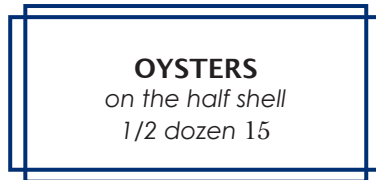


STARTERS

- AHI SESAME TUNA | 18
- BALTIMORE CRAB DIP (please specify without chips) | 14
- SHRIMP COCKTAIL | 14
- HOUSE OR CAESAR SALAD (please specify without croutons) | 8



SANDWICHES & SALADS

- CLASSIC CHEESEBURGER lettuce, tomato, pickle, onion, mayo, cheddar, your choice of market side (please specify without bun) | 14
- LOBSTER ROLL shaved fennel, diced celery, lemon aioli (please specify without brioche) | 21
- SEARED AHI TUNA SALAD roasted pepper, onion, feta, mango, avocado, spiced pecans, champagne vinaigrette | 18
- NEWPORTER SALAD grilled chicken, seasonal greens, tomato, bacon, apple, chopped egg, carrot, candied pistachios, dried cranberries, feta, parmesan crisps, honey-lime vinaigrette | 16
- SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, tomato, avocado, 1000 island, white balsamic | 16
- BOUNTY SALAD roasted chicken, mixed greens, local herb goat cheese, grilled apples, pickled beets, roasted fennel, shaved radish, spiced pecans, dried cranberries, champagne vinaigrette (please specify without fried green tomatoes) | 17
- CAESAR SALAD crisp romaine, grated parmesan (please specify without croutons) | 10
 - + CHICKEN | 13
 - + CEDAR PLANK SALMON | 19
 - + AHI SESAME TUNA | 20

GLUTEN FREE SALAD DRESSINGS

BLEU CHEESE • CAESAR • CHAMPAGNE VINAIGRETTE • HERBAL VINAIGRETTE • HONEY-LIME VINAIGRETTE

ENTRÉES

- CARRIBEAN MAHI mango chutney, serrano-lime coconut rice | 25
- BLACKENED CATFISH house-made jalapeño corn tartar, beurre blanc, skillet beans (please specify without corn spoonbread) | 19
- ROASTED CHICKEN whipped potatoes, seasonal vegetables (please specify without gravy) | 17
- FISH TACOS haddock, coleslaw, spicy cucumber salsa, shredded cheese, cilantro, your choice of market side (please specify grilled haddock and without taco sauce) | 15
- RAINBOW TROUT grilled or blackened, whipped potatoes, seasonal vegetables | 20
- CEDAR PLANK SALMON maple glazed, caramelized onions, horseradish sauce, seasonal vegetables | 26
- SHRIMP & GRITS cheddar grits, andouille sausage, creole shrimp gravy | 18
- PORK CHOP mustard & herb rubbed bone in pork chop, mushroom caper sauce, whipped potatoes, seasonal vegetables | 19
- HAND CUT FILET 7 oz filet, whipped potatoes, seasonal vegetables, house salad | 29

+ Small house or caesar salad to accompany your entrée (please specify without croutons) | 7

MARKET SIDES

- ASPARAGUS W/HOLLANDAISE 7
- BROCCOLINI 5
- COLESLAW 5
- SEASONAL VEGETABLES 5
- WHIPPED POTATOES 5



DESSERTS

- TILLAMOOK VANILLA ICE CREAM | 5
- BERRIES & CREAM seasonal berries, house-made whipped cream | 5

We are concerned for your well being. **If you have allergies, please alert a manager as not all ingredients are listed. While we offer gluten free menu options, we are not a gluten free kitchen and cannot ensure that cross-contamination will never occur.** Guests are encouraged to consider this information in light of individual requirements and needs. Allergy information is obtained from our suppliers and is based on Hefner Grill's standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. Some restaurants may serve items which are not listed, and all items may not be available at all locations. Hefner Grill and employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants.

*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk for food borne illness.

ENJOY YOUR TIME WITH US. CHEERS!