



STARTERS

CHICKEN WINGS

CHOOSE ONE - 3 WAYS! ORIGINAL TERIYAKI, BUFFALO STYLE OR CAJUN DRY RUB. WITH BLUE CHEESE- NAKED OR BREADED 15

OUR FAMOUS BLACKENED BACON WRAPPED SEA SCALLOPS (G)
OUR TOP SELLING APPETIZER! (5) 16

HOT CRAB-SEAFOOD DIP

SERVED WITH CROSTINI'S FOR DIPPING - OUR ORIGINAL COSTA RICAN RECIPE 12

LOBSTER EGG ROLLS (2)
WITH MANGO HABANERO SAUCE 13

FRESH GULF RAW OYSTERS (G)
1/2 DOZ 11 DOZEN 19

JUMBO PEEL & EAT SHRIMP (G)
1/2 DOZ 11 DOZEN 19

SHRIMP COCKTAIL (G)
1/2 DOZ. 11 DOZEN 19

COCONUT FRIED SHRIMP (5)
WITH MANGO HABANERO SAUCE 13

FIRECRACKER SHRIMP

A MOUND OF FRIED SHRIMP WITH OUR TONGUE TICKLING FIRECRACKER SAUCE! 13

MARYLAND STYLE CRABCAKE
JUMBO LUMP CRAB MEAT WITH LITTLE FILLER! 13

BUFFALO GROUPEL NUGGETS
WITH BLUE CHEESE & CELERY 13

CLASSIC TAVERN NACHOS
A LOADED PLATTER OF TORTILLA CHIPS, SHREDDED CHEDDAR CHEESE, SEASONED BEEF, QUESO CHEESE SAUCE, SOUR CREAM, GUACAMOLE, CHOPPED TOMATO & JALAPENOS ON THE SIDE! 13

FRIED CALAMARI
LIGHTLY BREADED AND SERVED WITH MARINARA SAUCE 14

SMOKED FISH SPREAD
FAMOUS FLORIDA FISH SPREAD MADE IN REDINGTON SHORES - WITH LEMON & CRACKERS 13

SOUPS

LOBSTER SEAFOOD BISQUE CUP 6 BOWL 8
FRENCH ONION CUP 5 BOWL 7

BACKWATERS WEDGE (G)
STEAKHOUSE STYLE WEDGE OF LETTUCE WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, CHOPPED TOMATO AND RED ONION. SERVED WITH BLUE CHEESE DRESSING (OR YOUR CHOICE). 12

TUNA SALAD & SEASONAL FRUIT
AHI TUNA SALAD ON TOP OF MIXED GREENS & SEASONAL FRUIT, MANDARIN ORANGES, RED ONION, STRAWBERRIES, CRAISINS, MADE DAILY USING WHOLE AHI TUNA LOIN - NEVER CANNED TUNA! 19

DRESSING CHOICES - CAESAR, CHUNKY BLUE CHEESE, BUTTERMILK RANCH, HOUSE MADE BRANDY THOUSAND ISLAND, OIL & VINEGAR, CREAMY ITALIAN **HOUSE DRESSING** - POMEGRANATE VINAIGRETTE

Prices subject to change without notice.

SEAFOOD ENTREES

MOST DINNERS COME WITH TWO SIDES UNLESS NOTED.
SUBSTITUTE SKINNY ONION RINGS OR TWICE BAKED CHEDDAR POTATO FOR \$2 UPCHARGE.

FISH SELECTIONS

FISH CAN BE CHARGRILLED (G), BLACKENED (G), PAN SAUTÉED (G) OR DEEP FRIED. **WITH TWO SIDES.**

FRESH GULF GROUPEL

FLORIDA'S MOST FAMOUS FISH, GULF CAUGHT FRESH AND PREPARED YOUR WAY WITH TWO DINNER SIDE DISHES. **MARKET PRICE**

MAHI-MAHI

OUR SECOND MOST POPULAR FISH FOUND IN THE GULF & AND IN TROPICAL WATERS AROUND THE WORLD 26

ATLANTIC SALMON

WILD CAUGHT NORTH ATLANTIC SALMON ALONG WITH YOUR CHOICE OF SIDES. **MARKET PRICE**

ALASKAN POLLOCK FISH & CHIPS

BEER BATTERED & DEEP FRIED MILD WHITE FISH WITH CRISP FRIES AND CREAMY COLE SLAW 16

ADD A SAUCE TO YOUR FAVORITE FISH 2
FIRECRACKER SAUCE - LEMON BUTTER
MANGO HABANERO

FISHERMAN'S PLATTER (G)

