FIRST CAST ...

ROOSTERFISH FINS

\$5.99

THINLY SLICED DEEP FRIED ONIONS SERVED WITH RG'S OWN FIN SAUCE FOR DIPPING!

COCO LADA SHRIMP

\$8.99

5 LARGE COCONUT SHRIMP FRIED TO PERFECTION AND SERVED WITH RG'S HOMEMADE RASPBERRY HORSERADISH SAUCE!

BUFFALO CHICKEN TENDERS \$6.99

HAND BREADED CHICKEN TENDERS LIGHTLY FRIED AND TOSSED IN RG'S BUFFALO SAUCE. SERVED WITH CELERY AND RANCH OR BLEU CHEESE DRESSING!

CHICKEN QUESADILLAS

\$7.99

A GRILLED FLOUR TORTILLA STUFFED WITH CHEDDAR, MOZZARELLA AND SEASONED CHICKEN. SERVED WITH SHREDDED LETTUCE, DICED TOMATO, SOUR CREAM AND SALSA

FRESH MUSSELS PROVENCAL \$10.99

THE VERY BEST FRESH CANADIAN MUSSELS SAUTÉED IN OLIVE OIL, WHITE WINE, TOMATOES, SCALLIONS, BASIL AND GARLIC! GARNISHED WITH SHREDDED PARMESAN CHEESE AND RG'S GARLIC CHEESE TOAST FOR DIPPING!

FRESH NEW BEDFORD CALAMARI

\$9.99

FRESH, NEVER FROZEN CALAMARI DUSTED IN RG'S SEASONED BREADING AND LIGHTLY FRIED! SERVED WITH HOMEMADE MARINARA SAUCE ON THE SIDE!

FRESH GULF OYSTERS

ROCKEFELLER

RAW

6-\$8.99 12-516.99 6-\$7.99

12-\$14.99

GARLIC CHEESE TOAST 5.50



FRESH FROM THE GARDEN

FIESTA SALAD

\$8.99

A BOWL OF MIXED GREENS TOPPED WITH DICED TOMATO, MIXED CHEESES, BLACK BEANS, RED ONION AND TORTILLA STRIPS AND SERVED WITH CHIPOTLE RANCH DRESSING.

RG'S SEASONED SALAD

\$8.99

MARINATED ASPARAGUS, SLICED PORTOBELLO MUSHROOMS, FETA CHEESE, TOPPED WITH ROOSTERFISH FINS AND SERVED WITH OUR BALSAMIC VINAIGRETTE DRESSING.



GRABBY PATTIES

\$7.99

TWO "FLORIDA STYLE" CRAB CAKES! A COMBINATION OF CRAB AND SECRET SEASONINGS, LIGHTLY SEARED AND SERVED WITH RG'S MUSTARD SAUCE!

PEEL & EAT SHRIMP

1/4 LB \$5.99

WILD CAUGHT GULF SHRIMP SEASONED WITH OLD BAY AND STEAMED. SERVED CHILLED!

1/2 LB \$10.99

FULL LB \$20.99

AHI TUNA SASHIMI

\$9.99

YELLOW FIN TUNA LIGHTLY ROLLED IN CRACKED PEPPERCORN SEASONING AND PAN SEARED RARE! THINLY SLICED AND SERVED WITH WASABI AIOLI AND PICKLED GINGER!

HOMEMADE FRIED CHEESE

\$5.99

FRESH MOZZARELLA HAND ROLLED WITH RG'S SEASONED PANKO BREADING AND FRIED TO PERFECTION! SERVED WITH FRESH MARINARA SAUCE FOR DIPPING!

OLD TIMER'S SOUPS HUSHPUPPLES

NEW ENGLAND CLAM CHOWDER

CUP \$3.99 BOWL \$5.49

LOBSTER BISQUE

CUP \$4.99 BOWL \$5.99

RG'S CRAB CORN CHOWDER

CUP \$3.99 BOWL \$5.49

WARNING Eating raw dysters may be dangerous to your health. Especially persons suffering from low immune system, kidney, liver or hepatitis medical conditions. We do recommend dysters cooked.

