

HOUSE WINE

WINE BY THE GLASS
12

RED WINE

Cabernet
Pinot Noir
Merlot
Malbec

WINE BOTTLE
45

WHITE WINE

Sauvignon Blanc
Chardonnay
Pinot Grigio
Rosé
Moscato
Prosecco

WHAT'S ON TAP

Check the Board for Our Rotating Selection of Seasonal Local Beers on Tap!

BOTTLES & CANS

Woodchuck Hard Cider	6
White Claw	6
Stella Artois Euro Pale Lager	6
Beck's N/A	4
Budweiser	5
Bud Light	5
Miller Lite	5
Michelob Ultra	5
Coors Light	5
Corona / Corona Light	5



BEER

OPEN DAILY

HAPPY HOUR SPECIALS

Monday-Friday | 4:00PM-6:30PM

Duck Fries 11	Crab Cakes 15	House Wine 6
Crab Dip 11	Well Liquor 5	2 Off Draft Pints

CRAFT COCKTAILS

Gentleman's Tonic 12
Empress Gin, Jack Rudy Small Batch Tonic, Soda

Fire & Ice 12
Hanson Cucumber Vodka, St. Germain, Jalapeño Simple

Bee's Knees 12
Tinkerman's Citrus Gin, Honey Simple Syrup, Lemon

Double Espresso Martini 12
Hanson Espresso Vodka, Grind Espresso Rum, Espresso

Kentucky Old Fashioned 14
Bulleit Rye, Angostura & Orange Bitters

Mangrove Mojito 12
Campesino Silver Rum, House-made Mint Simple Syrup, Lime, Mango, Soda

The Pink Lady 12
Aperol, Strawberry, Lemon, Pink Delicious Seltzer

Tapalach Margarita 12
Tanteo Jalapeño Tequila, Gran-Gala, House-made Sour

Stormy River 12
Black Magi Rum, Gosling's Ginger Beer, Local Tupelo Honey

Blueberry LIT 12
Vodka, Gin, Rum, Tequila, House-made Sour, Blueberry

DRAFT COCKTAILS 10

Papa's Pilar	Tito's	Alison's
Porch Pounder	Transfusion	Seasonal Sangria

SHAREABLES

Local Oysters on the Half Shell

Indian Lagoon Oysters, Raw, Horseradish, Lemon, Mignonette, Cocktail Sauce **MKT PRICE**

Fried Crab Claws

Sweet Dijon Lemon
Mayonnaise
18

Tap Room Buffalo Wings

Breaded or Naked, Celery, Carrots, Bleu Cheese
17

Southern Fried Oysters

Spicy Rémoulade Sauce
23

Tapalach Onion Rings

House-made, Beer Battered, Special Sauce
12

Owl's Famous Crab Dip

Fried Flour Tortillas
Half 9 | Full 18

BBQ 13 Mile Local Shrimp

House Scotch BBQ, Crostini
18

Duck Confit Fries

Crispy Prosciutto & Duck Cracklin'
17

Crab Cakes

Blue Crab, Lime Avocado Hollandaise, Baby Lettuce
24

TAP ROOM CLASSICS

Tap Room Cheeseburger

Lettuce, Tomato, Onion, Pickle, Kaiser Bun, Tap Special Sauce, Fries, Coleslaw | *Choice of Cheddar, Swiss, or Provolone*
17

Southern Fried Po-Boy

Romaine, Spicy Rémoulade Sauce, Crunchy Baguette, Fries, Coleslaw | *Choice of Fried Oysters or Gulf Shrimp*
22

Fish Tacos (2)

Fresh Catch, Cilantro Cabbage, Jalapeño Lime Crema, Mango Avocado Salsa, Fries, Coleslaw
17

Eugene's Reuben

Grilled Tripletail, Swiss, Rye, Sauerkraut, Special Sauce, Fries, Coleslaw
18

Fried Fish Sandwich

Fresh Catch, Romaine, Onion, Tartar Sauce, Fries, Coleslaw
21

Tapalach Fish & Chips

Beer Battered Fresh Catch, Spicy Rémoulade Sauce, Tartar, Fries, Coleslaw
26

Linguine Carbonara

Sweet Green Peas, Smoked Bacon, Garlic, White Wine, Parmesan Cream
26

Add Grilled Chicken or Shrimp +6

Fried Gulf Shrimp Basket

Spicy Rémoulade Sauce, House-made Cocktail Sauce, Fries, Coleslaw
22

SOUP & SALADS

Gumbo

Gulf Shrimp, Chicken, Gator Andouille, White Rice
Cup 10 | Bowl 17

Fried Oyster Salad

Hearts of Romaine, Parmesan, Red Onion, Creamy Garlic Horseradish Dressing
25

Greek Salad

Artichoke Hearts, Grape Tomatoes, Pepperoncini, Red Onion, Kalamata Olives, Red Wine Lemon Feta Dressing
16

Add: Grilled Fresh Catch | Grilled Chicken Breast | Grilled Gulf Shrimp +6

DESSERTS

Chocolate Mousse Cake

English Toffee, Fudge
12

Pecan Pie Tartlette

Vanilla Ice Cream, Mocha Fudge
12

Carrot Cake

Vanilla Ice Cream, Toffee Drizzle
12

Key Lime Cheesecake

Fresh Lime Zest, Whipped Cream
12

Lemon Almond Sour Cream Pound Cake

Fresh Strawberries, Vanilla Ice Cream
12

KIDS 12 and under

Buttered Pasta 8

Penne, Butter, Parmesan Cheese

Chicken Fingers 10

French Fries

Fried Gulf Shrimp 14

French Fries

SIDES

French Fries 4

Tapalach Onion Rings

House-made, Beer Battered, Special Sauce
7

Side Garden Salad 4

Choice of House-made Dressing

Coleslaw 4