

# STARTERS

# TAKE OUT ORDERS CALL 919.570.8588

**HOUSE-MADE POTATO CHIPS (GF) - OR - FRENCH FRIES (GF)**

**PLAIN \$5.5 (S) \$7.5 (L)** - Dusted with Salt

**LOADED \$7.5 (S) \$9.5 (L)** - Cheese, Bacon & Green Onion. Served w/ Ketchup, House Made Ranch or Blue Cheese

**SWEET POTATO FRIES (GF) \$6.5 (S) \$8.5 (L)**

Served with Sriracha Kayonnaise (Sriracha, Ketchup & Mayonnaise)

**HOUSE-MADE POTATO SKINS (GF) \$9.5** - with Cheddar, Monterey Jack Cheese, Bacon & Green Onion. Served with Sour Cream or Ranch

**BATTERED MOZZARELLA STICKS \$8.5** 6 Lightly Battered Mozzarella Served with Marinara

**CRISPY BABY PORTOBELLOS \$9.5** Lightly Breaded & Fried. Served atop Mixed Greens, Shaved Parmesan & Roasted Red Pepper Horseradish Sauce

**FLASH-FRIED SHRIMP \$12 (GF) or CAULIFLOWER \$10**

Choose Your Style – Tossed in House Made Sauces

Served atop Mixed Greens

<b>CHIPOTLE</b> Chipotle Sauce, Fresh Cilantro	<b>BUFFALO</b> Buffalo Sauce, Blue Cheese & Green Onion Ranch / Blue Cheese	<b>RED DRAGON</b> Red Dragon Sauce, Sesame Seeds Yum Yum Sauce	<b>FIRECRACKER</b> Thai Firecracker, Green Onion
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## HOUSE MADE DIPS (GF without Pita)

**SHE CRAB DIP \$12.5**

Our Famous She Crab Soup, Made into a Fantastic Crab Dip

**BUFFALO CHICKEN \$11.5**

House Made Buffalo Chicken Dip. Garnished with Bacon & Green Onion

**GUACAMOLE \$8.5**

Tony's Amazing Guacamole

### PICK YOUR DIPPER (2 Included)

**CHOICE OF PITA, TORTILLA CHIPS, or CELERY/CARROTS.**

Each Additional \$3

**FLASH-FRIED PICKLE CHIPS \$9.5** House-Dusted, Flash-Fried & Lightly Seasoned. Served with your choice of House-Made Ranch, or Blue Cheese Dressing

**OTF SEARED TUNA \$13.5** Sesame-Crusted, Seared Ahi Tuna atop Mixed Greens, with Avocado and Fried Wontons. Served with Sesame Ginger Soy Sauce & Wasabi Cream Sauce

**FLASH-FRIED CALAMARI & BANANA PEPPERS \$12.5** Rhode Island Calamari, Peppers, House-Dusted, Flash Fried & Lightly Seasoned. Served with Thai Chili & Marinara

**BRUSCHETTA \$9.5** Local Herbed Focaccia Bread topped with Fresh Mozzarella, Diced Tomato, Fresh Basil, Olive Oil & Garlic drizzled with Balsamic Reduction & Served Warm

