

DRAFTS



water crafts

TWIN CREEKS MARINA

APPETIZERS

SMOKED JUMBO WINGS

8pc \$15.99 | 16pc \$28.99 | 24 \$43.99

Served with celery, ranch, and your choice of : Dry Rub | Buffalo | Asian | BBQ | Garlic Parmesan | Bourbon Sriracha

PULLED PORK POTATO SKINS | \$13.99

Skins loaded with fresh pulled pork, BBQ sauce and shredded cheese and a side of sour cream.

CHIP AND DIP DUO | \$11.99

Cup of Queso and a cup of Salsa served with tortilla chips.

CHARCUTERIE BOARD | \$17.99

Experience a wide variety of items including: Italian dry salame, calabrese salame, white cheddar cheese, la panzanella multigrain crackers, castelventrano olives, and dark chocolate covered cranberries.

TIM'S FORD LOADED NACHOS | \$15.99

Fresh pulled pork, grilled fresh jalapenos, queso, diced tomatoes and sour cream- great to share!

Substitute grilled chicken +\$3.99

PRETZELS AND QUESO | \$13.99

Toasted pretzel bites served with queso.

MOZZARELLA CHEESE STICKS | \$13.99

Jumbo Breaded Cheese Sticks served with Marinara (sauce served cold)

QUESADILLAS

All are topped with cheese, onions, bell peppers and mushrooms and served with salsa and sour cream (except Polynesian)



CHEESE | \$11.99 (no veggies)

VEGGIE | \$12.99

GRILLED CHICKEN | \$15.99

PULLED PORK | \$14.99

GRILLED SHRIMP | \$16.99

POLYNESIAN | \$15.99

Grilled chicken, cheese, pineapple and grilled jalapenos.

PIZZAS

12in thin crust pizza

Gluten free/ low carb cauliflower crust available- +4.99

PEPPERONI | 13.99

MEAT MANIA | 19.99

Marinara base topped with Pepperoni, Italian Sausage, Ham, and Bacon

SUPER SUPREME | 19.99

Marinara base topped with Pepperoni, Italian Sausage, Ham, Onions, Bell Peppers, and Mushrooms

HAWAIIAN | 19.99

Marinara base topped with Ham, Bacon, Pineapple, and Grilled Jalapeños

BBQ | 19.99

BBQ sauce base topped with Smoked Pulled Pork and Grilled Jalapeños

FAMOUS BACON & PICKLE | 19.99

Ranch base topped with Dill Pickles and Bacon Crumbles

CHICKEN BACON RANCH | 19.99

Ranch base topped with Grilled Chicken and Bacon

CHEESEBURGER | 19.99

Hamburger meat, queso cheese, diced tomatoes, bacon, dill pickle chips.

BUFFALO CHICKEN | 19.99

Ranch base, grilled chicken, sautéed onions, grilled jalapeños. Drizzled buffalo sauce on top.

VEGGIE | 19.99

Marinara base topped with Onions, Bell Peppers, Mushrooms, and Grilled Jalapeños

SALADS

HOUSE SALAD | \$12.99

Mixed greens, tomatoes, cucumbers, cheese, eggs, bacon, and croutons

GRILLED CHICKEN | \$14.99

Grilled Chicken, Mixed greens, tomatoes, cucumbers, cheese, eggs, bacon, and croutons

FLAT IRON | \$18.99

Grilled Steak, Mixed greens, tomatoes, cucumbers, cheese, eggs, bacon, and croutons

*AHI TUNA | \$19.99

Seared Ahi Tuna, Mixed greens, tomatoes, cucumbers, cheese, banana peppers, and croutons

Dressings: Ranch | Blue Cheese | Honey Mustard | 1000 Island | Italian | Sesame Ginger



SANDWICHES & SUCH

Includes one side item. Fresh, Angus Burgers 1/2lb, hand-patted, & never frozen.

1/2 POUNDER BURGER | \$14.99

Topped with lettuce, tomato, onions, pickles and mayo.

ADD: American or Pepper Jack cheese +\$.99
bacon +\$1.59 | grilled jalapenos +\$.99

PATTY MELT | \$16.99

1/2 lb burger topped with onions, pepper jack cheese on Texas toast.

ALL AMERICAN SANDWICH | \$15.99

Ham, bacon, American cheese, lettuce, tomato on Texas toast.

PULLED PORK | \$14.99

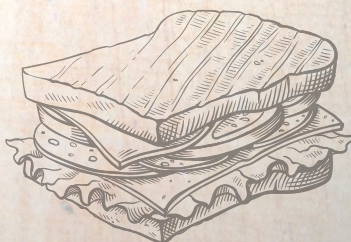
Fresh pulled pork, BBQ sauce and dill pickles on a toasted bun.

OINK & CLUCK | \$16.99

Grilled chicken breast, ham, bacon, American cheese, lettuce, tomato, and mayo on toasted bun.

GRILLED PORK CHOP | \$16.99

Grilled pork chop, lettuce, tomato, onion, mayo on toasted bun.



RICE BOWLS

GRILLED CHICKEN | \$16.99

Grilled Chicken, Queso cheese, sautéed onions, sautéed bell peppers on top of rice

ASIAN GRILLED CHICKEN | \$16.99

Grilled Chicken, grilled pineapple, grilled jalapeños, Asian sauce on top of rice

PULLED PORK | \$16.99

Fresh pulled pork, BBQ Sauce, dill pickle chips, grilled jalapeños on top of rice

STEAKS & CHOPS

Includes one side item.

Add 4 jumbo grilled shrimp for only \$6.99. All steaks cut in house.

