

# SCAN QR CODE FOR *SPECIAL MENU* ITEMS!



## STARTERS

### BEER CHEESE SOUP 8

Served with pretzel bites dusted in our honey-mustard IPA rub  
Yuengling never tasted so good!

### **NEW** SOUP OF THE DAY 8

Made fresh in house. Ask your server for details

### STUFFED TATER KEGS 11

Jumbo tater tats stuffed with Buffalo chicken.  
Topped with bleu cheese crumbles, classic Buffalo sauce,  
ranch drizzle and green onions

### SMOKE HOUSE NACHOS 15

Smoked pulled pork or smoked pulled chicken, baked beans,  
white queso, salsa, shaved lettuce, tomatoes, olives, sour cream,  
fresh guacamole, jalapeños and fresh cilantro

### BOTTLE CAPS 8.50

Fresh sliced jalapeños hand breaded and fried to order.  
Served with our signature Smoked Tomato Aioli for dipping

### CHILLED PEEL and EAT SHRIMP (1/2lb) 13.75

Old Bay seasoned, served with fresh made Cocktail Sauce and lemon

### HOG WINGS 13

Over 1/2 lb of bone-in pork shank dipped in house-made  
Hoisin glaze. Topped with toasted sesame seeds and  
green onions. Served with Orange Habanero Marmalade

### **NEW** FRIED F'N PICKLES 9.50

Breaded pickle spears served with  
housemade Buttermilk Ranch

### SPARK PLUG PRETZEL BITES 8

Warm pretzel bites served with fresh made beer cheese sauce

### FRIED CHEESE CURDS 10.50

Breaded white cheddar cheese curds served with fresh made pomodoro sauce.

### (KO) KNOCK OUT SHRIMP 14

Panko dusted fried shrimp smothered with Korean Gochujang Mayo.  
Topped with toasted sesame seeds and Hoisin drizzle.  
Served with fresh made Napa cabbage kimchi

### FRESH FROM THE SWAMP

#### GATOR TAIL 14.75

Cornmeal fried gator tail served with our signature  
Gator Bait hot sauce and Cajun Remoulade

#### FROG LEGS 14.75

Cornmeal fried frog legs, served with fresh made  
Gator Bait hot sauce and Roasted Garlic Caper Tartar



### CHEESY BACON CURLY FRIES 11

Tray of curly fries loaded with melted cheddar,  
Monterey Jack and applewood smoked bacon.  
Served with Buffalo Ranch

### **NEW** ONION RINGS 10

Basket of onion rings served with  
Chipotle Horseradish Mayo

### FRESH TORTILLA CHIPS and SALSA 8

Add queso or guacamole 2.50



## SALADS

Add ons:

Chicken 6 | Burger Patty 7 | 6oz Steak 11 |  
Shrimp 7 | Mahi 9 | Salmon 9

### WEDGE

Hunk of iceberg topped with bleu cheese dressing, egg,  
applewood smoked bacon, grape tomatoes and green onions

Don't forget to add a naked burger patty!

HALF 9.25 FULL 13.50

### CLASSIC CAESAR

Fresh cut romaine, house-made croutons,  
and shaved parmesan-reggiano

HALF 8.75 FULL 13

### OCC CHOPPER

Chopped mixed organic greens, hearts of palm, cucumber,  
chickpeas, tomato, red onion, shrimp vinaigrette

CHOP IT IN HALF 9.25 FULL CHOPPER 13.50

### **NEW** GRINDER SALAD 13

Shredded Iceberg lettuce, grape tomatoes and red onions tossed  
in homemade Italian dressing. Topped with Genoa salami,  
pepperoni, hot capicola, shredded provolone and giardinara

### SPICY AHI POKE\* 16

Seaweed, tomatoes, cucumber, onion, and fresh Ahi tuna  
tossed in our savory Sesame Ginger dressing.

Served with wasabi, chili garlic sauce,  
pickled ginger, and fresh fried wontons

### BALSAMIC BEET SALAD 13.50

Pickled beets and arugula tossed in our fresh made  
EVDD balsamic vinaigrette. Topped with candied walnuts,  
goat cheese, and sun-dried apricots.

Served with apple butter and hand cut crostinis

## FLAT BREADS

### MARGHERITA (V) 13

Smoked Roma tomatoes, fresh mozzarella,  
basil, pizzailoi sauce

### PEPPERONI 14

Pepperoni, fresh mozzarella and pizzailoi sauce

### SAUSAGE 14

Italian sausage, Gorgonzola and pizzailoi sauce

### TRUFFLE SHUFFLE (V) 15

Roasted garlic puree, shredded mozzarella, ricotta impastata,  
blended herbs, shaved parmesan, roasted cremini mushrooms  
and truffle oil drizzle

### HEY YOU GUYS!!!



### BRISKET 16.75

Smoked brisket, roasted cremini mushrooms,  
caramelized onions, Gruyère and roasted garlic puree

### BBQ CHICKEN 15

Pulled smoked chicken, OCC House BBQ sauce,  
fresh mozzarella, grape tomato, red onion and basil

### WHITE 13

Provolone, mozzarella, ricotta,  
blended herbs and roasted garlic

### GARBAGE 16

Everything but the kitchen sink!