# WINGS & TENDERS

## WINGS - GF

**Award Winning Wings**

**10 - \$11** (1 Dressing)

**20 - \$21.50** (2 Dressings)

Served with Celery & Carrots  
House-Made Ranch or Blue Cheese

\*Add Additional Dressings \$.50\*

## SAUCES

**PLAIN JANE** (Choice of Sauce on the Side)

**MEDIUM • HOT • BBQ • TERIYAKI**

**CITRUS ISLAND** (Citrus, Spices & Hot)

**BEE STING** (Hot Sauce & Honey)

**PLAN 9** (Medium & BBQ Sauce)

**BANDITO** (Chipotle BBQ Ranch)

**RED DRAGON** (Sweet and Spicy Asian, Green Onion)

**BLACK BLUE BACON \$1** (Mixed with Medium Sauce)

**GARLIC PARMESAN \$1** (Real Butter, Garlic & Parmesan)

**DRY RUBS** (Back Alley Coffee • Lemon Basil Pepper • Blackened)

\*\*\*ALL WING SAUCES ARE GF EXCEPT TERIYAKI & RED DRAGON\*\*\*

## TRUE TENDERS - GF

**Corn Meal Dusted / Antibiotic Free**

**4 - \$6.5** (1 Dressing)

**8 - \$11.5** (1 Dressing)

**12 - \$16.5** (2 Dressings)

Served with Celery & Carrots  
House-Made Ranch or Blue Cheese

\*Add Additional Dressings \$.50\*

# HAND-TOSSED STONE OVEN PIZZA & FLATBREADS

MAKE ANY SMALL PIZZA A FLATBREAD (No Charge) or GLUTEN-FREE FLATBREAD FOR \$2

**SPECIALTY PIZZAS – 10” S \$14 • 14” M \$21.5 • 16” L \$26**

**All Pizzas are Sprinkled with Parmesan Cheese & Italian Herbs**

**SUPREME** Pepperoni, Italian Sausage, Red Onions, Green Peppers, Mushrooms & Mozzarella

**CARNIVORE** Pepperoni, Sausage, Ham, Bacon, Ground Beef & Mozzarella

**GARDEN** Green Peppers, Mushrooms, Onions, Fresh Tomatoes, Spinach, Black Olives, Garlic & Artichoke Hearts covered with Mozzarella

**MEATARITA** Olive & Garlic Base with Sliced House-Made Italian Sausage, Mozzarella & Fresh Mozzarella, Tomato & Basil. Drizzled with Balsamic Reduction, and Square Cut

## BUILD YOUR OWN PIZZA

**SIZE / TOPPING PRICE**

**S 10” \$9.5 / \$1.25**

**M 14” \$15.5 / \$2**

**L 16” \$19.5 / \$3**

## SAUCES & CHEESES

Olive Oil & Garlic (No Charge),

Red Sauce (No Charge),

Pesto Sauce, Salsa Verde, Mozzarella,

Jack & Cheddar Blend, Blue Cheese,

Feta, Fresh Mozzarella

**SPINACH ARTICHOKE** Olive Oil & Garlic Base, Fresh Spinach, Artichoke Hearts, Thin Sliced Red Onion, Feta Cheese & Mozzarella Cheese (Great Flatbread)

**BIG KAHUNA** Ham, Fresh Pineapple, Jalapeno, Roasted Red Peppers, Bacon & Mozzarella

**WESTERN** Light BBQ Base, Grilled Chicken, Fried Onions, Crisp Bacon, Cilantro Mozzarella & Drizzled with Bandito Sauce

**PESTO PARMESAN** White Pizza with Tomato, Feta Cheese, Mozzarella, Fresh Mozzarella & Our Homemade Basil Pesto Sauce Swirled on Top

**BAJA CHICKEN** Olive Oil & Garlic Base, Grilled Chicken, Salsa Verde, Tomatoes, Red Onions, Black Beans, Jalapenos, Cilantro, Fresh and Shredded Mozzarella & Drizzled with Cilantro Lime Ranch

## FRESH TOPPING

Artichoke Hearts, Banana Peppers, Black

Beans, Black Olives, Cilantro, Fresh Basil,

Fresh Pineapple, Garlic, Green Olives,

Green Peppers, Jalapenos Mushrooms,

Pepperoncini, Red Onions, Roasted Red

Peppers, Spinach, Tomatoes

## MEATS

Bacon, BBQ Chicken, Buffalo

Chicken, Bacon, Ham, Italian

Sausage, Pepperoni, Grilled

Chicken, Hamburger, Turkey

# ENTREES

**½ POUND FRIED SHRIMP PLATTER \$16.9** Served with French Fries, Cole Slaw & Cocktail Sauce. House-Made Tartar Sauce Available by Request **GF**

**8oz CENTER CUT SIRLOIN FILET \$18.5** Served with Two Loaded Potato Skins, Asparagus & Thick Sliced Sour Dough Bread. Garnished with Fried Onions Strings

**CRAB & BLACKENED SHRIMP LINGUINE \$19.9** Our Famous She Crab Soup Transformed into an Crab Cream Sauce with Blackened Shrimp, Sautéed Crimini Mushrooms & Bacon tossed with Linguine & Green Onion. Served with Lemon Wedge & Garlic Parmesan Bread

**BLACKENED ISLAND SALMON \$19.9** 8oz. Blackened Salmon set atop Jasmine Rice. Topped with Pineapple Pico de Gallo & Served with Asparagus **GF**

