

# RIVERSIDE KITCHEN & BAR AT TUG'S CASUAL GRILL

## SMALL PLATES & SHAREABLES

### SMOKED TROUT DIP . . . . . 15

Duck Trap River Smoked Trout Whipped with Cream Cheese, Lemon, and Chive, Served with Pickled Okra, Caper Berries, Diced Red Onion, and Grilled Focaccia

### BAKED SPINACH & ARTICHOKE DIP (V) . . . . . 12

Fresh Spinach, Creamy Alfredo, Chopped Artichoke Hearts, Mozzarella & Parmesan, Served with Fried Pita Bread or Tortilla Chips

### SIGNATURE CHICKEN WINGS (GF) . . . . . 15

Tennessee Whiskey BBQ, Honey Sriracha, Flamin' Hot

### FRIED MOZZARELLA (V) . . . . . 12

Crispy Fried Fresh Mozzarella Slices, Parmesan Cheese, House made Pesto Marinara

### REGIONAL SAUSAGE BOARD . . . . . 19

New Orleans Styled Andouille, Conecuh Hickory Smoked, & A Seasonal Choice Served with Honey, Creole, & Dijon Mustards, Assorted Pickles, Jalapeño Pimento Cheese, with Assorted Breads & Croustade

### FRIED GREEN TOMATOES (V) . . . . . 14

with Jalapeno Pimento Cheese & Sweet Harissa Sauce

### MAIN STREET NACHOS (GF) . . . . . 16

House Fried Corn Chips, White Queso, Grilled Chicken, Carnitas, Fresh Grilled Jalapenos, Tomato, Sour Cream, Black Beans, Green & Red Onions - Spiced Shrimp Upgrade Available

### BBQ SEARED BRISKET BURNT ENDS . . . . . 16

Smoked Brisket Crisped in Gochujang & Memphis BBQ Glaze, Scallions, Charred Jalapeño & Roasted Garlic, Toasted & Grilled Bread Assortment

### SHRIMP & GRIT CAKES (GF)(A) . . . . . 16

Crispy Fried Jalapeno-Cheddar Grit Cakes, Spicy Glazed Seared Shrimp and Pepper Sauce with Cayenne Sorghum Drizzle

### CRAWFISH CORNBREAD MUFFINS (A) . . . . . 8

Chopped Crawfish Tails, Sweet Corn, Jack Cheese, Chili Peppers, with Whipped Old Bay Honey Butter

## FRESH FORWARD SOUPS & SALADS

### TUG'S FAMOUS SEAFOOD GUMBO . . . . . 6 / 9

Shrimp, Crawfish, Andouille Sausage, Rice

**ADD: CHICKEN... + 5 SHRIMP... + 6 SALMON... + 8**

**Dressings: Ranch Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Ranch, Caesar**

### H-TOWN SIGNATURE CHOPPED (GF)(A) . . . . . 15

Mixed Greens, Bleu Cheese Crumbles, Bacon, Red Onion, Cucumber, Cherry Tomato, Toasted Spiced Pecans, Tossed in Ranch Vinaigrette Topped with Fried Onion Strings

### \*BLUFF CITY CHICKEN CAESAR . . . . . 14

Crisp Romaine, Tossed in Caesar, Grilled Chicken, Shaved Parmesan, Ham Crumble, Homemade Cornbread Croutons

### CHICKEN SALAD SALAD (GF)(A) . . . . . 15

Mixed Greens, Tugs Signature Chicken Salad, Spiced Pecans, Dried Cranberry, Ranch Vinaigrette on the side.

### 901 SPINACH & ARUGULA . . . . . 15

Baby Spinach & Arugula, Balsamic Vinaigrette, Queso Fresca, Chopped Bacon, Red Onion, Cucumber, Fresh Strawberry

## CURATED BURGERS

**All burgers are uniquely season twin patties, sourdough bun, with lettuce & tomato, served with pub fries - Bacon Upgrade Available**

### CLEAN CUT CLASSIC . . . . . 16

Salt & Black Pepper Seasoned, Cheddar Cheese, Red Onion, Garlic Mayo, & Kosher Pickle

### LEAN & GREEN TURKEY . . . . . 14

Taco Seasoned, Pepper Jack, Ranchero Salsa, Red Onion, Sliced Avocado, Pickled Jalapenos

### DOCKMASTER . . . . . 16

Cajun Seasoned, Jalapeno Pimento Cheese, Bacon Jam, Caramelized Onions, Garlic Mayo

### SWEET HEAT BBQ BEYOND . . . . . 18

Gochujang BBQ Glaze, Swiss, Spicy Kimchi, Grilled Jalapeno, Caramelized Onions,

## SIGNATURE HANDHELDS

**Each served with choice of classic side**

### SMOKED BRISKET FRENCH DIP . . . . . 16

Slow Smoked Brisket, Sautéed Onion, Swiss, on Toasted Hoagie, Garlic Mayo and Hot Gravy

### CHICKEN SALAD CROISSANT . . . . . 14

Signature Smokey Grilled Chicken Salad on Handmade Croissant

### SOUTHERN HEAT MEATBALL HOAGIE . . . . . 15

Beef & Pork Meatballs, Spicy Tomato & Pepper Sugo, Mozzarella Cheese on Toasted Hoagie, with Garlic Mayo Lettuce, Tomatoes, Onion, Pickle

### BLACKENED CATFISH BLT . . . . . 16

Cajun Seared Mississippi Catfish, Bacon, Lettuce, Tomato, Pickle, Garlic Mayo on Toasted Focaccia,