Pepperoni, sausage, smoked brisket, caramelized onions,  
roasted cremini mushrooms, smoked Roma tomatoes,  
black olives, pickled jalapeños, shredded mozzarella,  
ricotta impastata and pizzailoi sauce

### GRINDER 15

Genoa salami, pepperoni, hot capicola, provolone cheese,  
and roasted garlic puree. Topped with shredded lettuce,  
grape tomatoes and red onions tossed in our  
house-made red wine vinaigrette  
served with a side of seasoned giardinara

We guarantee this will be the best sub you ever had...  
but surprise...it's a pizza.

Change any crust to cauliflower 2.50

Additional veggie toppings 1.50 Additional meat toppings 2

## WINGS



Jumbo herb marinated bone-in chicken wings baked and fried to perfection.

Have them tossed in your favorite sauce. Wings come with your choice of bleu cheese or buttermilk ranch dressing

5 for 10 | 10 for 16

Add Celery and Carrots 1



8 Boneless Wings 12

Cauliflower Wings (V) 11

Choose Your Sauce...

Pesto Parmesan | Rib Rub | Lemon Pepper Rub | OCC House BBQ | Sweet Thai Chili | Orange Habanero Marmalade 🔥

Hoisin Sesame | Garlic Parmesan | Classic Buffalo 🔥 | Gator Bait Hot Sauce 🔥 | Mother F'er 🔥🔥🔥



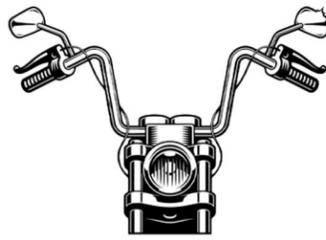
HOUSE FAVORITE

V Indicates Vegetarian

All food items are cooked to the recommended FDA food code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illnesses. \* Denotes raw seafood

A 3.99% processing fee will be added to all credit card transactions. No transaction fees for cash payments.

# BURGERS



# GRIPPERS



# CARNIVOROUS CRAVINGS



A 20% gratuity is charged to parties of 6 or more and all third-party events.

ALL burgers and grippers are served with pub style chips seasoned with dry rib rub.

Sub any side for 2 | Sub gluten free bun 2 | Add applewood smoked bacon 2 | Sub Impossible burger 3  
Double it up 1/2lb Patty 8 | Add MORE cheese 1

## SPORTSTER 14

1/2 lb Burger, choice of cheese, shaved lettuce, tomato, onion, pickles

Add applewood smoked bacon 2



## ROAD HOUSE BURGER 16

5 oz Burger, 5 oz smoked brisket, Gruyère, pickled onion relish, shaved lettuce, tomato and Chipotle Horseradish Mayo

So tasty you'll want to throw a chair!

## BUFFALO BURGER 18.50

100% Ground Bison 8 oz burger patty, Smoke Tomato Aioli, aged cheddar, shaved lettuce, tomato, red onion and pickles

## FRENCH ONION BURGER 16

1/2 lb Burger, caramelized onions, double Gruyère, Garlic Aioli and fresh made crushed croutons

## THE ROAD KING 17

1/2 lb Burger, 4 oz BBQ pulled pork, applewood smoked bacon, cheddar cheese and hand breaded fried onion straws

## STREET GLIDE 17

Black Angus tenderloin, seasoned arugula, sliced tomato, Garlic Aioli, on fresh rosemary ciabatta bread

Make it cheesy 1

## CHEESY DOUBLE CHEESEBURGER w/CHEESE 15

(2) 5 oz Burger patties hidden between layers of cheddar and smoked Gouda. Shaved lettuce, tomato, red onion and pickles

Add applewood smoked bacon 2

## BURN OUT 15.50

Shaved prime rib, caramelized onions, roasted cremini mushrooms, and swiss cheese. Served with smoke house au jus and fresh horseradish

**NEW**

## GATOR PO' BOY 17



Cornmeal fried gator tail with lettuce, tomatoes, Cajun remoulade drizzle and a side of Gator Bait hot sauce

**NEW**

## ITALIAN STALLION 13.50

1/2 lb All beef hot dog with pepper jack cheese, topped with seasoned giardiniera and yellow mustard

## FRIED GREEN TOMATO BLT 12.75

Fried green tomatoes, seasoned arugula, applewood smoked bacon, and pimento cheese served on toasted challah bread

## THAT CLUCKIN' CHICKEN SANDWICH 14

Fried, grilled, or blackened all white meat chicken tenders, shredded lettuce, tomato, applewood smoked bacon and fresh made Honey Mustard

## FROM OUR MASSIVE SMOKER "THE BEAST"



## DIRTY BIRD 13.75

Slow smoked pulled chicken tossed in OCC BBQ Sauce, cilantro-jalapeño slaw, applewood smoked bacon, pepper jack cheese and Smoked Tomato Aioli. Topped with buttermilk ranch