**OTF STIR FRY (VEGGIE \$13.5) – PICK ONE \$15.5 – PICK TWO \$19.5 – PICK THREE \$23**

**CHICKEN • STEAK • SHRIMP • MAHI MAHI • SALMON • AHI TUNA**

Onions, Green Peppers, Snow Peas, Carrots, Broccoli, Cauliflower, Mushrooms Stir-Fried & Mixed with Jasmine Rice. Drizzled with House Made Stir Fry Sauce

Yum Yum, Sriracha & Extra Stir Fry Sauce by Request

# SIDES

GF EXCEPT \*

**Chips, Tortilla Chips & Salsa, Fries, Cole Slaw \$2.5**

**Sweet Potato Fries \$3 Macaroni Pasta Salad\* \$3.5**

**Fresh Seasonal Fruit, Broccoli Salad, Steamed**

**Broccoli, Asparagus, Jasmine Rice,**

**House Made Mac n' Cheese\* \$4.5**

# KIDS MENU

**17 & Under \$7 / Adult \$9**

**Includes Side, Drink & Lollipop / Substitute GF Bread \$2 (Fries or Chips included; any other Side Choice, add \$1)**

Hot Dog • Grilled Cheese • Corn Dog Bites

Chicken Tenders **GF** • Mac n' Cheese • Kid Wing 4 **GF**

Hamburger or Chicken (Choice of Cheese)

Pita Pizza (One Topping; Extra Toppings \$.50)

Cheese Quesadilla • Chicken & Cheese Quesadilla

Turkey or Ham & Cheese (Grilled by Request)

# SALADS

**BLACKENED SHRIMP & SPINACH \$12 GF** Cornmeal Dusted *Flash-Fried* Shrimp with Blackened Seasoning atop Spinach, Dried Cranberries, Red Onion, Bacon & Blue Cheese Crumbles & Tossed in Apple Cider Vinaigrette

**SOUTHWESTERN CLASSIC COBB \$12.9 GF** Romaine & Iceberg, Grilled Chicken, Egg, Avocado, Diced Tomato, Red Onion, Bacon, Cheddar & Jack Cheese, Black Beans, Corn, Tortilla Strips & House-Made Cilantro Lime Ranch

**ASIAN TUNA \$12.9 GF w/o Wontons** Sesame Encrusted Seared Ahi Tuna atop Spring Mix, Avocado, Red Onion, Cucumber, Toasted Almonds, Feta, Fried Wontons & House-Made Sesame Ginger Vinaigrette

**SPINACH & CRISPY BABY PORTOBELLO MUSHROOM \$12** Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House-Made Roasted Red Pepper Horseradish Ranch

**THREE SISTERS \$11.2 GF w/o Croissant** A Scoop of our House-Made Chicken, Avocado Chicken or Tuna atop Spring Mix, with a Scoop of our House Made Broccoli Salad, Fresh Fruit & Flakey Honey-Drizzled Croissant

**FRIED CHICKEN \$11.2 GF** Three Crispy Chicken Tenders atop Baby Lettuces, Tomato, Cucumbers, Red Onion, Jack & Cheddar Cheese  
**MAKE IT BUFFALO – TOSSED IN MEDIUM & TOPPED WITH BLUE CHEESE CRUMBLES \$1**

**CLASSIC CHEF \$11.5 GF** Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

**FARMHOUSE \$9.5 GF** Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House-Made Poppy Seed Dressing

**GREEK \$9.5 GF w/o Pita** Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

**OTF WEDGE \$8.5 GF** Quarter Wedge of Iceberg, Tomato, Bacon, Egg, Blue Cheese Crumbles, Fried Onions, House-Made Blue Cheese Dressing atop Drizzled Balsamic Reduction

**HOUSE \$7.5 (S) \$9.5 (L) GF w/o Croutons** Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House-Made Croutons

**CAESAR \$6.5 (S) \$8.5 (L) GF w/o Croutons** Romaine & Iceberg, Shaved Parmesan Cheese, Caesar & House-Made Croutons

**PETITE GARDEN \$5.5 GF** Spring Mix, Red Onion, Carrots, Cucumber, Tomato (Substitute for any Side for \$4.5 – ADD Bacon, Cheese, Crouton, Egg \$2)

**HOUSE-MADE DRESSINGS (GF) – Ranch, Blue Cheese, Honey Mustard, Thousand Island, Poppy Seed, Cilantro Lime Ranch, Roasted Red Pepper Horseradish Ranch, Sesame Ginger Vinaigrette, Balsamic Vinaigrette, Greek, Caesar, Italian, Apple Cider Vinaigrette, Fat-Free Raspberry Vinaigrette, Oil & Vinegar All Extra Dressings – \$.50**

