

Pre-Game

Eagles Wings \$15

Garlic Buffalo, BBQ, Jam Happy, Hot Honey,
Garlic Parm, Thai Chili, Old Bay, Lemon Pepper,
Sesame Soy, Served with Blue Cheese and
Celery

Boom Boom Shrimp \$14

Tempura Shrimp tossed with Sweet Chili Aioli, Citrus Slaw

7 Layer Nachos \$13

Queso, Black Bean & Corn Salsa, Pico,
Jalapeno, Olives, Shaved Lettuce, Sour Cream
Add Chicken \$3, Steak \$5, Chorizo \$5, Guacamole \$3

Salt & Pepper Calamari \$15

Marinara, Flash Fried Rings & Tentacles,
Roasted Garlic Aioli

Fried Brussels \$13

Pork Belly, Sweet Soy, Thai Chili Aioli

Fried Pickle Spears \$12

Chipotle-Avocado Ranch

Jump Soft Bavarian Pretzel \$11

Jalapeno Queso

Boneless Wings \$15

Garlic Buffalo, BBQ, Jam Happy, Hot Honey, Garlic
Parm, Thai Chili, Old Bay, Lemon Pepper, Sesame
Soy, Served with Blue Cheese and Celery

Loaded Tots \$11

Cheddar-Jack, Queso, Bacon, Green Onion

Roasted Red Pepper Hummus \$12

Feta, Olives, Tomato, Red Onion, Olive Oil,
Grilled Pita

Quesadilla \$12

Black Bean & Corn Salsa, Cheddar-Jack, Pico

de Gallo, Sour Cream

Add Chicken \$3, Steak \$5, Chorizo \$5, Guacamole \$3

Jaws Dog \$5

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Soup + Salad

House \$11

Mixed Greens, Croutons, Cucumber, Red Onion, Carrot, Grape Tomato

Caesar \$12

Romaine, Parmigiano Reggiano, Croutons

BLT \$16

Romaine, Bacon, Gorgonzola, Hard Boiled Egg, Red Onion, Grape Tomato, Gorgonzola Vinaigrette

Chicken Fajita \$17

Blackened Chicken, Romaine, Cheddar-Jack, Grilled Peppers & Onion, Pico, Olives, Jalapeno, Tortilla Strips, Chipotle-Avocado Ranch

Tzatziki Chopped \$16

Romaine, Feta, Roasted Pepper, Cucumber, Tomato, Red Onion

Miso Crunch \$16

Shaved Napa Cabbage & Bok Choy, Sesame Sticks, Peanuts, Carrots, Green Onion, Broccoli, Edamame, Mandarin Orange, Sesame Miso Vinaigrette

Dressing:

Ranch, Blue Cheese, Honey Mustard, Caesar, 1000 Island, Balsamic Vinaigrette, Chipotle Avocado Ranch, Oil & Vinegar

Add-on

Chicken \$6 | Shrimp \$8 | Salmon \$9 | Sirloin \$10

SOUP

Gator Gumbo \$7

Alligator Sausage, Smoked Chicken, Rice,
Okra, Tomato, Green Onion
(Entree Portion Served w/ Blackened Shrimp \$16)

Manhattan Clam & Corn Chowder \$8

Chopped Clams, Pork Belly, Sweet Corn,
Potatoes, Tomato, Onion, Celery, Carrots

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Flatbreads

Hot Cotta \$14

Dry Aged Chorizo, Whipped Ricotta,
Mozzarella, Marinara, Hot Honey

Pesto Chicken \$14

Grilled Chicken, Tomato, Mozzarella, Basil
Pesto, Balsamic Reduction

Cali Club \$14

Grilled Chicken, Bacon, Avocado, Garlic
Aioli, Lettuce, Tomato, Red Onion

Margherita \$13

Mozzarella, Tomato, Basil, Balsamic
Reduction

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sand-wedges

Served with a Pickle, Choice of Homemade Chips or Fries.