WARNING Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk

LARGE CLASSIC CAESAR SALAD SIDE SALAD

\$6.99 \$3.49

CRISP COLD ROMAINE LETTUCE TOSSED IN RG'S HOMEMADE CAESAR SALAD DRESSING AND SPRINKLED WITH SHREDDED PARMESAN CHEESE AND HOMEMADE GARLIC CROUTONS!

RG'S LARGE HOUSE SALAD \$7.99 SIDE SALAD \$4.49

FRESH MIXED GREENS, GRAPE TOMATOES, RED ONION, CHOICE OF MIXED CHEESE OR CRUMBLED BLUE CHEESE AND HOMEMADE GARLIC CROUTONS! SERVED WITH YOUR CHOICE OF DRESSING!

ADD TO ANY OF OUR SALADS

CHICKEN (GRILLED, FRIED OR BLACKENED) SHRIMP (GRILLED OR BLACKENED) YELLOW FIN TUNA (PAN SEARED OR BLACKENED)

MAHI MAHI (GRILLED OR BLACKENED)

\$6,49 \$5.49

\$3.99

\$4.49

2/16

SWIMMERS ...

SIDES

YOUR CHOICE OF 2 OF THE FOLLOWING ... HOMEMADE GARLIC MASHED POTATOES. FRENCH FRIES, RG'S MASHED SWEET POTATOES. RG TATERS, VEGETABLE OF THE DAY COLE SLAW, CORN ON THE COB OR APPLESAUCE.

MANGO MAHI

A FILET OF MAHI MAHI CARIBBEAN JERK SEASONED AND TOPPED WITH RG'S MANGO SALSA.

GULF GROUPER OSCAR

Мкт

A GROUPER FILET TOPPED WITH CRABMEAT STUFFING, ASPARAGUS AND HOLLANDAISE SAUCE.

WALNUT CRUSTED GROUPER PRICE

AN OVEN BAKED DELIGHT! A FILET OF FRESH GROUPER DREDGED IN A WALNUT CRUST, BAKED AND SERVED WITH RG'S CAJUN MUSTARD ON THE SIDE.

GOCONUT TILAPIA

TILAPIA HAND-BREADED IN SHREDDED COCONUT AND LIGHTLY FRIED TO A GOLDEN BROWN. SERVED WITH RG'S RASPBERRY HORSERADISH SAUCE!

DOMESTIC CATFISH \$14.99

DOMESTIC CATFISH FILETS SERVED BREADED SOUTHERN-STYLE AND LIGHTLY FRIED. OR ENJOY IT BLACKENED.

GRABBY PATTY DINNER \$14.99

2 LARGE CRAB CAKES THAT ARE MADE WITH JUST THE RIGHT COMBINATION OF CRABMEAT AND SEASONINGS LIGHTLY SEARED! SERVED WITH RG'S CAJUN MUSTARD SAUCE.

TILAPIA PICCATA

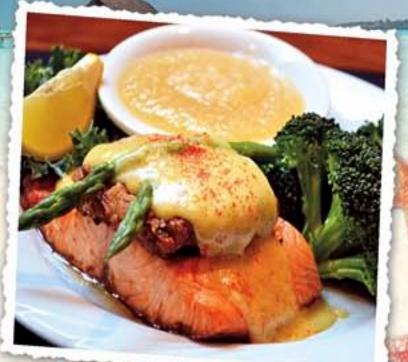
TILAPIA FILET SAUTÉED WITH SLICED MUSHROOMS. CAPERS, WHITE WINE AND LEMON BUTTER!

PASTA BOWLS

BIG DAWG'S PASTA BOWL \$14.99

ARTICHOKE HEARTS, MUSHROOMS, TOMATOES, BASIL, WHITE WINE AND RG'S HERB BUTTER.





