GATORIZERS

HANDHELDS

BUFFALO CAULIFLOWER

GATOR TAIL

Marinated gator tail hand-breaded and fried until golden brown. Served with our own Gator sauce. \$12.99

MOZZARELLA STICKS

Mozzarella cheese sticks served with warm marinara sauce. \$8.99

THAT BIG PRETZEL

A giant pretzel served with gueso blanco or pub mustard. \$10.99

SIGNATURE PICKLE CHIPS

Hand-breaded and fried golden brown. Served with homemade ranch dressing. \$8.99

GATOR'S COMBO

PLATTER All New Recipe! Our most popular appetizers - mozzarella cheese sticks, chicken tenders tossed in your choice of wing sauce, and our Southwest egg rolls. \$14.99

CHICKEN TENDERS

Hand-breaded chicken tenders tossed in your choice of wing sauce. Served with homemade ranch or blue cheese dressing. \$12.99 GF

QUESADILLA All New Recipe!

A flour tortilla stuffed with sautéed onions, mixed cheese, and your choice of chicken or steak. Served with sour cream and pico. \$12.99

SOUTHWEST EGG ROLLS

Southwestern spiced egg rolls full of smoked white chicken, black beans, corn, and pepper jack cheese. Served with our homemade Cajun ranch dressing. \$10.99

GATOR'S NACHOS All New Recipe! Tortilla chips smothered with hot queso blanco, topped with jalapenos, fresh pico, sour cream and guacamole. Your choice of chicken or chili. \$13.99 GF

SIGNATURE MUSHROOMS

Fresh button mushrooms hand-breaded and fried to perfection. Served with homemade ranch dressing. \$8.99

GATOR TATERS Diced fried potatoes, smothered in our homemade ranch dressing, covered with melted mixed cheese and chopped bacon. \$9.99 GF

SPINACH ARTICHOKE DIP

Our incredible homemade dip made with spinach, cream cheese, artichokes, parmesan cheese, and diced tomatoes. Served with tortilla chips. Want a twist? Try a spinach artichoke quesadilla. \$11.99 GF

BUFFALO CAULIFLOWER Hand-breaded fresh cauliflower lightly fried just right, then tossed in your choice of wing sauce. Topped with blue cheese crumbles and drizzled with your choice of homemade ranch or blue cheese dressing. \$9.99

ONION PETALS Hand-breaded onion petals cooked to a golden brown and served with petal sauce.

BUFFALO SHRIMP Hand-breaded shrimp tossed in your favorite wing sauce. Served with homemade ranch or blue cheese dressing. \$11.49

PHILLY CHEESESTEAK and white American cheese on a toasted hoagie roll. Sautéed onions, peppers, and mushrooms added upon request. \$11.99

Sub chicken for no additional charge GF

CLASSIC BURGER*

Our fresh seasoned burger made to order. Served on a toasted Brioche bun. \$11.99 GF

Add your choice of cheese for .99¢

MINI BURGERS*

Seasoned mini cheeseburgers made to order and topped with sautéed onions and creamy garlic mayonnaise. \$13.99

MAHI SLIDERS

Lightly seasoned mahi-mahi grilled to perfection, topped with shredded lettuce and sliced tomato. Served with tartar sauce. \$15.99 GF

MONTE CRISTO

Sliced turkey, ham, Swiss, and yellow American cheese stacked between 3 slices of bread, then hand-battered and fried to a perfect golden brown. Sprinkled with powdered sugar and served with raspberry preserves. \$13.99

BUFFALO CHICKEN WRAP

Crispy hand-breaded chicken tossed in your favorite wing sauce and wrapped in a grilled flour tortilla with shredded lettuce and homemade blue cheese spread. \$11.99

GYRO DOCESIDE

Sliced grilled beef and lamb stuffed into a grilled pita, layered with tzatziki sauce, lettuce, tomato, and onion. \$10.99

Add a second for just \$5.99

ISLAND FRESH TACOS

BREAKFAST BURGER*

Our fresh burger topped with American cheese, sliced bacon and a fried egg. Served on a toasted Brioche bun. \$13.99 GF