3 SHRIMP, 3 SCALLOPS, AND YOUR CHOICE OF FISH
GROUPEL 30 MAHI 29 SALMON 30

JUMBO SHRIMP DINNER

JUMBO SHRIMP - CHARGRILLED (G), BLACKENED (G) OR HAND BATTERED FRIED GOLDEN BROWN COMES WITH YOUR CHOICE OF TWO SIDES 24

SEA SCALLOPS (G)

LARGE SEA SCALLOPS FAMOUSLY USED IN OUR APPETIZER CHARGRILLED (G), BLACKENED (G) OR FRIED 25

BLACKENED BACON WRAPPED SEA SCALLOP DINNER (G)

LARGE SEA SCALLOPS WRAPPED WITH APPLEWOOD SMOKED BACON, BLACKENED (G) 28

SEAFOOD MARGHERITA PASTA

GRILLED SHRIMP & SCALLOPS WITH FRESH MOZZARELLA, BASIL, TOMATOES, GARLIC AND EXTRA VIRGIN OLIVE OIL ON SPAGHETTI - COMES WITH SALAD & BREAD ONLY 24

STEAKS - RIBS - CHICKEN - PASTA

MOST DINNERS COME WITH TWO DINNER SIDES UNLESS NOTED.
SUBSTITUTE SKINNY ONION RINGS OR TWICE BAKED CHEDDAR POTATO FOR \$2 UPCHARGE

BUTTER BLACKENED NEW YORK STRIP

OUR FAMOUS AND MOST POPULAR 14 OZ. (G) RARE TO MED. ONLY - OUR TOP SELLER SINCE WE CREATED IT 20 YEARS AGO!
SEARED IN HOT IRON SKILLET & FLAMED IN BUTTER. NOTHING LIKE IT ANYWHERE! 33

CHARGRILLED NEW YORK STRIP 14 OZ.
(G) CHARGRILLED TO YOUR TEMPERATURE 32

FILET MIGNON 8OZ (G)
DELICATELY CHARGRILLED TO YOUR TEMPERATURE 30

BLACK ANGUS RIBEYE (G)
CHARGRILLED 14 OZ. HAND CUT RIBEYE WITH TWO SIDES OF CHOICE. THE MOST TENDER STEAK YOU CAN FIND 29

PETITE SIRLOIN STEAK (8OZ.) (G)
WITH TWO SIDES - EXCEPTIONAL FLAVOR 21

SLOW ROASTED BABY BACK RIBS

AMERICAN FARM RAISED PORK RIBS. NOT IMPORTED LIKE MOST. SLOW COOKED & GUARANTEED TENDER AND SLATHERED IN OUR FLORIDA BARBECUE SAUCE! 30

HALF RACK OF RIBS
PLUS TWO DINNER SIDES OF YOUR CHOICE. 20

MONSTER CHICKEN PARMESAN

TWIN CHICKEN BREASTS LIGHTLY SEASONED & BREADED PAN FRIED THEN TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE OVER SPAGHETTI SERVED WITH SALAD & BREAD 20
JUST PASTA AND MARINARA 12

DINNER SIDE DISHES - VEGETABLE DU JOUR (G,) 3, SIDE SALAD 5, COLE SLAW 2.5, WILD RICE (G,V) 2.75, CHICK PEAS 2.75, MASHED POTATOES 3, FRENCH FRIES 3, BAKED POTATO (G,V) 4

PREMIUM SIDES ALA CARTE - BUTTERED MUSHROOMS & ONIONS 3
TWICE BAKED POTATO 3, SKINNY ONION RINGS 4

ADD 5 JUMBO FRIED OR BLACKENED SHRIMP TO ANY STEAK - 10

DINNER SALADS

SEAFOOD-TINI (G)
GRILLED SHRIMP & SCALLOPS, STRAWBERRIES, BLUE CHEESE CRUMBLES, RED ONIONS, TOMATOES, CUCUMBERS, GREEN SALAD, HOUSE DRESSING 22

