

LINKSIDE CAFE

AT BURNT STORE MARINA CC

APPETIZERS

BANG BANG SHRIMP



Six tempura-battered shrimp,
bang bang sauce, Asian slaw \$14

SEARED AHI TUNA

Tuxedo sesame seed seared ahi tuna,
served over teriyaki drizzle with pickled ginger,
wasabi, and seaweed salad \$15

LOADED NACHOS

Tricolor tortilla chips, beef chili,
cheddar jack cheese, diced tomato,
shredded lettuce, salsa,
and cilantro lime crema \$14

BACON CHEESE FRIES

Seashore fries, cheddar jack cheese,
crispy bacon, green onion,
buttermilk ranch dressing \$12

CHICKEN WINGS

Naked chicken wings, served with
celery sticks and your choice of sauce
6 / \$10 or 10 / \$14

HOUSE CHICKEN TENDERS

Buttermilk marinated chicken tenders,
house breaded and seasoned,
served with your choice of dipping sauce \$12

QUESADILLA

Flour tortilla, cheddar jack cheese,
sauteed onions and peppers, cumin,
served with sour cream and salsa \$10
Add Grilled or Blackened Chicken +\$4
Add Grilled or Blackened Shrimp +\$6

CRISPY ARTICHOKE

Crispy fried artichoke hearts,
stuffed with chive cream cheese,
and served with a lemon aioli \$10

SOUTHERN DEVEILED EGGS

Pimento cheese mixture,
bacon jam \$10

HOUSEMADE SOUPS

Cup \$6 / Bowl \$8

CLASSIC BEEF & BEAN CHILI

*Add diced onion, sour cream, jalapenos,
or shredded cheese (+\$1)*

SOUP OF THE MOMENT

Ask your server for today's special!

FROM THE GARDEN

CLASSIC CAESAR

Crisp Romaine, shaved parmesan,
Caesar dressing, house croutons \$11

Add Chicken, Tuna, or Egg Salad +\$4

Add Grilled or Crispy Chicken +\$4

Add Grilled or Blackened Shrimp +\$6

Add Seared Ahi Tuna +\$6

Add Salmon Filet +\$8

Add Filet Mignon +\$8

ASIAN AHI SALAD



Chef's artisan lettuce blend, edamame,
mandarin oranges, sliced almonds,
green onion, seared ahi tuna,
Asian vinaigrette \$17

BERRY CHICKEN SALAD

Chef's artisan lettuce blend, blueberries,
strawberries, feta, cucumbers, grilled chicken,
raspberry vinaigrette \$15

GREEK SALMON SALAD

Chef's artisan lettuce blend, tomato,
cucumber, feta, red onion, kalamata olives,
seared salmon, lemon herb vinaigrette \$19

STEAKHOUSE WEDGE SALAD

Iceburg wedge, cherry tomatoes,
crumbled bleu cheese, bacon, red onion,
drizzled buttermilk ranch dressing,
peppercorn filet mignon \$19

COMBINATION PLATES

The Birdie (2 Items) \$10 / The Eagle (3 Items) \$12

Side Salads:

House Salad
Caesar Salad

½ Sandwiches:

Chicken Salad, Tuna Salad,
Egg Salad, Turkey, Ham

Soups:

Soup du Jour
Classic Chili

Sides: Seashore Fries, Sweet Fries, House Chips, Onion Rings, Coleslaw, Potato Salad

20% gratuity added to all checks

LIGHTER FARE

Served with choice of house chips, seashore fries, onion rings, sweet potato fries, coleslaw, or potato salad

CLASSIC BURGER

8oz Brasstown beef patty, lettuce, tomato, onion, buttery brioche bun \$14
Add cheese +\$1, avocado +\$2, or bacon +\$3
GF Bun available upon request

REUBEN SANDWICH

Grilled rye bread, shaved corned beef, Swiss cheese, sauerkraut, thousand island dressing \$14

THE AVO B.L.T.

Toasted white bread, bacon, lettuce, heirloom tomato, smashed avocado, parmesan truffle aioli \$13

PHILLY CHEESESTEAK

Shaved ribeye, sauteed peppers & onions, provolone cheese, on toasted hoagie \$15

ITALIAN SAUSAGE

Mild Italian sausage, sauteed onions & peppers, toasted hoagie roll \$10

ALL BEEF HOT DOG

Quarter pound, hoagie roll \$8
Add cheese +\$1, chili +\$2,
sauerkraut +\$1, or coleslaw +\$1

CHICKEN, TUNA, OR EGG SALAD

Choice of house made chicken salad, tuna salad, or egg salad, topped with lettuce and tomato on choice of bread \$10

LINKSIDE CLUB

Toasted white bread, turkey, ham, bacon, lettuce, tomato, Swiss cheese, dijonaise \$12
Add Avocado +\$2

SHRIMP PO BOY

Grilled blackened or fried shrimp, shredded lettuce, tomato, pickle, house remoulade, toasted hoagie \$17

TODAY'S FISH SANDWICH

Fish of the day, grilled blackened or fried, lettuce, tomato, tartar, toasted hoagie MP

LEMON PESTO CHICKEN WRAP

Chopped Romaine lettuce, grilled chicken, lemon pesto, flour tortilla \$15

CRISPY CHICKEN SANDWICH

House breaded chicken breast, lettuce, tomato, pickle, buttery brioche bun \$15

MAIN COURSE

Served with choice of soup of the moment, beef chili, house salad, or Caesar salad as first course offering

TODAY'S FISH PLATTER

Chef's fish of the day, grilled blackened, or fried, side of tartar, served with rice du jour & chef's vegetable selection MP

MARRY ME SALMON

Pan-seared salmon, artichoke, sun-dried tomatoes, garlic, Parmesan cream sauce, served with rice of the day & chef's vegetable selection \$24

BONE-IN 12OZ PORK CHOP

Lightly breaded pork chop with Dijon herb crust, served with potato of the day & chef's vegetable selection \$25

EGGPLANT STACK

Breaded eggplant, mozzarella cheese, roasted tomato coulis, chef's seasonal vegetable \$20

5 OZ FILET MIGNON

Hand cut and topped with a peppercorn brandy cream sauce, served with potato of the day & chef's seasonal vegetable \$26

ALICE SPRINGS CHICKEN

Seared chicken breast, honey mustard, cheddar cheese, bacon, & mushrooms, served with potato of the day & chef's seasonal vegetable \$22

GARLICKY ALFREDO CAPELLINI

Parmesan crusted chicken atop rich garlic Alfredo pasta, with broccoli, freshly grated Parmesan & herbs \$22

QUINOA BOWL

Tri-color quinoa, avocado, market fresh vegetables, roasted red peppers, lemon pesto \$18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.