ISLAND FRESH TACOS

Your choice of mahi-mahi, shrimp or chicken prepared grilled, blackened or fried. Served in flour tortillas on a bed of cabbage, fresh pico and drizzled with mango habanero sauce and avocado ranch. Served with tortilla chips and pico. \$13.99

Add Avocado for .99

BLACK AND BLUE BURGER*

A fresh Cajun spiced burger topped with blue cheese crumbles and sliced bacon. Served on a toasted Brioche bun. \$14.99 GF

SWEET AND SPICY JALAPENO BURGER*

Fresh, seasoned burger, topped with sliced bacon, melted white American cheese, then piled high with hand-breaded sliced jalapenos, onion straws and finally drizzled with chipotle honey BBQ sauce. Served on a toasted Brioche bun. \$14.99

NASHVILLE SHRIMP PO BOY

Our hand-breaded buffalo shrimp tossed in Nashville hot sauce, served on a toasted hoagie roll with shredded lettuce, tomato, pickle chips, and our homemade blue cheese spread. \$14.99

CHICKEN CLUB

A fresh grilled chicken breast topped with melted American and provolone cheese, sliced bacon, shredded lettuce, sliced tomato, and honey mustard dressing. Served on a toasted Brioche bun. \$13.99 GF

MEDITERRANEAN TURKEY BURGER Our grilled turkey burger deliciously topped with shredded lettuce, tzatziki sauce, cucumbers, and onions. Served on a toasted Brioche bun. \$13.99

Handhelds include one side unless otherwise stated and additional sides may be substituted for an upcharge

- Gator's Signature Item

FISH AND CHIPS

BONELESS WING PLATTER

Hand-breaded boneless wings tossed in your favorite wing sauce. Served with fries, homemade coleslaw, and homemade ranch or blue cheese dressing. \$15.99

FISH AND CHIPS

Hand-battered Cod fried to a golden brown. Served with fries, homemade coleslaw, and tartar sauce. \$17.99

CAJUN ALFREDO PASTA

Cajun alfredo sauce, green onion, parmesan cheese and garlic bread. Topped with your choice of Cajun grilled chicken breast or Cajun grilled shrimp. \$16.99

HAND-BREADED SHRIMP DINNER

A huge portion of hand-breaded fried shrimp, served with fries, homemade coleslaw, and cocktail sauce. \$15.99

SHRIMP AND GRITS

Cajun grilled shrimp and delicious cheese grits served on a bed of queso blanco. Garnished with diced tomato and green onion. \$16.99

- SIDES

Homemade Coleslaw - Vegetable - Fries Mashed Potatoes (brown gravy on request) - Gator Chips - Onion Petals

> SUBSTITUTE: Tots - \$.99 Cheese grits - Sweet potato fries - Chili - Soup - \$1.69 Mac 'n' Cheese - \$2.69 House Salad - Caesar Salad - \$3.69

Lettuce, tomato, onion, and pickle available upon request

Substitute a turkey burger for any beef burger upon request Substitute a Gluten Free bun for \$1.69

GF = Gluten Friendly – These Items are prepared to the best of our capability, upon request only and is not considered Gluten Free



SALADS / SOUP / CHILI

FRENCH ONION SOUP

Homemade French onion soup with a buttery garlic crouton and topped with melted provolone cheese.

Cup \$4.99 **Bowl \$5.99**

CHILI DOCKSIDE Gator's famous homemade chili topped with cheddar cheese, diced onions, and jalapenos. Cup \$4.99

SEABREEZE SALAD

Mandarin oranges, dried cranberries, candied pecans, blue cheese crumbles, on a bed of salad greens topped with your choice of grilled chicken or chilled char-grilled diced chicken. Served with house vinaigrette dressing. \$14.99 GF

COBB SALAD

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. \$14.99 GF

BUFFALO CHICKEN SALAD Romaine lettuce sprinkled with shredded cheddar cheese, tomato, chopped celery, and crispy hand-breaded chicken tossed in your choice of wing sauce. Topped with bleu cheese crumbles and served with your choice of dressing. \$14.99 GF

THAI PEANUT SHRIMP SALAD

Sweet and spicy crispy fried shrimp tossed in Thai peanut sauce over salad greens tossed in sweet Vidalia dressing, mixed with cabbage, fresh broccoli, candied pecans, and mandarin oranges. \$15.99 GF

