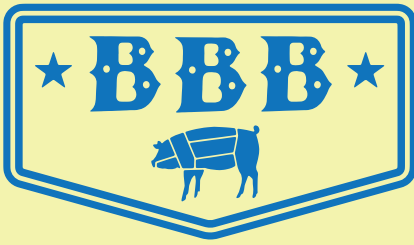


BIG BAD BREAKFAST



BBB 30-A POOLSIDE MENU

(SERVED 11 AM - 7 PM)

DIPS & BITES

GUACAMOLE AND CHIPS..... 10
With fresh fried corn tortilla chips.

WHIPPED PIMENTO CHEESE & SAUSAGE PLATE..... 14
With crackers, fatback smoked sausage, bbq sauce, pickled jalapeño peppers.

FRIED LOCAL OYSTERS..... 12.5
With house-made black pepper ranch.

BLACKEYED PEA HUMMUS..... 9.5
With fresh fried corn tortilla chips, herb oil and green onion.

DIPPITY-DO PLATTER..... 18
Blackeyed pea hummus, guacamole and whipped pimento cheese.

SALADS

BBB COBB SALAD..... 12
Chopped salad greens, tomato, bacon, roasted turkey, egg, avocado, goat cheese, house sherry vinaigrette.

CRAB LOUIE SALAD..... 14.5
Our secret jumbo lump blue crabmeat salad, sliced gem lettuce, cucumber, cherry tomato and lemon wedges.

SANDWICHES, WRAPS & TACOS

(WITH CHOICE OF FRIES, HASH, FRESH FRUIT OR SMALL SALAD)

BIG BAD BURGER..... 12
1/2 lb of fresh ground chuck, American cheese, lettuce, tomato, onions, mustard, pickle and "comeback sauce."
ADD BACON 2.5 ADD FRIED EGG 1

FISH SANDWICH..... MKT
Line-caught Gulf fish of the day (fried or grilled) on a glazed egg roll, tartar sauce, American cheese, lettuce, pickles and tomato.

TURKEY CLUB WRAP..... 11
House-roasted turkey, arugula, tomato, Fatback bacon, Swiss cheese and pesto aioli wrapped in a flour tortilla.

FRIED SHRIMP WRAP..... 12.5
Fried gulf brown shrimp, lettuce, chopped tomato, pickle, comeback sauce in a toasted flour tortilla

SHRIMP/OYSTER LOAF..... 15
Fried Gulf shrimp or oysters or a combo with shredded lettuce, tomato, pickles and house-made tartar sauce on toasted sourdough.

BIG BAD BLT..... 10.5
BBB bacon, romaine, tomato, mayo. White or wheat.
ADD AN EGG OR AVOCADO 1

FISH TACOS..... 20
Fried or griddled fresh catch of the day on warm tortillas, with avocado, fresh pico de gallo, shredded cabbage, tartar sauce and serrano peppers.

BBB BEVERAGES

BBB WINE LIST

CASAL GARCIA Vinho Verde, Portugal.....	7 / 26
DIBON CAVA Brut Reserve, Spain.....	8 / 30
FRANCOIS MONTAND Brut Rose, France.....	9 / 34
ANGELINE Rose of Pinot Noir, USA.....	8 / 30
LE FIGUIERE Rose, France.....	11 / 46
RIFF Pinot Grigio, Italy.....	7.5 / 28
PETIT BOURGEOIS Sauv. Blanc, France.....	8 / 30
ZOLO Chardonnay Unoaked, Argentina.....	9.5 / 36
TRUE MYTH Chardonnay, California.....	10 / 38
CLEAN SLATE Riesling, Germany.....	7 / 26
PIERRE HENRI Pinot Noir, France.....	8 / 30
BLOCK NINE Pinot Noir, California.....	9 / 34
GRAYSON CELLARS Cabernet, California.....	8 / 30
ANCIENT PEAKS Cabernet, California.....	12 / 46
MARIETTA CELLARS Old Vine Zin, California...	9 / 34

BEER

BUD LIGHT.....	4
MICHELOB ULTRA.....	4
30A BEACH BLONDE.....	5
GRAYTON BEER SALT OF THE GULF.....	5
GRAYTON BEER FISH WHISTLE IPA.....	5
NAKED PIG PALE ALE.....	5
TRUCK STOP HONEY.....	5
KONA BIG WAVE.....	5

COCKTAIL MENU

IRISH COFFEE.....	8
original recipe from Buena Vista Cafe in San Francisco, CA	
BLOODY MARY.....	9
house-made Bloody Mary mix	
MIMOSA.....	7
MICHELADA.....	9
Clamato, IPA, lime, Worcestershire, hot sauce	
PINEAPPLE JALAPENO MARGARITA.....	11
tequila, ancho reyes liqueur, house-made sweet and sour, pineapple juice	
PALOMA.....	9
tequila, grapefruit, fresh lime, agave	
HONEYSUCKLE LEMONADE.....	9
Cathead Honeysuckle, honey hutch honey, house-made sweet and sour, soda	
STRAWBERRY LIME-ADE.....	8
vodka, muddled strawberry and lime, sweet and sour mix, soda	
CUCUMBER LIME SMASH.....	8
gin, elderflower, muddled lime and cucumber, ginger beer	
BLUEBERRY THAI BASIL SMASH.....	8
gin, simple syrup, lime, blueberries, basil	
WHISKEY SOUR.....	9
bourbon, muddled mint, house-made sweet and sour mix	
SEASONAL MOJITO.....	11