

CAT ISLAND GRILL AND PUB

STARTERS

GREEK PIZZA

WE START WITH FETA CHEESE, DICED TOMATOES, BANANA PEPPERS, BERMUDA ONIONS AND KALAMATA OLIVES

8

FRIED OYSTERS

LIGHTLY BREADED AND FRIED, SERVED WITH A CREAMY BUFFALO RANCH SAUCE

8

JUMBO SHRIMP

CHAR GRILLED, CAJUN, CHILLED OR FRIED

8

MOZZARELLA STIX

HOUSE MADE MARINARA

7

CHICKEN WINGS

A VARIETY OF 10 HUGE WINGS AND DRUMSTICKS FRIED TO A PERFECT GOLDEN BROWN AND SERVED TO YOUR LIKING: PLAIN, BUFFALO, TERIYAKI, BBQ, OR THAI CHILI SERVED WITH BLUE CHEESE OR RANCH FOR DIPPING

8 FOR 10

10 FOR 12

16 FOR 18

CHEESY SPINACH & ARTICHOKE DIP

HOUSE MADE PITA CHIPS

8

VEGETABLE SPRING ROLLS

LIGHT AND CRISPY SERVED WITH A THAI CHILI SAUCE

8

SOUPS

FRENCH ONION SOUP

6

SOUP DU JOUR

CUP OR BOWL

4.50/6

SALADS

BLACK & BLUE

4OZ CHAR GRILLED SIRLOIN CAJUN RUBBED ATOP OUR MIXED GREENS WITH CRUMBLLED BLUE CHEESE. HONEY BALSAMIC VINAIGRETTE.

13

SUBSTITUTE SEASON GRILLED CHICKEN 11.50
SUBSTITUTE (4) SEASON GRILLED SHRIMP 13.50

GREEK SALAD

MESCLUN GREENS, ROMAINE, CUCUMBERS, TOMATOES, KALAMATA OLIVES, RED ONION, PEPPERONIS, FETA CHEESE, HOUSE MADE BALSAMIC VINAIGRETTE.

8

TOP W/ SEASONED GRILLED CHICKEN 12
TOP W/ (4) SEASON GRILLED SHRIMP 14
TOP W/ 4OZ GRILLED SIRLOIN 15

PUB SALAD

MESCLUN GREENS, ROMAINE, CUCUMBERS, TOMATOES, RED ONIONS, GRATED CHEDDAR

6

TOP W/ SEASONED GRILLED CHICKEN 10
TOP W/ (4) SEASON GRILLED SHRIMP 12
TOP W/ 4OZ GRILLED SIRLOIN 13

CAESAR SALAD

CRISP ROMAINE, PARMESAN, GARLIC CROUTONS, CAESAR DRESSING.

7

TOP W/ SEASONED GRILLED CHICKEN 11
TOP W/ (4) SEASON GRILLED SHRIMP 13
TOP W/ 4OZ GRILLED SIRLOIN 14

ENTRÉES

BEAUFORT PASTA

FRESH LOCAL SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE IN A SCAMPI MARINARA ATOP A BED OF FRESH LINGUINI.

14

FILET MIGNON

6 OZ CERTIFIED ANGUS FILET GRILLED TO PERFECTION TOPPED WITH OUR WHIPPED BUTTER, WITH MASHED POTATOES, AND SEASONAL VEGGIES,

17

CHICKEN PARMESAN

8OZ CHICKEN BREAST SEASONED IN OUR HOUSE MADE ITALIAN BREAD CRUMBS WITH TOASTED PARMESAN CHEESE SERVED WITH MASHED POTATOES AND SEASONAL VEGGIES

13

FISH-N-CHIPS

FRESH NORTH ATLANTIC COD BEER-BATTERED AND DEEP FRIED TO A GOLDEN BROWN HOUSE MADE SLAW AND TARTAR

11

FRIED SHRIMP

FRESH LOCAL SHRIMP BEER-BATTERED AND DEEP FRIED TO A GOLDEN BROWN HOUSE MADE SLAW AND TARTAR

14

8 OZ. RIBEYE STEAK

CHAR GRILLED TO PERFECTION, SEASONAL VEGGIES AND MASHED POTATOES

15