CAESAR SALAD

Fresh cut Romaine lettuce, croutons, and shredded Parmesan cheese tossed in Caesar dressing. GF Small - \$4.99 Large - \$7.99 Add Grilled Chicken, Mahi-Mahi, or Shrimp for \$7.99

HOUSE SALAD

Mixed Greens topped with tomatoes, sliced red onions, croutons, and sliced cucumbers. Served with your choice of dressing. GF Small - \$4.99 Large - \$7.99 Add Grilled Chicken, Mahi-Mahi, or Shrimp for \$7.99

CHOOSE YOUR DRESSING

Gator's Own Blue Cheese Balsamic Vinaigrette - Honey Mustard Homemade Ranch - Oil and Vinegar Italian - Caesar House Vinaigrette - Sweet Vidalia **Avocado Ranch**

- Gator's Signature

AWARD WINNING WINGS

CHOOSE YOUR:

STYLE, COUNT, AND YOUR FAVORITE WING SAUCE

All wings served with a Gator's own blue cheese or homemade ranch dressing.

BONELESS OR VEGGIE 5 WINGS \$6.99 8 WINGS \$9.49 10 WINGS \$10.99 25 WINGS \$27.99

OTERIYAKI OHONEY GARLIC OHONEY MUSTARD OSWEET BBQ OSMOKEY BBQ OLEMON PEPPER OSWEET THAI CHILI OPARMESAN GARLIC OTRADITIONAL MEDIUM OGATOR'S OWN SCOOTER

OR HAND BREADED 5 WINGS \$8.99 8 WINGS \$13.49 **10 WINGS** \$15.99

\$39.99

25 WINGS

BUFFALO, GRILLED

OCARIBBEAN JERK OTHAI PEANUT OCAJUN RANCH OHOT GARLIC OGATOR'S OWN HOT OCHIPOTLE HONEY BBQ OMANGO HABANERO ONASHVILLE HOT 03 PEPPER SUICIDE OREAPER SAUCE

DRY RUBS:

Cajun - Caribbean Jerk - Sweet Heat - Lemon Pepper

MILD

 SWEET
 MILD
 MEDIUM
 HOT
 Additional Gator's own blue cheese or homemade ranch dressings - \$.89 All flats or all drums add \$.15 per wing



HALF RACK Slow cooked, fall off the bone ribs freshly prepared for you. Grilled to order in your favorite sauce or dry rub. Served with your choice of two sides and a slice of garlic toast. \$17.99 GF

DOCKSIDE RIB AND WING PLATTER

Our half rack of slow cooked ribs prepared your way and 5 wings tossed in your choice of wing sauce. Served with your choice of two sides, a slice of garlic toast and your choice of homemade ranch or blue cheese dressing.

\$24.99

Add your choice of hand-breaded gator tail or shrimp for \$7.99 Add an additional half rack of ribs for \$10.99

DRY RUBS

House, Caribbean Jerk, Rib Rub, and Sweet Heat

SAUCES

Sweet BBQ, Smokey BBQ, and Chipotle Honey BBQ

All food and beverage items subject to applicable taxes.



VWW.GATORSDOCKSIDE.COM





COBB SALAD

Bowl \$5.99



WINGS, RIBS, SEAFOOD & SPORTS

	Children 12 & Under Children 12 & Under Ne with One Side, One Drink and A De Milk Refills 75¢ Coneless Wings Available Upon Reques	
 Grilled Cheese Hot Dog G Chicken Nuggets ENTREES 5.00 Mac n Cheese 	ENTREES 0.00 5 Wings	DESSERTS Kids Sundae 2.99 Root Beer Float 4.99
 Pasta Marinara Chicken Fingers Chicken Fingers Pasta 7,00 Pasta Alfredo Fried Shrimp 	SIDES Mandarin Oranges Fries Veggies Onion Petals Celery with Ranch	 DRINKS Fountain Drink Iced Tea Juice Milk Chocolate Milk
Color the picture below, and give it your server when you are done for a chance to win a FREE KIDS MEALU Drawings will be held the last Tuesday of the month. Winning pictures will be displayed at the front. Parents, give your phone # to your server so we can notify you if you win.		

Nemes