LIGHTLY BLACKENED SALMON SALAD
ATLANTIC SALMON LIGHTLY BLACKENED AND SLICED ON OUR CAESAR SALAD 24

BLACKENED CHICKEN CAESAR SALAD
CHICKEN BREAST LIGHTLY BLACKENED AND SLICED ON OUR CAESAR SALAD 17

ENTRÉE SIZE REGULAR OR CAESAR SALAD - 9
SIDE HOUSE SALAD OR CAESAR ALA CARTE - 5

DELICIOUS ADDITIONS TO YOUR WEDGE, HOUSE OR CAESAR SALAD.:

BLACKENED CHICKEN BREAST 7
CHARGRILLED RIBEYE STEAK 16
GRILLED FRESH GROUPEL FILET 14
GULF MAHI-MAHI 11
JUMBO SHRIMP (COCKTAIL STYLE) 12
SCOOP OF TUNA SALAD 8

Health Department Required Warning - There is a risk consuming RAW oysters and under-cooked meats and seafood if you have a chronic illness of the liver, stomach or blood.

NOTE: Parties of 6 or more subject to an 18% gratuity.

PLEASE CONSULT OUR CHEF FOR ANY DIETARY CONCERNS. ALWAYS ASSUME THERE MAY BE PEANUTS, GLUTEN AND OTHER ALLERGENS ON THE PREMISES. PARTIES OF 6 OR MORE SUBJECT TO 18% GRATUITY. SHARE PLATE \$2

WHERE THE LOCALS EAT, DRINK AND GATHER!

DINNER SANDWICHES

DINNER SANDWICHES ARE SERVED WITH CRISP FRIES AND OUR HOMEMADE COLE SLAW OR CHICKPEA SALAD. ADD GRILLED ONIONS, GREEN PEPPERS, JALAPENOS OR MUSHROOMS ON ANY SANDWICH. 75¢
SUBSTITUTION - TWICE BAKED CHEDDAR POTATO OR FRUIT BOWL MAY BE SUBSTITUTED FOR FRIES FOR \$2 EXTRA.

THE BURGERS

BACKWATER'S BURGER PLATTER
CUSTOMERS SAY IT'S THE BEST **HALF-POUND** BURGER ANYWHERE! MADE WITH 100% CERTIFIED ANGUS BEEF 13
ADD CHEESE 1

BACON SWISS BURGER
HALF POUND BURGER TOPPED WITH SWISS CHEESE AND APLEWOOD SMOKED BACON. LETTUCE, TOMATO & ONION ON BRIOCHE BUN 15.5

20TH ANNIVERSARY BISTRO BURGER
THE ULTIMATE GOURMET BURGER WAS CREATED ON OUR 10TH ANNIVERSARY IN 2010. IT BECAME A HIT! A HALF POUND BURGER WITH BACON, SWISS CHEESE, MOUND OF FRIED ONION RINGS, BLUE CHEESE, LETTUCE, TOMATO ON BRIOCHE BUN 16

CLASSIC TAVERN BURGER
CAST IRON BUTTER BLACKENED PAN SEARED WITH AMERICAN CHEESE, LETTUCE, TOMATO AND ONION ON BRIOCHE BUN 14

PATTY MELT
ALL ANGUS BEEF, CARAMELIZED ONIONS, SWISS CHEESE, ON GARLIC TOASTED RYE BREAD 14

VEGETARIAN BURGER PLATTER 12
ADD CHEESE \$1

CLASSIC SANDWICHES

FRESH GULF GROUPER
OUR MOST POPULAR SANDWICH! GROUPER FRESH FROM THE GULF. DEEP FRIED, CHARGRILLED OR BLACKENED. MANY PEOPLE ADD CHEESE TO THIS FAVORITE! **MARKET PRICE**

MAHI SANDWICH
ANOTHER FAVORITE FISH FROM THE GULF FRIED, BLACKENED OR CHARGRILLED. 17

PHILLY STEAK SANDWICH
LOADED WITH PROVOLONE CHEESE, GREEN PEPPERS, MUSHROOMS & ONIONS ON A HOAGIE ROLL 14

CHICKEN PARMESAN SANDWICH
LIGHTLY SEASONED AND BREADED PAN FRIED THEN TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE 16

