

ENTREES

PO'BOY

Buttered Bread loaded with your choice of shrimp, or fish paired with lettuce, tomatoes & pickles served with a side of fries. Tartar sauce and cocktail sauce available upon request.

ALFREDO PASTA

Buttered chicken mixed with assorted peppers, our Alfredo sauce topped with cheese laid on a bed of pasta.

Add:Chicken or Shrimp

VODKA PASTA

Buttered shrimp mixed with assorted peppers, our vodka sauce topped with cheese laid on a bed of pasta.

Add:Chicken or Shrimp

CHICKEN & WAFFLES

Belgian waffle topped with crunchy fried chicken with berries, pecans \$13.00 and powdered sugar.

SHRIMP & GRITS

6 Seasoned Shrimp over homestyle Southern Grits. \$13.99

WINGS/SHRIMP

your choice of 6 Pieces of chicken (flats and drums mixed) or 4 pieces of chicken tenders or 5 pieces of fried shrimp tossed in your choice of flavors. Honey BBQ, Hot Honey, Buffalo, Sweet Lemon Pepper or Ranch.

Served with Sweet Potato Waffle fries or Plain Waffle Fries.

CHICKEN CAESAR SANDWHICH

Crisp seasoned chicken layered with Caesar flavored lettuce placed \$10.99 on a buttered croissant. Served with a side of fries.

CLUB SANDWHICH

Ham, Turkey, Bacon, Lettuce, Tomato and Mayonnaise on White \$11.99
Toast served with Sweet Potato Waffle fries or Plain Waffle Fries.

CHICKEN TACOS

Three Soft Corn Tortillas Filled with Seasoned Chicken, Avocado, Tomato, Onions and Cilantro. Served with a side of rice and black beans.

SHRIMP TACOS

Three Soft Corn Tortillas Filled with Flavorful Shrimp, sliced avocado, sour cream, salsa, and shredded cabbage, as well as pico de gallo and fresh cilantro served with a side of rice and black beans.

FISH TACOS

Three Soft Corn Tortillas Filled with Flavorful fish, sliced avocado, sour cream, salsa, and shredded cabbage, as well as pico de gallo \$12. and fresh cilantro served with a side of rice and black beans.

SMALL PLATES

TRIO SLIDERS

Chicken, Beef and Fish
3 Buttered sliders loaded with chicken,
beef and fish.
\$11.50

PHILLY EGG ROLLS

2 Crispy Philly Steak, bell peppers, \$12.00 onions and cheese egg rolls.

ROAST CORN MUFFINS

2 Corn muffins stuffed with roast, \$12.00 carrots and potatoes.

RED BEANS & RICE

Seasoned meat, red beans over a bed of \$6.00

LOADED TATOR TOTS

Crisp tater tots topped with bacon, meat, cheese, queso and green onions. Drizzled in our bbq sauce.

BBQ CHICKEN BAKED POTATO

Seasoned BBQ Chicken, bacon, cheese, sour cream, green onions stuffed into a buttered back potato. Drizzled with our bbq sauce.

SALADS

CLASSIC CAESAR SALAD

Crisp romaine lettuce, parmesan flakes, garlic croutons, and traditional Caesar \$10.00 dressing

Add: Chicken, Fish or Shrimp for

BBQ CHICKEN RANCH SALAD

A bed of lettuce topped with chicken, tomatoes, corn, black beans and \$12.50 cucumbers drizzled with our BBQ sauce and pieces of chicken.

COBB SALAD

Mixed greens with bacon, red onion, cheese, egg, baby tomatoes with house \$11.00 vinaigrette. Topped with Shrimp.