**SALAD TOPPERS: AVOCADO \$3 • CHICKEN \$3 (Grilled, Blackened or Fried) • SHRIMP \$5 (Grilled, Blackened or Fried) MAHI, SALMON or AHI TUNA \$6 (Grilled or Blackened) • STEAK \$6 (Grilled or Blackened) All GF**

**HOUSE-MADE SOUPS: SHE CRAB SOUP \$5.5 Cup / \$6.5 Bowl • SOUP FEATURE \$5 Cup / \$6 Bowl**

**ADD BREAD TO ANY SOUP OR SALAD FOR \$2.5**

## BURGERS

**ANGUS CHUCK, CHICKEN, FRIED CHICKEN or TURKEY**

**SUBSTITUTE GF BREAD \$2**

## HANDHELDS

**CLASSICS ARE BELOW**

**Served with a Pickle & Your Choice of House-Made Potato Chips, Tortilla Chips, French Fries, Macaroni Salad or Cole Slaw Sweet Potato Fries Add \$1. Substitute any other side for \$3 – All Dressings for Dippin' 50 Cents**

**YOUR CHOICE OF FRESH MADE HALF POUND BLACK ANGUS CHUCK BEEF, GRILLED CHICKEN, FRIED CHICKEN or HOUSE-MADE TURKEY PATTY Lettuce, Tomato, Onion, Pickles & Condiments by Request**

**STRAIGHT EIGHT \$10.5** Keeping it Simple...

**CHEESEBURGER \$11** Your Choice – (American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack)

**MUSHROOM SWISS \$11.5** Grilled Mushrooms & Swiss

**BACON & CHEDDAR \$12** Bacon & Cheddar Piled High

**BLACK, BLUE & BACON \$12.5** Blackened, Blue Cheese & Bacon

**THE TONY \$13** Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

**PATTY MELT \$11.5** Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

**RIO MELT \$12.5** Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Cilantro Lime Mayo on Grilled Sourdough

**BBQ MELT \$12.5** BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

## BURGERS... RE-DEFINED

**ALOHA \$13** Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

**AMY SHROOMER \$12.5** Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

**BACK-ALLEY BREAKFAST \$14.5** Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

**BUFFALO \$12.5** Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

**HEAT IT \$12.5** Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

**PBJ TIME \$13** White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves – Imagine Thai Peanut + Sweet & Heat = AMAZING!

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

**BEEF on WECK-zel \$12.5** 8 oz. of Au Jus Dipped Shaved Roast Beef, Spicy Horseradish Sauce on a House Made Caraway & Sea Salt Crusted Pretzel Roll Add Cheese if you MUST!

**CALI PASTRAMI \$12.5** NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

**GREEN GODDESS MELT \$11.5** Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled Chicken for \$2

**CAPRESE MELT \$11** Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled Chicken for \$2

**THE WRECKER \$12.5** Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

**6-PEPPER PHILLY \$12** Beef, Chicken or Turkey – Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

**DOWNTOWNER \$11.5** Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

**OUTTATOWNER \$13.5** Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

**MIDTOWNER \$14** 6 oz. Seared Angus Sirloin Cooked to Order, Balsamic Caramelized Red Onion, Aged White Cheddar, Mayonnaise & Fresh Spinach in a Toasted Hoagie Roll

**AHI TUNA PITA \$13.5** Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

**BLACKENED SALMON PITA \$13.5** Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

**BROOKS STREET BURRITO \$10.5** Flash-Fried Shrimp tossed in our House-Made Buffalo Sauce, Rice, Tomato, Red Onion, Drizzled with Ranch in a Sundried Tomato Wrap

## QUESADILLAS

**(Same Side Rules Apply)**

**BACK-ALLEY STEAK PHILLY \$14** 12-inch Tomato Tortilla, Coffee-Rubbed Center Cut Sirloin Steak, Jack & Cheddar Cheese, Fried Onion, Fresh Jalapeno, Roasted Red Peppers, Served with Ranch & Pineapple Pico de Gallo

**BBQ CHICKEN \$11** 10-Inch Tortilla, Grilled Chicken, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

**VEGEDILLA \$12** 12-inch Tomato Tortilla, Cheddar & Jack Cheese, Fresh Spinach, Roasted Red Peppers, Red Onion, Mushroom, Fresh Jalapeno & Feta Cheese Served with House-Made Chipotle Cilantro Lime Sauce.

