

A tall, clear glass filled with golden beer and a thick, white head of foam sits on a rustic wooden surface. The background is a blurred view of a marina with blue water and distant hills under a clear sky.

DRAFTS



watercrafts

TWIN CREEKS MARINA



APPETIZERS



SMOKED WINGS

SMOKED & DELICIOUS. JUMBO BONE-IN.

FLAVORS: BUFFALO, ASIAN, BBQ, GARLIC PARMESAN, DRY RUBBED
8PC \$13.99 16PC \$22.99 24PC \$29.99

PULLED PORK POTATO SKINS

POTATO SKINS LOADED WITH FRESH PULLED PORK,
BBQ SAUCE, AND CHEDDAR CHEESE.

\$12.99

CHIP & DIP DUO

WHITE QUESO AND SMOKED SALSA, SERVED WITH TORTILLA CHIPS.

\$11.99

TIMS FORD LOADED NACHOS

FRESH PULLED PORK, WHITE QUESO, GRILLED JALAPEÑOS, DICED TOMATOES,
AND SOUR CREAM ON TOP OF A PILE OF TORTILLA CHIPS (GREAT TO SHARE)

\$14.99

SUMMER SAMPLER

SUMMER CHICKEN SALAD & JALAPEÑO PIMENTO CHEESE,
SERVED WITH CELERY AND CRACKERS.

\$13.99



SALADS

HOUSE SALAD

MIXED GREENS TOPPED WITH TOMATO,
CUCUMBER, MIXED CHEESES,
BACON, BOILED EGG, AND CROUTONS.

\$11.99

FLATIRON STEAK

MIXED GREENS TOPPED WITH GRILLED FLAT
IRON STEAK, CUCUMBER, TOMATO, MIXED CHEESES,
BOILED EGG, BACON, AND CROUTONS.

\$17.99

SOUTHWEST CHICKEN

MIXED GREENS TOPPED WITH TOMATO,
CUCUMBER, MIXED CHEESES,
BACON, BOILED EGG, BLACK BEANS, CORN, AND CROUTONS.

\$14.49

AHI TUNA

MIXED GREENS TOPPED WITH SEARED AHI TUNA, CUCUMBER,
TOMATO, MIXED CHEESES, BANANA PEPPERS, AND CROUTONS.

\$17.99

MAC & CHEESE BOWLS

BBQ BOWL

OUR HOMEMADE MAC & CHEESE TOPPED
WITH FRESH PULLED PORK
AND DRIZZLED WITH BBQ SAUCE.

\$15.99

BUFFALO CHICKEN RANCH BOWL

OUR HOMEMADE MAC & CHEESE TOPPED
WITH GRILLED CHICKEN AND DRIZZLED WITH
BUFFALO SAUCE AND RANCH.

\$15.99

FIREFLY QUESADILLAS

LARGE TOASTED FLOUR TORTILLA TOPPED WITH CHEESE, ONIONS, MUSHROOMS, AND BELL PEPPERS.

CHEESE

A classic quesadilla with no veggies.
Just cheese.
\$9.99

VEGGIE

Like the cheese quesadilla but in reverse -
onions, mushrooms, and bell peppers.
\$11.99

CHICKEN

Our signature quesadilla stuffed
with grilled chicken.
\$14.99

PULLED PORK

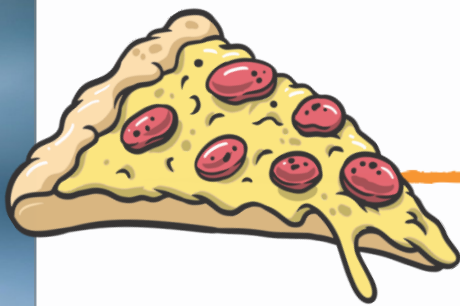
OUR SIGNATURE QUESADILLA STUFFED
WITH FRESH PULLED PORK.
\$14.99