Add: Chicken, Fish or Shrimp for \$5.00

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



RESTAURANT BAR & LOUNGE



SPECILITY DRINKS

GIN AND TONICGin & Tonic Water

Vodka & Vermouth

BLUE LONG ISLAND

Whiskey, Sweet Vermouth, Angostura Bitters

MANHATTAN

MARTINI

KRAVE'S PEACHY PUNCH Punch Peach schnapps, bourbon, fresh peach purée, lemon juice, honey syrup, topped with sparkling water	\$ 13.25	SWEET POTATO CASSEROLE Whipped sweet potatoes topped with a savory pecan crust.	\$6.00
SOUTHERN CUTHBERT BLISS Vodka, elderflower liqueur, grapefruit juice, lime juice, simple syrup, a splash of club soda	\$13.25	SOUTHERN POUND CAKE 1 slice of homemade pound cake, made from scratch.	\$6.00
KRAVES' MIDNIGHT MULE Dark rum, ginger beer, lime juice, blackberry syrup	\$13.25	BEIGNETS	\$5.00
SOUTHERN BELLE SANGRIA White wine, peach liqueur, fresh peach slices, raspberries, lemon-lime soda	\$13.25	3 Light and fluffy beignets tossed in powdered sugar.	
SHELLMAN SUNRISE Tequila, orange juice, grenadine	\$13.25	NON-ALCOHOLIC DRINKS	
COTTON BLOSSOM COOLER Vodka, elderflower liqueur, lemon juice, simple syrup, soda water	\$13.25	BOTTLED WATER Fresh Ice cold bottled water	\$2.00
GEORGIA PEACH MARGARITA Tequila, lime juice, Peach Puree, Agave syrup, Triple Sec	\$13.25	BOTTLED JUICE Fresh Ice cold bottled Cranberry, Apple or	\$2.50
HOMEMADE BLUEBERRY HENNESSY Stella Rose Blueberry, Simple Lemonade, Hennessey	\$13.25	Orange Juice	
MANGO HENNY		ASSORTED SODAS Coke, Sprite, Fanta-Orange, Dr.Pepper	\$2.00
Hennessy, Grand Marnier, Mango syrup, cup of sprite	\$13.25	STRAWBERRY LIMEADE Strawberries+Lime & Agave,Lime Soda	\$6.00
CALL AN UBER Henny & Casamigos, Passion Fruit syrup, lime juice, lemonade	\$13.25	ASIA LEMONADE Black Cherry+Peach & Agave, Lemonade	\$6.00
COCKTAILS LEMON DROP Vodka,Lemon Juice,Simple Syrup	\$11.00	SHIRLEY TEMPLE Sprite & Grenadine	\$2.50
TEQUILA SUNRISE Tequila,Orange Juice,Grenadine	\$11.00	KRAVES KREATION Monin syrup, Passion fruit, Sprite	\$6.00
MOJITO White Rum, Lime Juice, Fresh mint, Soda Water	\$11.00	STRAWBERRY LEMONADE puree, flavor extract, lemonade	\$6.00
MARGARITA Tequila,Lime Juice,Triple sec	\$10.00	PEACH LEMONADE	\$6.00
COSMOPOLITAN Vodka,Cranberry Juice,Lime Juice	\$11.00	puree, flavor extract , lemonade	
OLD FASHIONED	¢11.00		

All menu items are made fresh

DESSERT

Tequila,Gin,Rum,Tequila,Blue Curacao
Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



RESTAURANT BAR & LOUNGE



SHOTS

MALIBU	
FIREBALL	
TANQUERAY	\$ 10.00
BACARDI GOLD	ψ 10.00
BACARDI SILVER	
TITOS	
1800	
GREY GOOSE CROWN	
ROYAL CROWN ROYAL	
APPLE JACK D BLACK	\$ 10.00
JACK D HONEY	
JOSE C GOLD	
JOSE C SILVER	
PATRON	
HENNESSY COURVOISIER	¢ 10.00
REMY	\$ 12.00
CASMIGOS	
PICKLE BACKS	\$ 10.00
Jameson and pickle juice	\$ 10.00
CINNATOAST	\$ 10.00
Fireball and rum chata	\$ 10.00