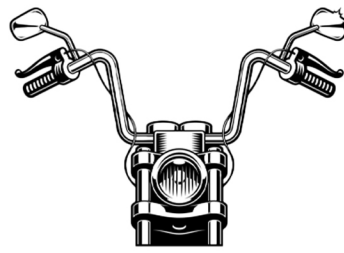


BURGERS



GRIPPERS



CARNIVOROUS CRAVINGS



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 28

Keep it dry or glaze it

SMOKED CHICKEN 22

2 Chicken leg quarters

OCC SMOKED COMBO 25

Half a rack of ribs and a chicken quarter

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



NOT YOUR GRANDMAS MEATLOAF 22

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

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 15

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 19

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 18

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 17

(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 16

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

MEATBALL SUB 16

Jumbo meatballs smothered in homemade pomodoro sauce and topped with mozzarella. on a toasted Italian roll

FRIED GREEN TOMATO BLT 13

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 14

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 13.5

Slow smoked pork with OCC BBQ Sauce and sweet pickles. Add Granny Smith apple bleu cheese slaw 2

LOW and SLOW BRISKET SANDWICH 14.5

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

SEÑOR



TACOS

BLACKENED MAHI 13

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

BLACKENED SHRIMP 13

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

LOBSTER 25

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

MOJO PULLED PORK 11

Mojo pulled pork, cilantro, jalapeños and pickled red onions

NEW

STEAK 16

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

CLASSIC CHICKEN 12

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

Steak includes choice of two sides

Add bleu cheese butter or chimichurri 1

Add sautéed mushrooms or caramelized onions 2

COWBOY RIBEYE 49

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 35

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

LEMON PEPPER AIRLINE CHICKEN 23

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 25

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!



HOOK, LINE & SENIOR

BLACKENED MAHI MAHI 21

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



SHRIMP and GRITS 20

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



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

CAPPELLINI and MEATBALLS 16

Served with homemade pomodoro

SPICY CAJUN ALFREDO 16

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

NEW

TOMATO BASIL TORTELLINI 15

Cheese stuffed tortellini smothered in creamy tomato basil sauce

MAC -N- T'S 16

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
CINNAMON SUGAR 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

SCAN QR CODE FOR *SPECIAL MENU* ITEMS!



We apply a 20% service charge on all checks. 100% of this charge goes to the staff member(s) providing your service. If you are not completely satisfied with your experience, please let a manager know immediately. We will rectify the situation, and, where appropriate, adjust your final bill. We greatly appreciate each and every customer.



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 13

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

SMOKE HOUSE NACHOS 16

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 9

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) 14

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 10

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 11

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 15

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 12

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

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 7 | Burger Patty 8 | 6oz Steak 12 |
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 10 FULL 14

CLASSIC CAESAR

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

HALF 9 FULL 13

OCC CHOPPER

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

CHOP IT IN HALF 10 FULL CHOPPER 14



GRINDER SALAD 14

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 14

Pickled beets and arugula tossed in our fresh made
EV00 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, pizzaioli sauce

PEPPERONI 14

Pepperoni, fresh mozzarella and pizzaioli sauce

SAUSAGE 14

Italian sausage, Gorgonzola and pizzaioli sauce

TRUFFLE SHUFFLE (V) 15

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



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 pizzaioli sauce

GRINDER 15

Genoa salami, pepperoni, hot capicola, provolone cheese,
and roasted garlic puree. Topped with our grinder salad,
served with a side of seasoned giardinara



HOT HONEY 15

Roasted garlic puree, Capicola, mozzarella, and Hot Honey.
Finished with fresh prosciutto, arugula, and balsamic glaze

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) 12

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

A 3.99% processing fee will be added to all

credit card transactions. No transaction fees for cash payments.

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