*FILET MIGNON | \$34.99

8oz King of cuts topped with garlic butter

*PARADISE RIBEYE | \$35.99

12oz ribeye marinated in pineapple and teriyaki

*RIBEYE | \$34.99

12oz marbled and tender

*FLAT IRON | \$24.99

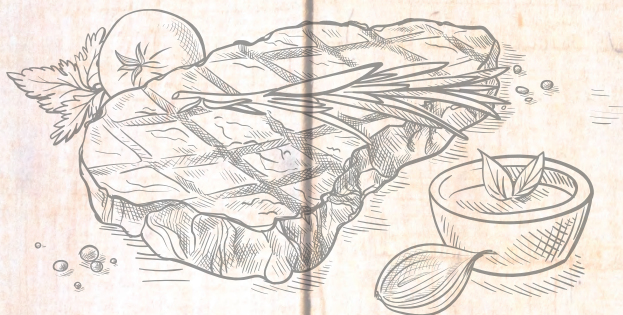
8oz, tender, flavorful, and lean

*GRILLED CHOPS | \$26.99

2 perfectly grilled pork chops marinated and juicy, topped with garlic butter

*T-BONE | \$33.99

16oz T-Bone grilled to your liking!!!



SEAFOOD & CHICKEN

Includes one side item.

TROUT | \$22.99

2 pieces perfectly grilled

GRILLED SHRIMP | \$22.99

8 jumbo grilled shrimp

CRABCAKES | \$22.99

2 Jumbo Lump crabcakes topped with cilantro lime sauce

SUNSET CHICKEN | \$18.99

Grilled 6oz chicken breast topped with pineapple, cheese, and teriyaki sauce.

GRILLED CHICKEN | \$16.99

6oz chicken breast seasoned and grilled.

ADD: Teriyaki or BBQ for \$1.29

SIDES

\$4.59 EACH

LOADED POTATO CASSEROLE
RICE PILAF
STEAKHOUSE SAUTÉED MUSHROOMS
SEA SALT KETTLE CHIPS
SIDE SALAD - NO SUBSTITUTIONS
BROCCOLI SALAD - SERVED COLD



BEVERAGES

COCA-COLA PRODUCTS
SWEET ICED TEA
UNSWEET ICED TEA

LITTLE SAILORS

CHEESE QUESADILLA | \$7.99
Flour tortilla with melted cheese
ADD: chicken +\$1.89

PIZZA | \$7.99
Half-sized pizza, cheese or pepperoni

GRILLED CHEESE | \$7.99
On Texas toast, served with rice or kettle chips

GRILLED CHICKEN | \$10.99
With rice or kettle chips



BOW WOW BOWLS

For our 4-legged friends.



BELLA | \$7.99
Pulled Pork and Rice

SMOKEY | \$7.99
Grilled Chicken and Rice

HAPPY HOUR

Monday -Thursday 2-5pm

\$3.25 MICHELOB ULTRA AND YUENGLING FLIGHT BOTTLES

\$6.00 HOUSE MARGARITAS

\$8.50 FROZEN DRINKS

\$7.00 ALL HOUSE WINES

\$10 TIMS FORD NACHOS (PORK ONLY)

\$11 BREADED MOZZARELLA STICKS

DRAFT BEERS 16 OZ

LOCAL

UNIVERSAL SOUND IPA - COMMON JOHNS

HEATHEN CHILD- COMMON JOHNS

TEAL- SOUTHERN GRIST

CRISP APPLE CIDER - TAILGATE- GLUTEN FREE

ORANGE WHEAT- TAILGATE

MICHELOB ULTRA

LANDSHARK

MILLER LITE

YUENGLING

PACIFICO

LEINKUGEL SUMMER SHANDY

HOOP SWEET TEA

WINE

BAREFOOT HOUSE WINES

CHARDONNAY, WHITE ZINFANDEL

CABERNET AND MERLOT

\$12 GLASS

SONOMA CUTERER CHARDONAY

\$12 GLASS \$45 BOTTLE

CHLOE PINO GRIGIO

\$12 GLASS \$45 BOTTLE

STONELEIGH SAUVIGNON BLANC

\$13 GLASS \$50 BOTTLE

CAYMAS CABERNET

\$14 GLASS \$54 BOTTLE

COPPOLA DIAMOND MERLOT

\$12 GLASS \$44 BOTTLE

DECOY NAPA CABERNET

\$105 BOTTLE

PRESECO BUBBLY

\$8.50 GLASS

BOTTLED BEERS

BUDWEISER

BUD LITE

MICHELOB ULTRA

MICHELOB LITE

YUENGLING FLIGHT

MILLER LITE

COORS LITE

BLUE MOON

ANGRY ORCHARD

MODELLO NEGRO

CORONA EXTRA

HIGH NOON PEACH

HIGH NOON PINEAPPLE

SIGNATURE DRINKS

PARTY COVE BLOODY MARY

Our own house infused vodka, zesty Bloody Mary mix, stuffed olives, celery and okra served in a glass rimmed with Cajun seasoning.

SPICY MARGARITA

Our own house infused tequila, lime juice, margarita mix served in a glass rimmed in Mexican spices.

PAIN KILLER

Dark rum, cream of coconut and pineapple juice served in a glass rimmed with honey and toasted coconut.

BLACKBERRY MULE

Blackberry moonshine, blackberry puree and ginger beer.

LEMON DROP MARTINI

Deep Eddie Lemon Vodka and the rest is our secret recipe.

THE CANNONBALL

White rum, vodka, amaretto, pineapple, and orange juice.

LAKE PUNCH

White Rum, peach crown royal, pineapple juice, lemon juice.

COCONUT MOJITO

Rum, Coconut puree and fresh mint.

DEVIL STEP ISLAND

Vodka, Oj, Cranberry, peach schnapps.

JACK APPLE SPRITZER

Jack Daniels Apple, Preseco and Club Soda

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