SHRIMP

OUR SIGNATURE QUESADILLA STUFFED
WITH GRILLED SHRIMP.
\$16.99

POLYNESIAN CHICKEN

OUR SIGNATURE QUESADILLA STUFFED
WITH GRILLED CHICKEN, PINEAPPLE,
BACON, AND JALAPEÑOS.
\$15.99



PIZZAS

12IN THIN CRUST PIZZA WITH MOZZARELLA CHEESE. MAKE IT GLUTEN-FREE.
CAULIFLOWER CRUST +\$3

PEPPERONI

\$12.99

SUPER SUPREME

MARINARA BASE TOPPED WITH PEPPERONI,
ITALIAN SAUSAGE, HAM, ONIONS, BELL
PEPPERS, AND MUSHROOMS.
\$18.99

MEAT MANIA

MARINARA BASE TOPPED WITH PEPPERONI,
ITALIAN SAUSAGE, HAM, AND BACON.
\$18.99

FAMOUS BACON & PICKLE

RANCH BASE TOPPED WITH DILL PICKLE
SLICES AND FRESH CRUMBLED BACON.
\$18.99

THE HAWAIIAN

MARINARA BASE TOPPED WITH HAM,
BACON, PINEAPPLE CHUNKS, AND GRILLED
JALAPEÑOS.
\$18.99

BBQ

BBQ SAUCE BASE TOPPED WITH FRESH
PULLED PORK AND GRILLED JALAPEÑOS.
\$18.99

PAVI'S PESTO

PESTO BASE TOPPED WITH FRESH
TOMATOES AND BASIL.
\$18.99

CHICKEN BACON RANCH

RANCH BASE TOPPED WITH GRILLED
CHICKEN AND FRESH CRUMBLED BACON.
\$18.99

SIDES

\$3.99 EA

LOADED BAKED POTATO CASSEROLE

SIDE SALAD

SEA SALT KETTLE CHIPS

STEAKHOUSE SAUTEED MUSHROOMS

MAC & CHEESE

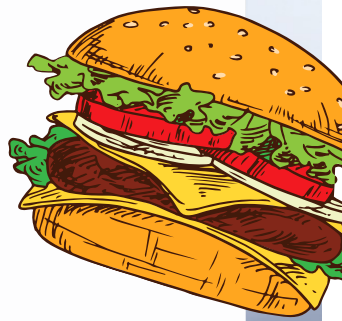
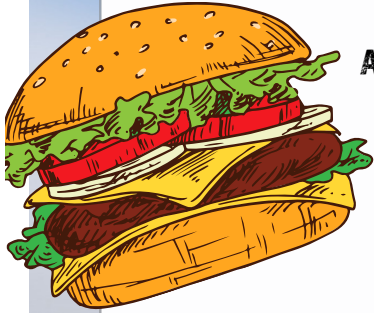
BLACK BEAN & CORN SALAD
(SERVED COLD)

BURGERS

ALWAYS FRESH! ANGUS BEEF, SHORT RIB, AND BRISKET - HAND PATTIED. INCLUDES 1 SIDE ITEM.

THE HALF POUNDER

AN 8OZ FRESH BURGER, TOPPED WITH MAYO, LETTUCE, TOMATO, ONIONS
AND PICKLES ON A BRIOCHE BUN.
\$13.49



THE DOWN SOUTH

AN 8OZ FRESH BURGER, TOPPED WITH JALAPEÑO PIMENTO CHEESE,
STRIPS OF BACON ON A BRIOCHE BUN.
\$15.99



ADDITIONAL TOPPINGS

\$0.99 EA



AMERICAN CHEESE • PEPPERJACK CHEESE • BACON • GRILLED JALAPEÑOS
JALAPEÑO • PIMENTO • CHEESE

PO' BOYS

SERVED ON A TRADITIONAL 8IN HOAGIE ROLL, TOPPED WITH MAYO, LETTUCE,
TOMATO, AND PICKLE. INCLUDES 1 SIDE ITEM.

GRILLED TILAPIA

\$16.99

GRILLED CHICKEN

TOPPED WITH MOZZARELLA CHEESE.
\$15.99

CRABCAKE

\$17.99

HAM & TURKEY

TOPPED WITH MIXED CHEESES. SERVED HOT OR
COLD.
\$15.99

PULLED PORK

TOPPED WITH JALAPEÑO PIMENTO CHEESE.
\$15.99

CHICKEN SALAD SERVED COLD.

\$15.99



(11YRS OLD & UNDER)

CHEESE QUESADILLA

FLOUR TORTILLA WITH MELTED CHEDDAR CHEESE.
\$7.99 ADD CHICKEN + \$0.99

PIZZA

THIN CRUST CHEESE OR PEPPERONI PIZZA
\$7.99

MAC & CHEESE BOWL

OUR HOMEMADE MAC & CHEESE.
\$7.99

GRILLED SHRIMP

Serviced with mac & cheese or kettle chips.
\$7.99

ENTRÉES

Includes 1 side item.

GRILLED SHRIMP

8 JUMBO SHRIMP GRILLED AND SEARED.
\$20.99

GRILLED TILAPIA

FRESH TILAPIA SEASONED AND SEARED.
\$20.99

CRAB CAKES

HANDMADE WITH BLUE LUMP CRAB.
20.99

ADD A JUMBO GRILLED SHRIMP SKEWER
TO ANY ENTRÉE FOR ONLY \$6.99.

AHI TUNA

AHI TUNA FILET SEARED TO PERFECTION TOPPED
WITH A CILANTRO LIME SAUCE.
\$20.99

GRILLED CHICKEN BREAST

BONELESS GRILLED BREAST.
\$15.99.

