



West 82 Bar Menu

Buffalo Chicken Dip \$9

Blend of Buffalo chicken, celery, roasted garlic & cream cheese served with tortilla chips

Chips & Salsa \$7.50

Add guacamole \$2

Chips & Queso \$7.50

Add guacamole \$2 Add salsa \$2

Nacho Chili Queso \$12.00

Tortilla chips topped with house-made chili & queso

Add guacamole \$2 Add salsa \$2

Gulf Coast Peel 'N Eat Shrimp 1/2lb \$10 1lb \$17

Freshly steamed shrimp with pickling spice and old bay seasoning

Smoked Fish Dip \$9

Smoked fish dip served with saltine crackers and lemon wedge

Chicken Wings \$12

Eight wings served traditional Buffalo Style or with our spicy, house-made Fire Ant Honey sauce, with blue cheese and celery

Authentic Greek Salad \$10

Local sourced organic greens, heirloom grape tomato, onion, Kalamata olive, pepperoncini & feta

Caribbean Cobb \$12

House-made jerk chicken breast, fresh mango, heirloom grape tomato, blue cheese crumbles, farm fresh egg and applewood smoked bacon

Caesar Salad with Herbed Croutons \$10

With grilled Gulf coast shrimp \$15 with grilled chicken \$12 with grilled local grouper \$15

Baskets

Shrimp Basket \$12 Scallop Basket \$13 Combo Basket \$13

Fried golden brown served with cocktail sauce and house-made chips

Chicken Tenders \$10

Chef's hand-crafted chicken tenders served traditional Buffalo Style or with our spicy, house-made Fire Ant Honey sauce served with house-made chips

Fresh Florida Seasonal Fruit Cup \$6

Sub French fries or sweet potato fries 1.50 onion rings 2.50

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food-borne illness.
Please inform your server of any food allergies. March 2021*



Grouper Sandwich \$14

Your choice of fried, blackened or grilled local grouper with lettuce, tomato, onion & 8th Ward remoulade served on a brioche bun with house-made chips and a pickle spear

Blackened Salmon BLT \$14

Lightly blackened salmon and applewood-smoked bacon with lettuce, tomato & 8th Ward remoulade served on a brioche bun with house-made chips and a pickle spear

Peruvian Fish Taco \$14

Lightly blackened Basa, Peruvian slaw, chipotle aioli tucked into grilled flour tortilla served with tortilla chips & salsa

Seafood Stuffed Po' Boy \$14

Fresh baked French bread stuffed with shrimp, crab, crawfish, flounder & Andouille sausage napped with Atchafalaya sauce served with house-made chips and a pickle spear

The Plantation Burger \$11

*Chef crafted with lettuce, tomato and onion served on a brioche bun with house-made chips and a pickle spear, Veggie Burger Available on Request
Add cheese or bacon **\$1** each Add chili & queso **\$3***

Classic Cuban \$13

House-made Cuban bread with Mojo roasted pork butt, Black Forest Ham, Swiss cheese, Dijon mustard and pickles (No substitutions) served with house-made chips

Philly Cheese Steak \$12

Grilled ribeye, cheese, grilled onions & peppers served in fresh baked French bread with house-made chips and a pickle spear

"Closed on Sunday" Chicken Sandwich \$12

Fried chicken, herbed aioli with just pickles served on a brioche bun with house-made chips

Grilled Chicken Sandwich \$12

Grilled chicken breast with lettuce, tomato and onion served on a brioche bun with house-made chips and a pickle spear

Grilled Hot Dog \$6

*Hebrew National® 1/4lb Beef Frank served on a bun with house-made chips and a pickle spear
Add chili & queso **\$3***

*Sub French fries or sweet potato fries **1.50** onion rings **2.50***