## BEVERAGES

**FREE REFILLS \$2.5** - Premium Sweet & UnSweet Tea, Coffee, Coke & Diet Coke  
**Fountain Head Natural Flavored & Sugar Sodas** – Ginger Ale, Lemon Lime, Root Beer, Black Cherry, Orange Cream, Lemonade  
**Infused Waters** – Strawberry Kiwi, Blueberry & Cucumber Watermelon  
**SINGLE SERVING \$2** - 8oz Bottle Milk, Chocolate Milk, Hot Tea  
**JUICY JUICE KIDS BOXES \$1** - Apple or Punch

## CLASSIC SANDWICHES, WRAPS & PITAS

Served with a Pickle & Your Choice of House-Made Potato Chips, French Fries, Tortilla Chips, Macaroni Salad or Cole Slaw. Sweet Potato Fries Add \$1.

Substitute any other side for \$3 – All Dressings for Dippin' 50 Cents

**SUBSTITUTE UDI GLUTEN FREE BREAD FOR \$2**

**B.L.T. \$10** Loaded with Crispy Bacon, Leaf Lettuce, & Tomatoes on Local Wheat Bread. Mayo Added Upon Request. Add Cheese for 50 Cents, or Avocado for \$1

**PLUNGE \$11.5** Warm Roast Beef & Monterey Jack Cheese, Tomato & Pesto Sauce on Local Made Herbed Focaccia Bread.

**OTF CLUB \$11.5** Ham, Turkey, Bacon, American Cheese, Lettuce, Tomatoes & Mayo.

Served on your Choice of White, Wheat or Swirl Rye. Try it on a Big Flakey Croissant or Pretzel Roll for \$1.

**TABLE ROCK \$11.5** Roast Beef & Swiss Cheese. Served Warm on Sub Roll. Au Jus for Dipping. Add Sautéed Mushrooms or Onions for \$.75

**HORSESHOE \$10.5** Chicken, Avocado Chicken, or Tuna Salad Served on a Big Flaky Croissant with Lettuce & Tomatoes.

**WHIRLPOOL \$10.5** Aged Cheddar, Swiss & Monterey Jack Cheese Grilled on Sourdough. Add Bacon or Tomato for \$.75; Avocado for \$1.

**NIAGARA \$11.5** Turkey, Ham, Bacon, Monterey Jack Cheese, Coleslaw & Deli Mustard Grilled on Swirl Rye.

**TOWER \$11.5** 6oz of Ham & Swiss Cheese Warmed to Perfection on a Pretzel Roll. Add Deli Honey Mustard by Request.

**BRINK \$11.5** Thin-Sliced Corned Beef (Sub Pastrami or Turkey for No Charge), Swiss Cheese, Sauerkraut & Thousand Island Dressing Grilled on Swirl Rye.

**BARREL - Our House Philly \$11.5** *Your choice of Shaved Beef, Turkey or Grilled Chicken*, Grilled Onions, Green Peppers, Mushrooms, Provolone & American Cheese on Sub Roll. Lettuce, Tomato & Italian Dressing by Request.

**CHICKEN SALAD WRAP \$11** House-Made Chicken Salad or Avocado Chicken Salad, Crisp Bacon, Lettuce & Tomatoes in a Sundried Tomato Wrap.

**BLACKENED CHICKEN CAESAR WRAP \$11** Blackened Grilled Chicken, Parmesan Cheese, Shredded Lettuce, Red Onions & Caesar Dressing in a Plain Wrap. Substitute Shrimp or Mahi for \$3

**TURKEY BACON RANCH WRAP \$11** Turkey, American Cheese, Bacon, Shredded Lettuce, Tomato & House-Made Ranch Dressing in a Plain Wrap.

**BUFFALO PITA \$11** Grilled Chicken, Grilled Onions, Shredded Lettuce & Tomato in a Warmed Pita with Provolone Cheese. Drizzled with Buffalo Sauce. Served with House-Made Ranch or Blue Cheese.

**TIGHTROPE PITA \$10** Swiss & Provolone Cheese Melted on a Pita & Stuffed with Cucumbers, Tomatoes, Roasted Red Peppers, Lettuce, Mushrooms Drizzled with Homemade Cucumber Dressing. Add Grilled Chicken for \$2