MAKE IT TERIYAKI OR BBQ FOR ONLY \$.99 MORE.

STEAKS

ALL STEAKS ARE CHOICE OR ABOVE AND CUT IN-HOUSE. INCLUDES 1 SIDE ITEM.
ADD A JUMBO GRILLED SHRIMP SKEWER FOR ONLY \$6.99.

RIBEYE

12OZ - MARBLED AND SUPER TENDER.
\$33.99

FILET MIGNON

8OZ - THE KING OF CUTS, TOPPED WITH
GARLIC BUTTER.
\$34.99

FLAT IRON

8OZ - ALL THE TENDER WITHOUT THE
FAT.
\$21.99

LAND & SEA

8OZ - FLAT IRON STEAK WITH A JUMBO
GRILLED SHRIMP SKEWER.
\$26.99

SOFT DRINKS

COCA COLA
DIET COKE
SPRITE
MELLO YELLO
LEMONADE

DR PEPPER
DIET DR PEPPER
BARQ'S ROOT BEER
SWEET TEA
UNSWEET TEA

BOTTLED BEERS

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
YUENGLING

MILLER LITE
COORS LIGHT
BLUE MOON
CORONA EXTRA
ANGRY ORCHARD

WHITE CLAW SELTZER
HIGH GRAVITY
VOODOO RANGER
DRAGON'S MILK

DRAFT BEERS

MICHELOB ULTRA

MILLER LITE

LANDSHARK LAGER

BOLD ROCK CIDER

DOS EQUIS AMBER

UNIVERSAL SOUND IPA
LOCAL COMMON JOHN

HEATHEN CHILD VIENNA LAGER
LOCAL COMMON JOHN

TEAL HAZY IPA
LOCAL SOUTHERN GRIST

'MOSA FRUITY SOUR
LOCAL SOUTHERN GRIST

ORANGE WHEAT
LOCAL TAILGATE BREWERY

PEANUT BUTTER STOUT
LOCAL TAILGATE BREWERY

BOURBON AGED PORTER
LOCAL OLE SHED



SIGNATURE DRINKS

COCONUT MOJITO

RUM, FRESH MINT, COCONUT PURÉE

TIMS FORD PEACH

WHITE RUM, COCONUT RUM, FRESH PEACH PUREE, CLUB SODA

PARTY COVE BLOODY MARY

USING OUR OWN HOUSE-INFUSED VODKA, WITH ZESTY BLOODY MARY MIX, STUFFED OLIVES, CELERY STICKS, PICKLED OKRA W/ CAJUN-RIMMED GLASS

FISH BOWL SANGRIA

WHITE MOSCATO WINE, VODKA, BLUE CURACAO, PINEAPPLE JUICE, SPRITE. COMES WITH SOUVENIR FISH BOWL.

BLUE TIDAL WAVE

BLUE CURACAO, COCONUT RUM, PINEAPPLE JUICE, & COLADA MIX

SPICY MARGARITA

OUR OWN HOUSE-INFUSED TEQUILA, LIME JUICE, MARGARITA MIX. GLASS IS RIMMED IN MEXICAN SPICES.

BAHAMA MAMA

RUM, PINEAPPLE, ASSORTED JUICES.

LEMON DROP MARTINI

OUR SECRET RECIPE WITH DEEP EDDY'S LEMON VODKA.

OLE SMOKY BLACKBERRY MULE

OLE SMOKY BLACKBERRY MOONSHINE, BLACKBERRY PURÉE, AND GINGER BEER

PAIN KILLER

RIM OF GLASS COATED IN HONEY + TOASTED COCONUT, CREAM OF COCONUT, DARK RUM + PINEAPPLE JUICE

WINE LIST

CHAMPAGNE/PROSECCO

GLASS \$8.50

SONOMA-CUTRER CHARDONNAY

GLASS \$11.50 BOTTLE \$45

CHLOE PINOT GRIGIO

GLASS \$10 BOTTLE \$38

STONELEIGH

SAUV BLANC

GLASS \$11.50 BOTTLE \$45

HOUSE WINES - BAREFOOT BY THE GLASS ONLY \$8

CHARDONNAY • WHITE ZINFANDEL

MOSCATO • CABERNET • MERLOT

QUILT CABERNET

GLASS \$14 BOTTLE \$52

COPPOLA DIAMOND MERLOT

GLASS \$10 BOTTLE \$38

JORDAN CHARDONNAY

BOTTLE \$85

JORDAN CABERNET

BOTTLE \$95

HAPPY HOUR

MON-THURS 2PM TO 5PM

\$3 MICHELOB ULTRA AND MILLER LITE BOTTLE

\$6 HOUSE MARGARITA

\$6 HOUSE WINE

\$9 CHIP & DIP DUO

\$9 PULLED PORK POTATO SKINS