Sub: Sweet Potato Fries or Onion Rings \$3

Pickled Pepper Chicken \$15

Country Fried Chicken, Pepper-Jack, Fried Pickles, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Chipotle Avocado Ranch

Roast Pork \$16

Slow Roasted Porchetta, Provolone, Roasted Red Pepper, Broccoli Rabe, Garlic Aioli, Pretzel Roll

The Rachel \$16

Choice of Turkey/Pastrami, Swiss, Creamy Slaw, Thousand Island, Grilled Rye Bread

Italian Sausage Grinder \$14

Fresh Mozzarella, Marinara, Grilled Peppers & Onions, Toasted Long Roll

Philly Steak \$16

Choice of Shaved Ribeye or Chicken, Caramelized Onions, Provolone or American, Toasted Long Roll

Smashed Crab Cake Sandwich \$17

Lump & Claw Meat, Old Bay Tartar, Lettuce, Tomato, Brioche Bun

Garden Burger \$15

Black Bean & Corn Veggie Patty, Queso Fresco, Red Pepper Hummus, Lettuce, Tomato, Onion, Avocado Crema, Brioche Bun

Mulligan \$16

Thinly Sliced Prime Rib Piled on a Toasted Long Roll, Melted Provolone Cheese, Served w/ Au Jus and Cherry Peppers on Side

Lemon Pepper Chicken Salad \$13

Pulled Lemon & Herb Chicken Breast, Celery,
Onion, Lettuce, Tomato, Pretzel Roll

Turkey Club \$15

Roasted Turkey, Applewood Smoked Bacon,
Lettuce, Tomato, Roasted Garlic Mayo,
Toasted White/Rye Bread

Draft Burger \$16

8oz Angus Beef on Brioche Bun
Choose your Toppings: Lettuce, Tomato,
Onion, American, Swiss, Provolone, Pepper
Jack, Cheddar, *Bacon & Mushrooms* (\$)

PBLT \$14

Crispy Pork Belly, Garlic Mayo, Shaved
Lettuce, Tomato, Red Onion, Avocado

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Entrees

Honey Mandarin Salmon \$28

Sesame Crusted Center Cut Atlantic
Salmon, Chilled Ramen Salad, Broccoli,
Carrots, Edamame, Mandarin Orange Gastrique

Crab Cakes \$29

Summer Vegetable Ratatouille, Red Skin
Mashed Potatoes, Old Bay Remoulade

Fish & Chips \$21

Beer Battered Rockfish, Fries, Creamy
Slaw, Tartar/Cocktail, Grilled Lemon

8oz Sirloin \$26

Roasted Garlic Mashed Potatoes,
Sautéed Broccoli Rabe, Red Wine Demi Glace

Summer Honey Kabobs \$22

Honey Glazed Chicken Breast, Mashed

Red Skin Potatoes, Summer Squash,
Cherry Tomato, Red Onion

Rasta Pasta \$24

Jerk Rubbed Chicken & Shrimp, Roasted
Peppers, Grape Tomato, Caribbean Jerk Cream, Green Onion

TACOS

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Dessert

Warm Brown Butter Cake \$8

Vanilla Ice Cream, Salted Caramel

NY Cheesecake \$8

Strawberry Compote, Whipped Cream

Skillet Cookie \$8

Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate & Caramel Sauce, Wipped Cream

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Cocktails

Jaws Fusion \$12

Tito's Vodka, Ginger Ale, Grape Juice

Blueberry Lemon Crush \$10

Western Son Blueberry Vodka, Crushed Lemon, Splash of Soda

Espresso Martini \$12

Tito's Vodka, Mr. Black Coffee Liqueur, Espresso, Simple Syrup

Ranch Water \$10

Espolon Blanco Tequila, Fresh Squeezed Lime, Pinch of Salt,
Topped w/ Sparkling Water

Classic Old Fashioned \$12

Bulleit Bourbon, Simple Syrup, Aromatic Bitters, Muddled Luxardo,
Cherry & Orange

Moscow Mule \$10

Tito's Vodka, Fresh Squeezed Lime Juice, Goslings Ginger Beer,
Mint & Lime Garnish

Tavern Margarita \$12

Espolon Blanco Tequila, Cointreau, Fresh Squeezed Lime, Salt Rim
Add a Grand Marnier Float for \$5

Summer Punch \$12

Bacardi White Rum, Western Son Orange Vodka, Pineapple Juice,
Cranberry Juice, Fresh Squeezed Lime, Orange Slice & Mint

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