### CAJUN CHICKEN SANDWICHES . . . . . 14

Grilled Chicken Breast, Sautéed Peppers & Onions, Pepperjack Cheese, on Toasted Focaccia with Lettuce, Tomato, & Pickle

### MID-TOWN PORTOBELLO POCKET BOOK (V) . . . . . 14

Sautéed Portobello, Grilled Green Pepper & Onion, Mozzarella, Lettuce, on Flatbread with Garlic Mayo

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. - 20% gratuity added to parties of 6 or more \*\* Prices and menu are subject to change due to availability. (V) Vegetarian, (GF) Gluten Free, (A) Allergen

## ALMOST FAMOUS SPECIALTY PIZZAS

### CHARRED SHRIMP & LEMON BIANCA (A)

Garlic Lemon Oil Olive, Seared Shrimp, Roasted Garlic, Arugula, Chili Flakes, Herbed Olive Oil Drizzle  
12 - 10" | 21 - 14"

### MID-SOUTH BLACKENED CHICKEN ALFREDO

Cajun Alfredo Sauce, Mozzarella, Blackened Chicken, Roasted Garlic, Bell Peppers & Red Onions  
12 - 10" | 20 - 14"

### MEMPHIS SLIM (V)

Red Sauce, Mozzarella, Tomatoes, Mushrooms, Green Peppers, Onions, Kalamata Olives, Spinach, Artichoke  
11 - 10" | 19 - 14"

### THE KING CLASSIC COMBO

Red Sauce, Mozzarella, Italian Sausage, Pepperoni, Ham, Mushrooms, Red Onion, Green Peppers  
14 - 10" | 22 - 14"

## CUSTOM BUILT

Cauliflower crust upgrade available 10" Only

### CHEESE ONLY PIZZA

8 - 10" | 14 - 14"

### FRESH VEGETABLE TOPPINGS

Bell Pepper - Grilled Jalapeno - Kalamata Olive - Red Onion - Mushroom - Sliced Tomato - Spinach - Roasted Garlic - Green Onion - Extra Cheese  
1.00 - 10" | 2.00 - 14"

### TRADITIONAL MEAT TOPPINGS

Beef - Ham - Italian Sausage - Pepperoni - Meatball  
1.50 - 10" | 2.50 - 14"

### PREMIUM TOPPINGS

New Orleans Andouille - Conecuh Smoked Sausage - Cajun Chicken - Bacon - Spiced Shrimp - Crawfish - Artichoke Heart  
1.75 - 10" | 2.75 - 14"

## HAND BATTERED PLATTERS

Each served with coleslaw & choice of classic side

### CLASSIC CHICKEN STRIPS . . . . . 14

Served with Honey Mustard & House Made Ranch

### PUB-STYLED COD . . . . . 15

Served with House Made Tarter & Malt Vinegar Aioli

### GULF SHRIMP . . . . . 14

Served with White Remoulade & Cocktail Sauce

### PORTABELLA FRIES . . . . . 14

Served with White Remoulade & House Made Ranch

## CENTER STAGE

Each served with garlic bread

### BRAISED SHORT RIB . . . . . 29

Seared in Demi-Glace, Topped with Crisp Onion Strings, Mashed Potatoes, & Brown Sugar Glazed Baby Carrots

### \*GRILLED ATLANTIC SALMON . . . . . 27

Sautéed Asparagus, Rice Pilaf

### GRILLED PORTABELLA STEAKS (V) . . . . . 22

Montreal Steak Seasoned & Char-Grilled, with Ancient Grains Medley, & Sautéed Asparagus

### PAN SEARED CHICKEN WITH CAPER BERRY CREAM . . . . . 24

Pan-seared Chicken Cutlets, Capers Berry Cream Sauce, White Cheddar Mac & Cheese, Sautéed Sugar Snap Peas

### BAYOU THIN FRIED CATFISH PLATTER . . . . . 17

Thin Sliced Mississippi Catfish Fried in Crispy Cornmeal, Hush Puppies, Coleslaw, Tartar Sauce or Remoulade

### SHRIMP & SMOKED SAUSAGE CARBONARA (A) . . . . . 25

Creole Cream Alfredo, Sweet Peas, Sautéed with Penne Pasta - Chicken Substitution Available

## CLASSIC SIDES

RICE PILAF . . . . . 4

JALAPENO CHEESE GRITS . . . . . 4

MAC & CHEESE . . . . . 3

MASHED POTATOES . . . . . 3

SLOW COOKED GREENS . . . . . 4

SUGAR SNAP PEAS . . . . . 4

GLAZED CARROTS . . . . . 4

SAUTÉED ASPARAGUS . . . . . 6

SAUTÉED SPINACH . . . . . 4

ANCIENT GRAIN MEDLEY . . . . . 4

PUB FRIES . . . . . 3

SWEET POTATO FRIES . . . . . 5

## SWEET INDULGENCES

### BANANAS FOSTER BREAD PUDDING . . . . . 8

White Chocolate Banana Bread Pudding, Brown Buttered Dark Rum Sauce, Whipped Cream

### WARM SKILLET CHOCOLATE CHIP COOKIE . . . . . 8

Vanilla Ice Cream & Chocolate Drizzle

### CORNBREAD SHORTCAKE . . . . . 7

Seasonal Fresh Berry Compote, Vanilla Ice Cream, Sweet Corn Bread, & Whipped Cream

### TURTLE BROWNIE . . . . . 8

Chocolate Brownie, Pecans, Caramel

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