

## Starters

Corn fritters with maple syrup - 5.

Fried onion ring loaf - 6.

Charleston Chicken Wings (one dozen)  
mild, hot, or barbecue - 8.50

Lightly fried calamari tossed with garlic butter, roasted peppers, and chorizo - 9.

Corn Chowder  
cup - 3.50 / bowl - 5.50

Quesadillas with jack and cheddar cheeses, sour cream and house-made guacamole and salsa

Choose pulled pork OR chicken – with peppers and onions, too – 8.

Spinach, mushroom, and scallion – 7.

Southwestern Spring Rolls

Filled with fresh avocado, corn, black beans, peppers, scallions, and cheeses . . .

With chipolte ranch for dipping - 8.

Fresh little neck clams sautéed in butter, garlic, and white wine

One dozen – 9. / Two dozen – 17.

Wonton-wrapped fried shrimp with orange-ginger glaze for dipping – 8.

Wedge of iceberg with cucumbers, tomatoes, red onions, and our signature creamy dill dressing – 4.50

Arugula salad with strawberries, apples, gorgonzola, and nuts tossed in house-made balsamic vinaigrette - 8.

Mixed greens with house-made balsamic vinaigrette - 5.50

Romaine hearts tossed in house-made Caesar dressing (contains anchovies) with croutons, diced tomato, bacon, and fresh parmesan Reggiano - 6.50

## **M a i n s**

Each entrée in this box includes your choice of dirty rice or potato (garlic smashed, french fries, or sweet potato fries) with chef's choice of vegetable

Tortilla encrusted chicken breast stuffed with spinach, mushrooms, and sheep's cheese drizzled with demi-glaze and beurre blanc - 20.

1000 Spice Caribbean Chicken

Another signature dish consisting of half a chicken marinated, flash-fried then baked - 18.

Austin Chicken

A boneless breast dipped in beer batter, fried and served with honey butter and Dijon mustard for dipping - 18.

Grilled Angus NY strip with crispy Roquefort cheese bread crumbs (12 to 14 ounces) - 25.

Boneless Black Angus ribeye blackened cajun-style or grilled 14 ounce cut - 22. / 22 ounce cut - 31.

Fried or blackened catfish with grilled red onion relish and creamy mustard - 17.

Baby Back Ribs

A rack of imported Danish ribs served hot or mild - 22.

Sautéed shrimp and scallops with sun-dried tomatoes, broccolini, capers, red onion, white wine, butter, garlic, and fresh parsley served over penne - 24.  
(without seafood – 15.)

Balsamic chicken sautéed with portabellas, roasted red peppers, fresh mozzarella, extra virgin olive oil, garlic, and fresh basil then tossed with farfalle – 18.  
(without chicken – 14.)

Grilled swordfish with wasabi sauce accompanied by stir-fried vegetables and soba noodles - 23.

We will try to accommodate special dietary requests ~ An 18% gratuity may be added to parties of seven or more ~ Private parties arranged ~ Take-out menus and gift certificates available ~ Family-style additions on Wednesdays ~ Mexican additions on Thursdays ~ Closed Tuesdays

## Short Orders

### Shrimp Po'boy

A traditional New Orleans sandwich with beer-battered fried shrimp served on a French roll and dressed with lettuce, tomato, and horseradish remoulade . . .

With fries and slaw – 13.50

### Ranch Burger

Half pound Black Angus burger grilled and topped with barbecue sauce, cheddar, bacon, and onion rings . . . With fries and slaw - 10.50

### Classic Ol' Timer

Half pound Black Angus burger grilled and topped with cheddar, lettuce, tomato, red onion, and mayo . . . With fries and slaw - 10.50

### Byron's Special Hero

Chicken breast (grilled, fried, or blackened) with jack, bacon, lettuce, tomato, and mayo served on a roll with fries and slaw - 9.50

Barbecue pulled pork sandwich topped with slaw

served on a roll with fries - 9.50

Vegetarian black bean burger with arugula, avocado, lettuce, tomato, smoked gouda, and roasted jalapeño mayo . . . With fries and slaw – 8.

### Quique's Burrito

A lightly grilled flour tortilla stuffed with lettuce, tomato, sautéed onions and peppers, and cheese . . . Served with guacamole, salsa, sour cream, and a side of dirty rice

Vegetarian (spinach, black beans, and corn added) – 9.

Chicken – 11. / Steak – 15.

Arugula entrée salad with strawberries, apples, gorgonzola, and nuts tossed in house-made balsamic vinaigrette - 12.

With grilled chicken – 15.

Southwestern salad with romaine, black beans, corn, tomatoes, sliced avocado, red onion, tortilla chips, and cheeses

Served with a creamy chipotle-ranch dressing - 11.

With grilled chicken - 14. / With blue cornmeal fried chicken – 14. / With cajun shrimp – 17.