NASHVILLE HOT CHICKEN

CREATED FROM THE FAMOUS SANDWICH ALONG MUSIC ROW. A PLUMP CHICKEN BREAST BREADED, DEEP FRIED AND TOSSED IN OUR NASHVILLE "HOT" SAUCE. SERVED WITH PICKLES AND BUTTERMILK RANCH. 15

CHICKEN BREAST SANDWICH
TENDER GRILLED CHICKEN BREAST SERVED WITH LETTUCE, TOMATO, RED ONION ON A BRIOCHE BUN 14

KIDS STUFF



KIDS 10 AND UNDER ONLY -

HAMBURGER & FRIES 8
CHEESEBURGER & FRIES 9
CHICKEN FINGERS & FRIES 9
FISH BASKET & FRIES 10
SHRIMP & FRIES 13
GRILLED CHEESE & FRIES 7
KRAFT MACARONI & CHEESE 6
Kid's SUNDAE - CHOCOLATE SAUCE & WHIPPED CREAM 6

DESSERTS

OUR LOVIN SPOONFUL CHOCOLATE CAKE 8
A giant mouthful of chocolate pudding between two layers of dark, moist, chocolate drenched chocolate cake

DIP OF VANILLA BEAN ICE CREAM 4

FEATURED DESSERT OF THE WEEK - SEE YOUR SERVER!

ADULT COCKTAIL DESSERTS - ASK YOUR SERVER.

DAILY DRINK SPECIALS 5

MONDAY - MARGARITA & FAJITA MONDAYS

TUESDAY - RUM PUNCH

WEDNESDAY - BLUE HAWAII

THURSDAY - COCONUT BAY BREEZE

FRIDAY - BAHAMA MAMA

SATURDAY - TEQUILA SUNRISE

SUNDAY - BLOODY MARY

BEVERAGES

COKE, DIET COKE, SPRINTE, ICED TEA, SWEETENED TEA, BOTTLED WATER, BARQ'S ROOT BEER, COFFEE, MILK, LEMONADE, GINGER ALE

DOMESTIC BEER

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, LANDSHARK, MILLER LITE, COORS LIGHT, O'DOUL'S

IMPORT AND SPECIALTY BEER

DOS EQUIS AMBER, CORONA, CORONA LIGHT, HEINEKEN, RED STRIPE, TWO HEARTED IPA, STELLA CIDRE, SAM ADAMS, SHOCK TOP, GUINNESS STOUT DRAUGHT, TWO HEARTED IPA

DRAUGHT BEER

BUD LIGHT, MILLER LITE, STELLA ARTOIS, YUENGLING

LOCAL BREWS AND CRAFT BEERS THAT CHANGE MONTHLY, CHECK WITH YOUR SERVER OR BARTENDER.

CHECK OUT OUR CARIBBEAN DESTINATION COCKTAIL MENU!

OR

OUR BOURBON LIST WITH FLIGHTS!



HOUSE WINE BY COASTAL RIDGE

CHARDONNAY - WHITE ZINFANDEL - CABERNET
PINO GRIGIO - MERLOT YOUR CHOICE 5.5

RED WINES BY THE GLASS

CABERNET

- ◆ J LOHR SEVEN OAKS, CALIFORNIA
- ◆ RODNEY STRONG, SONOMA

PINOT NOIR

- ◆ CASTLE ROCK, CALIFORNIA
- ◆ LACREMA, CALIFORNIA

ADDITIONAL REDS

- ◆ TRIVENTO RESERVE MALBEC, ARGENTINA

ROSE

- ◆ CLOUD CHASER, FRANCE

WHITE WINES BY THE GLASS

CHARDONNAY

- ◆ KENDALL JACKSON, CALIFORNIA
- ◆ LA CREMA, CALIFORNIA

PINOT GRIGIO

- ◆ SANTA MARGHERITA, ITALY
- ◆ PIGHIN, ITALY

SAUVIGNON BLANC

- ◆ INFAMOUS GOOSE, NEW ZEALAND
- ◆ 13 CELSIUS, NEW ZEALAND

OTHER WHITES

- ◆ MÉNAGE A TROIS MOSCATO, CALIFORNIA
- ◆ CHATEAU SAINTE MICHELLE RIESLING, GERMANY

CHAMPAGNE & SPARKING WINES

- ◆ PROSECCO SPLIT

HAND MADE SANGRIA - RED OR WHITE



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