SALMON OSCAR

SALMON FILET TOPPED WITH CRABMEAT STUFFING. ASPARAGUS AND HOLLANDAISE SAUCE!

TUSCANY BASA

\$12.99

LIGHTLY DUSTED AND SAUTÉED BASA FILET TOPPED WITH SAUTÉED TOMATOES, CAPERS, BASIL, HERB BUTTER, WHITE WINE AND LEMON.

SUNSET SALMON

\$14.99

BAKED FRESH ATLANTIC SALMON TOPPED WITH RG'S CAJUN MUSTARD SAUCE AND CAJUN ROOSTERFISH FINS.

BIG DAWG'S BASA

BASA FILET SAUTÉED AND TOPPED WITH SAUTÉED ARTICHOKE HEARTS, MUSHROOMS, TOMATOES, BASIL AND RG'S HERB BUTTER!

FROG LEG DINNER

\$13.99

EIGHT TENDER FROG LEGS HAND-BREADED AND DEEP FRIED GOLDEN BROWN! TASTE LIKE CHICKEN! CATCH THEM WHILE WE HAVE THEM! SERVED WITH REMOULADE SAUCE.

ALASKAN KING CRAB LEGS PRICE

OVER ONE POUND OF STEAMED ALASKAN KING CRAB LEGS THAT AFTER JUST ONE NIBBLE YOU'LL BE HOOKED!

YELLOW FIN TUNA

\$17.99

YELLOW FIN TUNA GRILLED OR BLACKENED TO YOUR LIKING! MAY WE SUGGEST RG'S CRACKED PEPPERCORN SEASONING! SERVED WITH WASABI, AIOLI AND PICKLED GINGER!



ALL PASTA BOWLS SERVED WITH YOUR CHOICE OF LINGUINEOR SPINACH FETTUCCINE.

RG'S GARLIC CHEESE TOAST AND A SMALL HOUSE OR CAESAR SALAD.

SEAFOOD PASTA BOWL

\$19.99

SHRIMP, SCALLOPS, MAHI AND MUSSELS TOSSED IN RG'S OWN TOMATO CREAM SAUCE! AWESOME!

RG'S ALFREDO PASTA BOWL \$13.99

A TRADITIONAL CREAMY GARLIC ALEREDO.

ADD ANY TO YOUR PASTA BOWL

ADD CHICKEN

53.99

ADD 6 SHRIMP

\$4.49

ADD 6 SEA SCALLOPS

\$8.99

MORES

YOUR CHOICE OF 2 OF THE FOLLOWING ... HOMEMADE GARLIC MASHED POTATOES. FRENCH FRIES, RG'S MASHED SWEET POTATOES, RG TATERS, VEGETABLE OF THE DAY COLE SLAW, CORN ON THE COB OR APPLESAUCE.

SHRIMPE SCALLOP DINNER \$17.99

5 LARGE SHRIMP AND 5 LARGE SEA SCALLOPS SERVED SAUTÉED WITH GARLIC BUTTER AND WHITE WINE OR LIGHTLY FRIED!

FRESH GULF GROUPER

Мкт

IT MAY BE FROM YOUR BOAT! A FILET OF FRESH GROUPER SERVED GRILLED, BLACKENED OR FRIED.

MAHI MAHI

\$14.49

A FRESH DELICIOUS MAHI MAHI FILET GRILLED, BLACKENED OR FRIED.

CEDAR PLANK SALMON \$15.49

A FILET OF FRESH ATLANTIC SALMON MARINATED IN BOURBON, SOY, PINEAPPLE AND SESAME. GRILLED ON A REAL CEDAR PLANK FOR A DELIGHTFUL SMOKY FLAVOR!

FISH AND CHIPS

\$10.99

A DELIGHTFUL PORTION OF FLAKEY HAND-BREADED POLLOCK LIGHTLY FRIED!

