

**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. \$9.99

GATOR TAIL AMAINATED 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. \$10.99 Sharable | \$5.99 Individual

GATOR TATORS

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

\$11.99 Sharable | \$6.49 Individual

GATORIZERS





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. \$13.99 Shareable | \$7.49 Individual

MOZZARELLA CHEESE STICKS

Delicious mozzarella sticks cooked to a golden-brown and oozing with melted cheese. Served with warm marinara sauce. \$10.99 Shareable | \$5.99 Individual

SIGNATURE MUSHROOMS 🎩

Fresh button mushrooms hand-breaded and fried to perfection. Served with our homemade ranch dressing. Available in Original or Spicy. \$10.99 Sharable | \$5.99 Individual

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!
\$11.99 Shareable | \$6.49 Individual

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. \$11.99 Shareable | \$6.49 Individual

BIRRIA STYLE QUESADILLAS

Ouesadillas 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 Shareable | \$7.49 Individual

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.
\$13.99

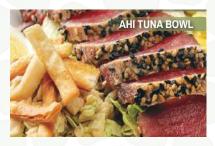
SUMMER SALAD GF
Fresh mixed greens, topped with grilled chicken, diced red
omons, crisp Granny Smith apples,
strawberries, mandarin oranges, craisins
and blue cheese crumbles.
Served with a side of Raspberry Walnut vinaigrette.
\$13.99

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.

\$13.99



GATOR BOWLS

- 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

Salad Dressings

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

SANTA FE CHICKEN SALAD

A grilled Santa Fe Seanoed chicken breast served in a crispy tortilla shell on a bed of lettuce and mixed 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.

HOUSE SALAD GF

Fresh 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

CAESAR SALAD GF

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

Small \$4.99 Large \$8.99

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

SOUPS

SOUP OF THE DAY

FRENCH ONION 🎎







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 vellow 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. \$12.99

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. \$13.49

ISLAND FRESH TACOS 🏯

Fish 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. \$13.49

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. \$13.49

FISH SANDWICH
Large filets of fish prepared prepared blackened, lemon pepper, or hand breaded. Served on a toasted bun with a side of tartar sauce. If you like a little kick try it with our new spicy breading!
\$13.99

*MINI BURGERS

3 Seasoned mini cheeseburgers made to order and topped with sautéed onions and creamy garlic mayonnaise. \$13.69

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 re \$12.99

*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 BBO sauce. \$13.99

*GARLIC BUTTER BACON SMASHBURGER

Two seasoned smash burgers topped with American cheese and bacon. Served on a garlic butter toasted 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.

Additional Toppings Available for an Upcharge

Sub any burger with a turkey burger. ncludes your choice of a side and served on a buttered toasted bun unless otherwise state Lettuce, tomato, onion, pickle available upon request.



HAND-BREADED SHRIMP DINNER

25 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

TENDER STACK

Hand-breaded chicken tenders tossed in your favorite sauce then stacked atop fries, covered in mixed cheese and bacon. Finished with green onions. Served with ranch or blue cheese. \$15.99

CAJUN CHICKEN ALFREDO 🌊

Caiun alfredo sauce, green onion, parmesan cheese and garlic bread. Topped with your choice of Cajun grilled chicken breast or Cajun grilled shrimp. \$14.99

FISH AND CHIPS

Hand-battered fish strips 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

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

FULL RACK OF RIBS 3 GF

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 🌊 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

OCCOLI, COLESLAW, FRIES, TATER TOTS, Ished Potatoes, gator Chips, Yellow Rice N Petals, sweet Corn, Mixed Veggies

PREMIUM SIDES



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





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

** 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.

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

TRY ONE OF OUR DELICIOUS

MARGARITAS





WINGS, RIBS, SEAFOOD & SPORTS

1800 TASTE IS VERYTHING

1800

TASTE IS

EVERYTHING

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



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



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



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

BRAT AND HOLDE MENU



JUST TO GET THINGS STARTED! +

Parmesan Garlic Fries - \$5.99 Crispy fries tossed in garlic and Parmesan cheese.

Gator Sausage Dip - \$9.99 A delicious blend of our gator sausage, cream cheese, and pico. Served with toasted pita points.

Tailgate Chips - \$5.99 Homemade potato chips topped with ranch dressing, mixed cheese, diced tomatoes, bacon and green onions.







