



ROUTE 1-STARTERS

- BRAN MUFFINS(4)** 4
Baked fresh daily
- BACON WRAP BOOM BOOM SHRIMP** 11
Deep fried white shrimp tossed in a spicy sauce
- SPINACH DIP** 9
Fresh spinach blended with cream cheese served with tortilla chips
- GARLIC PEPPER WINGS** 10
Deep fried chicken wings with our home-made sweet garlic buffalo sauce
- FRIED PICKLE STACKER** 7
Fried dill pickles, served with spicy chipotle ranch dipping sauce

ROUTE 3- HANDHELDS

ALL HANDHELDS COME WITH LETTUCE, TOMATO, ONION, PICKLE, & ONE SIDE

SERVED ON A POTATO BUN

- THE "ROUTE" BURGER** 17
Grilled beef patty wrapped in Applewood smoked bacon topped with white cheddar cheese
- CHICKEN SANDWICH** 14
Fried or grilled chicken breast
- CRISPY CATCH** 15
Fried U.S. farm raised catfish filet
- TURKEY BURGER** 13
white meat patty grilled topped with white cheddar cheese

ROUTE 2- FRESH GREENS

- GARDEN** 8
Mixed greens, cheese, tomato, cucumbers, & croutons
- CAESAR** 10
Romaine blend, parmesan cheese, & croutons
- COBB** 13
Fried, grilled, or blackened chicken, mixed greens, bacon, diced egg, tomato, & shredded white cheddar cheese
- ADD ON: CHICKEN-4 SHRIMP-5 SALMON-8**
- RANCH, HONEY MUSTARD, CAESAR, BALSAMIC VINIGRETTE, BLEU CHEESE, & THOUSAND ISLAND**

ROUTE 4- PASTAS & MORE

SERVED WITH ONE SIDE

- SHRIMP LINGUINE** 18
Sautéed blackened shrimp tossed in our seafood cream sauce with mushrooms & green onions
Topped with white cheddar cheese
- FISH & GRITS** 20
Blackened U.S. farm raised catfish, onions, bell peppers, andouille sausage, sautéed in our seafood cream sauce, served over cheese grits
- CAJUN CHICKEN** 17
Blackened chicken, cajun cream sauce, over penne pasta
- GARLIC PEPPER WINGS** 16
12 Deep fried chicken wings with our home-made sweet garlic buffalo sauce

20/59 MOST POPULAR

A 3.5% SURCHARGE IS ADDED IF YOU ARE PAYING WITH A CARD
ALL CARDS ARE PROCESSED AS CREDIT

ROUTE 5- ENTREES

SERVED WITH TWO SIDES

📍 PORK TENDERLOIN	23	SMOKED CHICKEN	17
Seasoned and grilled, sliced with apple chutney		Marinated breast, smoked in-house daily, white bbq sauce	
NORWEGIAN SALMON	22	CHICKEN TENDER DINNER	15
Seasoned, grilled or blackened, served with pineapple dill sauce		Five fried buttermilk tenders, honey mustard	
📍 RED SNAPPER	28	SMOTHERED STEAK	18
Fried, grilled, or blackened with cajun cream sauce		Bacon wrapped ground chuck patty smothered in peppers, onions, mushrooms, & au jus gravy	
CATFISH DINNER	21	📍 20/59 RIBEYE	44
Fried, grilled, or blackened U.S. farm raised catfish filet		14 OZ bone-in char grilled to your preferred temperature	
SHRIMP DINNER	19	NEW YORK STRIP	38
Fried, grilled, or blackened white shrimp		12 OZ char grilled to your preferred temperature	

SIDE ROAD- SIDES

ADD A SIDE - 4

SWEET POTATO FRIES	BRAISED CABBAGE
SQUASH CASSEROLE	BAKED POTATO
COLESLAW	FRENCH FRIES
CHEESE GRITS	WHOLE GREEN BEANS
GRILLED ASPARAGUS	STEAMED BROCCOLI
SIDE SALAD- UPCHARGE 4	HUSHPUPIES
WHITE CHEDDAR MACARONI & CHEESE W/SAUSAGE	

END OF THE ROAD- DESSERTS

📍 MS. CYNTHIA'S HOME-MADE PEACH COBBLER W/VANILLA ICE CREAM	8
Baked with ripe peaches and a rich, flaky crust, topped with vanilla bean ice cream	
LEMON BERRY MASCARPONE CAKE	6
Berry-studded cream cake layered with lemon cream and finished with vanilla cake crumb	
REESE'S PEANUT BUTTER PIE	7
Creamy milk chocolate chip and peanut butter mousse on a chocolate cookie crust with Reese's and chocolate drizzle	

VANILLA BEAN ICE CREAM W/CHOCOLATE DRIZZLE	5
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Two scoops of classic vanilla bean ice cream

PEPSI PRODUCTS 3.85



STRAWBERRY LEMONADE 4.75-NO REFILLS

Your Route Stops Here

20% GRAVITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

*THESE MENU ITEMS ARE COOKED TO ORDER.
NOTICE: 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.