINGER SPECIAL

Hand breaded chicken tenders tossed in your

WING SPECIAL

Gator's Dockside famous chicken wings tossed in your favorite wing sauce, served 3 ways - buffalo, grilled or hand breaded. Served with your choice of homemade ranch or blue cheese dressing.

5 for \$9.99 | 8 for \$13.99 | 10 for \$15.99

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TRY ONE OF OUR DELICIOUS

MARGARITAS





1800 CLASSIC

Sit back and savor a timeless classic!
This cocktail is crafted with 1800
Blanco Tequila, Triple Sec, margarita
mix, and a splash of orange juice for
a refreshing twist



1800 CUCUMBER JALAPEÑO

Spice things up with our Cucumber Jalapeño Margarita, featuring the bold flavor of 1800 Cucumber Jalapeño Tequila, Triple Sec, and margarita mix.

It's the perfect balance of cool and heat



1800 TROPICAL WATERMELON

Dive into a tropical escape with a refreshing mix of 1800 Coconut Tequila, Triple Sec, watermelon Real, and sour mix.

Want to crank up the energy?
Try it with Watermelon sugar-free
Red Bull for a zesty twist \$11.99

Red Bull ENERGY DRINK



BLUEBERRY

Treat your taste buds to a burst of fruity goodness.

This margarita combines Jose Cuervo Traditional Blanco Tequila, Triple Sec, Blueberry Real, and margarita mix for a vibrant and refreshing experience



STRAWBERRY MANGO

CRESERVES

1800

1800

TASTE IS

EVERYTHING

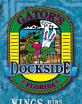
Unwind with our tropical delight!

Made with Jose Cuervo Devil's Reserve Tequila,

Triple Sec, Strawberry Real, and mango mix, this
margarita is a fruit-forward escape in a glass

FIRCOS

All orders come with 2 Tacos



WINGS, RIBS, SEAFOOD & SPORTS



BOURBON BBQ

Slow roasted pork cooked in a Bourbon BBQ sauce served in

a warm tortilla with pico de gallo, ancho ranch sauce, white queso and fresh cilantro



BUFFALO CHICKEN

Hand breaded chicken tossed in your choice

of sauce served in a warm tortilla with shredded lettuce, blue cheese crumbles, celery and green onions



CAULIFLOWER

Fresh cauliflower grilled or fried served in a warm tortilla with avocado ranch cabbage, pico de

gallo and mango habanero sauce



KOREAN BBQ

Fork tender beef cooked in a Korean style BBQ sauce served

in a warm tortilla with cabbage, pickled red onions, pickled cucumbers and topped with green onions



SLOPPY JOSE

Seasoned ground beef cooked with pico de gallo and

ancho ranch served in a warm tortilla with fried potato cubes, white queso and fresh cilantro



SPICY GATOR

Seasoned gator and pork sausage

cooked in a spicy tomato sauce served in a warm tortilla with lettuce, mozzarella cheese, diced tomatoes and green onions



THAI BBQ SHRIMP

Hand breaded or grilled shrimp tossed in a Thai BBO

sauce served in a warm tortilla with cabbage and topped with green onions

SIDES

NACHOS - RA 90

Corn tortillas covered with white queso, served with shredded lettuce, pico de gallo, sour cream, guacamole and jalapeños

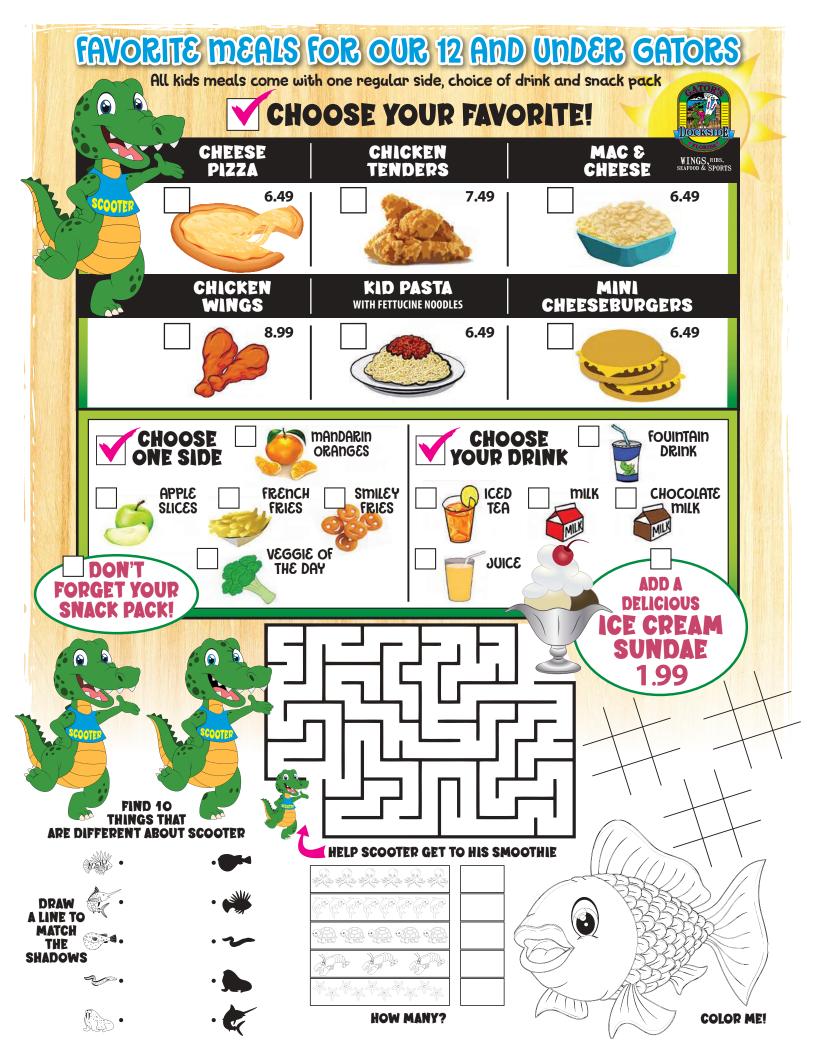
PLANTAINS - \$3.49
Sweet Plantains fried to perfection

RED BEANS AND RICE - \$4.99

Latin flavored red beans served over a bed of yellow rice

STREET CORN - \$349

Sweet corn coated in a creamy spread with cheese and spices. Topped with pico de gallo





DESSERTS

Apple Crisp

6.99

Cinnamon'd caramelized Granny Smith apple crisp piled high and topped with vanilla ice cream and caramel syrup.



Fried Oreo

5.99

Tempura battered Oreo cookies fried to sweet perfection. Served with vanilla ice cream and topped with powdered sugar, strawberry and chocolate sauce.



Double Fudge Brownie

5.99

A delicious chocolate chip fudge brownie, topped with vanilla ice cream and drizzled with chocolate and caramel syrup.