## OAK SMOKED BBQ PULLED PORK SANDWICH 13

Slow smoked pork with OCC BBQ Sauce and sweet pickles  
Add Granny Smith apple bleu cheese slaw 1

## LOW and SLOW BRISKET SANDWICH 14

Fresh brisket smoked in house for 16+ hours, OCC BBQ Sauce, smoked Gouda and hand breaded fried onion straws

Steak includes choice of two sides

Add bleu cheese butter or chimichurri 1

Add sautéed mushrooms or caramelized onions 2

## COWBOY RIBEYE 47

16 oz Black Angus bone-in Ribeye. Wet aged and carefully grilled on our open flame. We highly recommend topping off your Cowboy with our savory bleu cheese butter

## NEW YORK STRIP 34

12 oz aged Black Angus New York Strip lacquered with a Kentucky bourbon pepper glaze

## LEMON PEPPER AIRLINE CHICKEN 21

Marinated Airline chicken flour dusted and pan-seared. Served over roasted truffle red-skinned potatoes, and topped with fresh made Lemon Rosemary Sauce

## OCC BONE IN PORK CHOP 24

Bone in pork chop basted with honey balsamic and grilled to perfection. Topped with bleu cheese butter. Served with garlic mash and OCC Smoke House Gravy and sesame green beans  
The best F'n pork chop you've ever had!

## FROM OUR MASSIVE SMOKER "THE BEAST"

Our signature dry rubbed meats are slow smoked daily in "THE BEAST" under the watchful eye of our executive chef. Ribs and chicken served with house pickles, Hawaiian bread, baked beans and Granny Smith apple bleu cheese slaw.

## FULL RACK PINELLAS PARK RIBS 26

Keep it dry or glaze it

**NEW**

## SMOKED CHICKEN 20

2 Chicken leg quarters

## OCC SMOKED COMBO 24

Half a rack of ribs and a chicken quarter

Get yours now before we run out....or come back tomorrow



## NOT YOUR GRANDMAS MEATLOAF 21

our perfect blend of Bison and Black Angus beef is hand-formed and carefully smoked. Topped with our signature glaze. Served with garlic mash and OCC Smoke House Gravy and sesame green beans

# HOOK, LINE & SENIOR



## BLACKENED MAHI MAHI 20

Freshly caught mahi, served with garlic mash and mixed vegetables. Topped with Orange Habanero Glaze



## SHRIMP and GRITS 19.75

Blackened shrimp seared with Cajun andouille sausage. Served over smoked Gouda stone-ground grits and OCC Smoke House Gravy  
Best F'n grits in the South!

**NEW**

## LEMON CAPER SALMON 22

Fresh hand cut salmon topped with lemon caper cream sauce. Served over roasted truffle red-skinned potatoes

# PASTA



**NEW**

## CAPPELLINI and MEATBALLS 15

Served with homemade pomodoro

**NEW**

## TORTELLINI CARBONARA 15

Cheese tortellini smothered in house-made Carbonara sauce

ADD ONS: Chicken 6 | 6oz Steak 11 | Shrimp 7 | Lobster 20

## SPICY CAJUN ALFREDO 16

Made to order Cajun Alfredo tossed with fettuccine. Can't handle the heat? Ask for it mild

## MAC -N- T'S 15

Hand breaded all white meat chicken tenders served over our scratch made mac-n-cheese

## PESTO CAVATAPPI 16

Fresh made marcona almond pesto. Tossed with grape tomatoes and cavatappi

## SIDES 5

GRANNY SMITH APPLE BLEU CHEESE SLAW

SWEET POTATO WAFFLE FRIES

CURLY FRIES

BAKED BEANS

## PREMIUM SIDES 7

MIXED VEGETABLES  
SESAME GREEN BEANS  
GARLIC MASH and GRAVY

HOUSE SALAD  
GRILLED CORN ON THE COB  
MAC -N- CHEESE

# SEÑOR



# TACOS

## BLACKENED MAHI 12

Cilantro-jalapeño slaw, Strawberry Salsa and Tequila-Horseradish Crema

## BLACKENED SHRIMP 12

Shredded cabbage, diced tomatoes, pickled jalapeños and Tequila-Horseradish Crema

## LOBSTER 22

Sauteed lobster, cilantro-jalapeño slaw, sweet honey lime dressing and Tequila-Horseradish Crema

## VEGGIE 10

Smoked Roma tomatoes, caramelized onions, roasted cremini mushrooms and Monterey Jack cheese

## ROAD HOUSE BIRRIA 16

Shaved prime rib, cilantro, jalapeño, Monterey Jack, onion, lime and birria broth

**NEW**

## STEAK 14

Grilled Tenderloin Tips, cilantro-jalapeño slaw, Queso Fresco, Chimichurri

## CLASSIC CHICKEN 11

Choice grilled or blackened, shredded lettuce, diced tomatoes and shredded cheddar

## MOJO PULLED PORK 10

Mojo pulled pork, cilantro, jalapeños and pickled red onions