Choice of Johnsonville brat or an all-beef hot dog served in a bun.

or choose one of our Creations!

HAVANA \$6.99

Topped with pulled pork cooked in Carolina gold BBQ, followed by sliced ham, Swiss cheese, pickles, and finished with a drizzle of creamy garlic mayo.



SEATTLE \$6.49

Our take on a Seattle favorite. Smothered with cream cheese then topped with sautéed onions and jalapeños.

BACON CHEESE \$6.49

Wrapped in a strip of bacon then deep fried. Next we cover in sweet BBQ sauce, mixed cheese, and topped with even more bacon. It's a bacon lovers dream!





POUTINE \$6.49

Topped with fries, brown gravy, mixed cheese, and green onions. Get the napkins ready for this one!!



Topped with sautéed onions, spicy mustard, and sauerkraut.





CHILI MAC \$6.49

Homemade chili and cheesy mac.

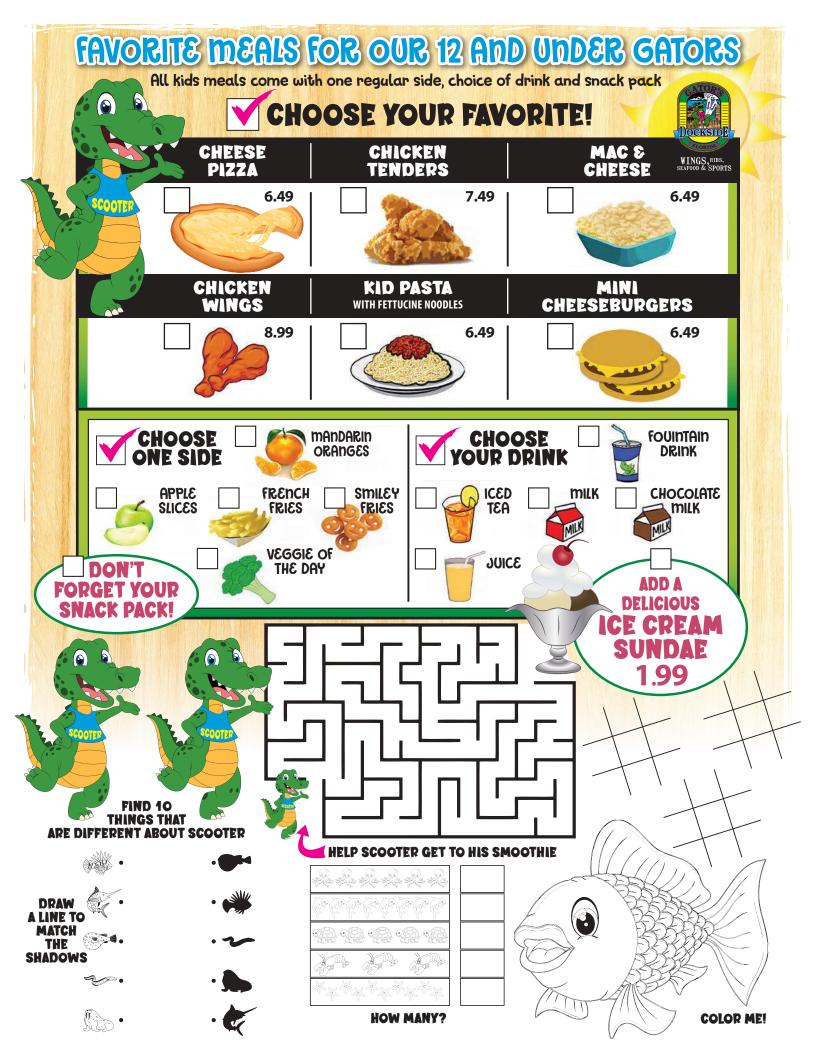
CREATE YOUR OWN! \$4.99

TOPPINGS AVAILABLE:

Ketchup, mustard, spicy mustard, relish, diced red onions, jalapeños, tomatoes, and BBQ sauce.

TOPPINGS AVAILABLE WITH UPCHARGE:

Sautéed onions, sautéed peppers, sauerkraut, coleslaw, chili, mixed cheese, and chopped bacon. (.50 cents each topping)





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.

