

Swamp Starters

Gator Bites

Crispy marinated gator tail bites, Cajun seasoning and mango-chili puree.

Specialty Wings

Mild, medium, hot, soy-butter basil, or spicy bbq or blackened.

Hummus Plate

Seasonal fruits & veggies, grilled pita.

Chips & Queso

Spicy jack cheese blend, fresh tortilla chips and homemade salsa.



Soup of the Day Cup 5 / Bowl 7

Caribbean Salmon

Grilled salmon over mixed greens with blue cheese crumbles, pumpkin seeds, hearts of palm, red peppers, coconut curry vinaigrette, topped with pineapple salsa.

Southwest Crispy Chicken

Crispy tenders, chopped romaine, spicy ranch, black beans, tomatoes, cheddar-jack cheese, pico de gallo, and tortilla strips.

Southwest Crispy Chicken

Chopped romaine, parmesan, croutons, and grilled chicken tossed in a creamy Caesar dressing.

Handhelds

Classic Build Your Own Burger*

Half pound house-blended patty with lettuce, tomato and onion. Your choice of additional toppings .75 each

Café Garden Burger

Veggie patty, hummus, lettuce, avocado, cucumbers, tomato, and onion.

Fresh Catch Sandwich

Fish of the day, tartar sauce, lettuce, tomato, and onion on a brioche roll.

Grilled Chicken Sandwich

Grilled chicken breast, Swiss cheese, arugula, pickled red onion and roasted tomato aioli on toasted brioche.

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Garden Veggie Wrap

Hummus, mixed field greens, avocado, cucumbers, tomatoes, onions, ranch, and Swiss cheese. Choice of side. Add turkey \$2

12

13

12

12

14

12

15

Fish Tacos

10

Fish of the day, cabbage, avocado aioli, pico de gallo.

Specialties

Buffalo Tender Wrap

Fried tenders, provolone, shredded lettuce, tomatoes, choice of sauce, and ranch or bleu cheese. Choice of side.

The Freshman 15

Bacon, jalapenos, fries, lettuce, tomatoes, carmalized onions, sunny side up egg, American & pepperjack cheese.

Spicy Tuna Bowl

Jasmine rice, ahi tuna, wakame, avocado, sesame, ginger, cucumber, teriyaki, spicy mayo and scallions.

Chipotle Chicken Quesadillas

Chipotle grilled chicken, cheddar-jack, grilled onions & peppers.

Fresh Catch Platter

Fish of the day served grilled or blackened with jasmine rice and seasonal vegetables.

Gatortail Tacos

Crispy deep fried gator tail, mixed cabbage, mango puree, and pico de gallo.

Sides

Fries
Sweet Potato Fries
Mixed Greens
House or Caesar Salad (+\$2)



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10.5

14

12

Specialty Drinks

COCKTAILS

SWAMPARITA 8.50

Cool off on the Front Lawn with this classic recipe with a Swamptwist! Crafted with Hornitos plata tequila, Grand Marnier, fresh lime juice, splash of sour and a savory salt rim.

SWAMP JUICE 8.00

A 25 year classic, just like The Swamp! Prepared with Cruzan Coconut rum, Cruzan Raspberry rum, banana liqueur, a splash of pineapple, splash of sour and Sprite.

THE BLOODY BEST 9.00

For those who want a little extra with their Bloody! Crafted with Effen vodka and spicy tomato juice, garnished with our signature skewer. Is this drink or an appetizer? Or both??

SIGNATURE MOJITO 6.00

Ice cold and refreshing, this classic features Cruzan White rum, muddled mint, and fresh lime juice. Choose the classic version or ask your server about other available flavors.

MOSCOW MULE 8.00

A classic Moscow Mule crafted with Effen vodka, ginger beer, and a lime garnish. Can you really go wrong here?

WINES \$5 OR \$15

GLASS

BOTTLE

WHITE

Chardonnay Pinot Grigio

RED

Cabernet Sauvignon Merlot

BUBBLES

Champagne



DRAFTS / PITCHERS

BEER BOTTLES

Bud Light	\$3.50
Budweiser	\$3.50
Coors Light	\$3.50
Michelob Ultra	\$3.50
Miller Lite	\$3.50
Corona	\$5.25
Corona Light	\$5.25
Heineken	\$5.25
Stella Artois	\$5.25
Spiked Seltzer	\$5.25



Bud Light	\$3.50	\$8.00
Yuengling	\$3.50	\$8.00
Rolling Rock	\$3.50	\$7.00
Shocktop	\$5.00	\$13.95
Stella Artois	\$5.00	\$13.95
Swamphead Rotation	\$6.25	\$18.50
First Mag. Rotation	\$6.25	\$18.50



