

STARTERS

PRETZEL ROLL SLIDERS \$14

a sweet and juicy burger slider, melted swiss, tomato bacon jam

MOTZY STICKS \$12

house made; egg roll skin, served with thai sweet chili sauce

SHRIMP BRUSCHETTA \$14

shrimp sautéed in garlic & white wine, finished with tomatoes & basil – served with toasted bread

CRISPY CALAMARI 6OZ \$14

Hand Breaded and Flash Fried with a crunchy outer skin and tender inside served with house made Marinara

SHARABLES and SALADS

HOUSE SEASONED CHIPS \$8

ranch, old bay, everything bagel or blackened

STEAK OR SALMON SALAD \$15

grilled flank, roasted red peppers, chimichurri, potato straws, blue cheese & cherry tomatoes – you can substitute salmon

STEAKS

Served with a side and side salad

-8 oz. Filet \$29

-14oz Ribeye \$27

Choice of Sauce – chimichurri, blackened butter, Bum's house BBQ steak sauce

Add Oscar – Crab +\$9

SOUTHERN BELLE CHICKEN \$23

Served with a side and a side salad

Marinated chicken breast topped with spinach & caramelized onions, melted smoked gouda & honey mustard cream sauce

SEAFOOD

Served with side salad

JAMBALAYA \$22

shrimp, smoked sausage & filet, peppers & onions stew, served over rice

CREOLE CRAB BAKED HADDOCK \$25

blend of Louisiana spices & Crab meat over haddock, baked & served with one side

BUM'S BIG BURGER \$14

brioche bun, red onion, tomato & pepper siracha aioli- pickle. served with house chips

SIMPLY GRILLED

Served with one side and side salad

SALMON \$15

SHRIMP \$18

CHICKEN BREAST \$16

FILET \$26

FLANK \$13

SIDES OR A CUP OF THE SOUP OF THE DAY \$5

FRENCH ONION SOUP \$6

-fresh cut fries -sautéed spinach -side salad -baked or mashed potato -mushrooms & onions -mac & cheese -green beans -grilled asparagus -creamy coleslaw



PLATTERS

Served with cole slaw and fries

PULLED PORK PLATTER \$14

BRISKET PLATTER \$16

WINGS - Bone In Doz \$14/Half Doz \$7

SAUCES

Chef Michael's In House BBQ, Honey Mustard, Parmesan, Perrercorn, Hot, Mild, Creamy Hot or Creamy Mild

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

Folks. if you've been here before, Welcome Back! If you've not been here before, Welcome for the first time! I'd like to introduce our new head CHEF, Mr. Michael Eddie. He has been in the restaurant industry almost all of his adult life and we are proud to have him. Most of the rest of our staff is fairly new as well so please be patient with them until they get up to speed.

You may have noticed that the menu is a little smaller than it has been. We will be adding some of Michael's creations over time so there may always be something new to try when we see you the next time.

My wife and I are proud of this place so if something doesn't seem right, please ask for one of us so that we can make it right for you. Our customers become friends and our friends become FAMILY! Please join our Family.

Sharon and Chris Yerger