SHRIMP DINNER

\$14.99

12 LARGE SHRIMP DUSTED IN OUR OWN SECRET BREADING AND DEEP FRIED TO A GOLDEN BROWN OR SAUTÉED IN OUR OWN RG SCAMPI BUTTER.

FRESH SEA SCALLOPS

10 SUCCULENT SEA SCALLOPS SAUTÉED IN GARLIC BUTTER AND WHITE WINE OR LIGHTLY FRIED TO A GOLDEN BROWN.

FRESH ATLANTIC SALMON \$14.99

GRILLED OR BLACKENED SALMON SERVED WITH RG'S CUCUMBER DILL SAUCE ON THE SIDE

TUFF ON A BUN ...

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND COLE SLAW AND YOUR CHOICE OF BRIOCHE OR FRENCH ONION BUN

ALSO INCLUDED IS LETTUCE, TOMATO, RED ONION AND A PICKLE

RG'S FRIED FISH SANDWICH \$8.99

3 FLAKEY ALASKAN POLLOCK FILETS STACKED HIGH, SERVED WITH RG'S OWN REMOULADE SAUCE ON THE SIDE FOR JUST THE RIGHT AMOUNT OF KICK.

GROUPER SANDWICH

\$14.99

A FULL 60Z FILET OF FRESH GULF GROUPER: FRIED.

GRILLED OR BLACKENED!

HOMEMADE KEY LIME PLE

SLICE \$3.99 1/2 THE CALORIES \$1.99

BLACK FOREST CHOCOLATE CAKE

\$5.49

SEASONAL DESSERT \$4.99

TURTLE CHEESECAKE \$5.99

CHICKEN OSCAR

\$12.99

A TENDER CHICKEN BREAST LIGHTLY FRIED THEN TOPPED WITH CRAB MEAT STUFFING, ASPARAGUS AND HOLLANDAISE SAUCE.

SWIMMERS

ISLAND CHICKEN

\$12.99

OUR OWN JERK SEASONING AND MANGO SALSA TURNS THESE 2 TENDER BREASTS INTO AN ISLAND MASTERPIECE.

GRILLED SIRLOIN

\$16.99

A TENDER 80Z. ANGUS SIRLOIN GRILLED TO YOUR LIKING AND TOPPED WITH ROOSTERFISH FINS.

FULL RACK BABY BACK RIBS

FORK TENDER BABY BACK RIBS WITH RG'S BBQ SAUCE.

\$15.99

1202 ANGUS NY STRIP \$19.99

12 OZ ANGUS CENTER CUT NY STRIP. GRILLED TO YOUR LIKING AND TOPPED WITH ROOSTERFISH FINS.

STEAK MARSALA

\$17.99

OUR TENDER 80Z. ANGUS SIRLOIN GRILLED TO YOUR LIKING AND SMOTHERED IN RG'S MARSALA SAUCE!

CHICKEN MARSALA

\$13.49

2 TENDER CHICKEN BREASTS SAUTÉED AND SMOTHERED IN RG'S MARSALA SAUCE!

FRIED SHRIMP ANY ENTREE



BORGIA BURGER

\$10.99

1/2 LB GRILLED ANGUS BEEF TOPPED WITH APPLE WOOD SMOKED BACON AND HORSERADISH CHEDDAR! DELICIOUS!

THE ROOSTER

\$8.99

A TENDER CHICKEN BREAST BLACKENED AND TOPPED WITH CHEDDAR CHEESE, SLICED ROMA TOMATO AND LETTUCE. SERVED ON A GARLIC TOASTED HOAGIE ROLL!

BARNACLE BURGER

\$9.99

1/2 LB GRILLED ANGUS BEEF EXPERTLY GRILLED TO YOUR CHOICE OF TEMPERATURES.

ADD TO ANY SANDWICH

SAUTÉED ONIONS OR MUSHROOMS.

EACH \$.50

2/16