



TUG'S

CASUAL GRILL

Mother's Day

May 11, 2025 • 9:00 AM TO 3:00 PM

SOUPS, SALADS AND APPETIZERS

Seafood Gumbo \$8.95

Shrimp, crawfish, andouille sausage, rice

Buffalo Chicken Wings \$14.95

Carrots, celery, blue cheese dressing

Spinach Artichoke Dip \$10.50

Creamy spinach and artichoke dip, tortilla chips

Southwestern Egg Rolls \$10.50

Fried egg rolls with black beans, corn, chipotle ranch

Chicken Tender Salad \$14.95

Iceberg, mixed greens, fried chicken tenders, cheddar-jack cheese, bacon, croutons

Harbor Town Shrimp Salad \$15.95

Mixed greens, grilled shrimp, blue cheese crumbles, bacon, red onions, tomatoes, toasted walnuts, lemon-herb vinaigrette

BREAKFAST

Crab Cake Benedict \$24.95

Jumbo lump crab meat, poached eggs, hollandaise sauce, fresh asparagus

Cajun Omelet \$17.95

Three eggs, crawfish, andouille sausage, peppers, onions, cheddar-jack cheese, Cajun hollandaise, biscuit, Jones Orchard preserves

Tug's Famous Pancakes \$16.95

Large pancakes, scrambled eggs, bacon

***Country Fried Steak \$17.95**

Hand-breaded steak, scrambled eggs, breakfast potatoes, biscuit, Jones Orchard preserves

Belgian Waffle & Eggs \$16.95

House-made waffle, scrambled eggs, bacon

Chicken & Waffle \$17.95

House-made waffle, breaded chicken tenders, spicy honey drizzle, scrambled eggs

ENTREES & SANDWICHES

Chicken Tender Platter \$15.95

Hand breaded chicken tenders, shoestring fries, coleslaw, honey mustard sauce

Bayou Fried Thin Catfish \$16.95

Thin sliced Mississippi catfish, creamy corn meal breading, hush puppies, coleslaw, shoestring fries, choice of tartar sauce or remoulade

***Three Cheese Sirloin Burger \$16.95**

Half pound burger, cheddar, Swiss, monterey jack cheese, lettuce, pickle, tomato, onion, french fries

Blackened Chicken Pasta \$16.50

Blackened Chicken, Red and Green Peppers, Penne Pasta, Spicy Parmesan Cream Sauce

STEAKS & CHOPS

***Sirloin, 6 oz \$23.95**

Mashed potatoes, vegetable of the day

***Pork Chop, 12 oz (bone in) \$23.95**

Mashed potatoes, vegetable of the day

Menu and pricing subject to change due to availability. All tickets will be subject to 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu updated May 5, 2025.



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BRUNCH DRINKS

Thinking of Mom \$10.00
Whipped Cream Vodka, Orange Juice,
Ginger Ale, Orange Slice

Do The Dishes \$9.00
Gin, Blackberry Liqueur, Prosecco

Bloody Mary \$7.00
Spicy, New Orleans' Style

Mimosas \$6.00
Champagne, Orange Juice

Flavored Mimosas \$7.00
Blueberry, Peach, Pineapple, or Cranberry

Mimosa Pitchers \$33.95
Serves 4 -5
Pineapple or Cranberry | Add \$5.00

SEASONAL MIMOSAS

Cherry Bomb \$8.00
Pineapple Juice, Cherry Juice, Champagne,
Orange Slice

Jack Frost \$8.00
Lemonade, Blue Curacao, Champagne

Peach Bellini \$8.00
Orange Juice, Peach Schnapps, Grenadine,
Champagne

BEERS

We feature craft beer from local and regional microbreweries.
Selections, pricing, and availability will change often, so please ask a server for current selections.

BOTTLES
Corona \$6.00
Stella \$6.00
Bud Light \$5.00
Coors Light \$5.00
Michelob \$5.00
Ultra

BEERS ON TAP
Blue Moon
Bud Light

LOCAL CRAFT ON TAP
Crosstown
Ghost River
Grind City
Meddlesome
Memphis Made
Wiseacre
High Cotton

WINES

WHITE AND SPARKING
Copper Ridge Chardonnay \$7.00 /
13 Celsius Sauvignon Blanc \$9.00 / \$38.00
Benvolio Pinot Grigio \$8.00 / \$36.00
Wycliff Brut \$6.00 / \$32.00
Wycliff Brut Rose \$7.00 / \$34.00

RED
Copper Ridge Merlot \$7.00 /
Imagery Pinot Noir \$7.00 / \$34.00
Imagery Cabernet \$7.00 / \$34.00