

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup \$3.79 Bowl \$4.79

SOUP OF THE DAY

Cup \$3.79 Bowl \$4.79

SPINACH AND ARTICHOKE DIP

Creamy blend of spinach & artichokes made from scratch served warm w/ tortilla chips \$7.99

BAJA CHICKEN EGGROLLS

Fried wontons stuffed w/ chicken, spinach, rice, corn, black beans with an avocado sour cream \$7.99

HOT MARYLAND CRAB DIP

Served warm with pita points. \$8.99

PARROT WINGS

Chicken wings & drum sticks that can be tossed with our Citrus BBQ, Jamaican Jerk or  Thai Chili sauces w/ Blue Cheese or Ranch & celery \$7.99

FIRECRACKERS

Breaded chicken breast tenders smothered in a Spicy Hot Sauce or  Bang Bang Style \$7.99

BANG-BANG SHRIMP

Breaded and fried shrimp tossed in a sweet chili sauce \$8.99

GYROS NACHOS

Chopped lamb and beef over lettuce, tomato, green onion, feta cheese, black olives, fried pita chips and drizzled with tzatziki sauce \$7.99

TUNA POKE STACK

Rare sushi grade tuna layered with a crispy wonton, seaweed salad, pickled ginger, soy-wasabi sauce and spicy tiger sauce \$9.99

ISLAND MAC 'N' CHEESE

A baked classic with a twist! Mixed with 3 different cheeses, Caribbean spice and topped with panko bread crumbs \$5.99

COCONUT SHRIMP

Coconut breaded and fried with mango scotch bonnet dipping sauce. \$7.99

LOADED CHEESY CHIPS

Home cooked potato chips topped with pulled chicken, bacon, melted spicy queso cheese & green onions \$8.99

GROUPEE FEET

Well not really feet but lightly battered and fried grouper bites with remoulade sauce. \$7.99

TEXAS SLIDERS

BBQ sauce, crispy onions, & American cheese on four fresh mini angus beef patties & buns \$8.99

GUACAMOLE DEL CABO

Made to order, fresh Hass avocados & our homemade pico de gallo, served w/ tortilla chips \$7.99

SALT & PEPPER CALAMARI

Lightly floured & crispy fried calamari with spicy marinara sauce and lemon aioli. \$7.99

ENTREE SALADS

All entrée salads served with 4oz of dressing, \$5.99 for extra dressing

SIDE MIXED GREEN SALAD

Greens, tomatoes, onions, croutons your choice of dressing: Blue Cheese, Buttermilk Ranch, Italian, Raspberry Vinaigrette or Balsamic Vinaigrette \$3.79

CAESAR SALAD

Chopped romaine lettuce, croutons, parmesan cheese and Caesar dressing.

With Chicken \$7.99

Shrimp \$8.99  Steak or Salmon \$9.99

Side Caesar Salad \$3.79

STEAK COBB SALAD

Steak, mixed greens, egg, cheddar, onions, tomatoes, bacon and blue cheese vinaigrette. \$9.99

MY BIG FAT GREEK SALAD

Mixed greens, tomatoes, onions, carrots, feta cheese, kalamata olives, pepperoncini peppers and Greek dressing. \$7.99

ASIAN SALAD

Mixed greens, julienne carrots, snow peas, orange segments, red peppers, green onions, crispy fried noodles and Asian vinaigrette.

Chicken \$8.99 Shrimp \$9.99 or Tuna \$11.99

SANTA FE CHICKEN SALAD

Mixed greens, southwestern spiced chicken, red onions, tomatoes, corn, black beans, tortilla strips, cheddar and tangy buttermilk dressing. \$8.99

BBQ CHICKEN SALAD

Mixed greens, grilled chicken, tomatoes, cheddar cheese, crispy fried onion rings and our own BBQ Ranch Dressing. \$8.99

BACON CHEESEBURGER SALAD

Chopped sirloin, mixed greens, tomatoes, red onion, pickles, bacon, cheddar, crispy shoestring fries with yellow mustard vinaigrette \$8.99

SANDWICHES

Served with French Fries. Orzo pasta salad can be substituted. Gluten Free Buns available \$1.00 extra 

STEAK & CHEESE SUB

Chopped ribeye, lettuce, tomato, mayonnaise and provolone cheese on an oven toasted sub roll

6" - \$7.99 / 12" - \$13.99

PHILLY STEAK SUB

Chopped ribeye, sautéed onions, green peppers, mayonnaise and American cheese on an oven toasted sub roll

6" - \$7.99 / 12" - \$13.99

FISH TACOS

Caribbean spiced catch of the day, shredded lettuce, queso fresco, pico de gallo & lime-cilantro sour cream w/ flour tortillas \$8.99 (sorry no fries)

BLACKENED CHICKEN BREAST SANDWICH

Pepper jack cheese, lettuce, tomato, onions, and spicy mayonnaise on a Kaiser roll. \$7.99
add bacon \$.79

SOUTHWESTERN VEGGIE BURGER

A black bean-mixed vegetable patty topped with provolone cheese & avocado sour cream \$7.99

THE "BERNIE" BURGER

½ lb of ground Angus Sirloin with lettuce, tomato, onions, and pickle on a Kaiser roll. \$7.99

Add: cheddar, swiss, american, provolone, pepper jack, feta, mushrooms, sautéed onions, bacon, crispy fried onion rings \$.79 each

MAHI MAHI SANDWICH

Griddle seared with mild or spicy Caribbean rub, lettuce, tomato, onions & key lime tartar sauce on a Kaiser roll

\$8.99 add cheese \$.79 extra

CARIBBEAN CRAB CAKE SANDWICH

Sautéed and topped with mango-corn salsa and lemon aioli on a Kaiser roll. \$9.99

GYRO SANDWICH

Sliced lamb & beef, lettuce, tomatoes, onions & tzatziki sauce wrapped in grilled pita. \$7.99

GYRO PLATE

Just like the sandwich but open faced including feta, kalamata olives & a side of homemade tzatziki sauce on a sliced grilled pita. \$8.99

GOURMET PIZZAS

10" pan pizzas, please no substitutions

BACON CHEESEBURGER PIZZA

Ground sirloin, bacon, tomato sauce, cheddar and mozzarella. \$9.99

PESTO MARGHERITA PIZZA

Pesto sauce, diced tomatoes, mozzarella and provolone \$8.99

HAWAIIAN PUNCH PIZZA

Ham, pineapple, mozzarella and white sauce. \$9.99

JIMMY'S SUPREME

Pepperoni, green pepper, onion, mushroom, sausage, ground beef, tomato sauce, mozzarella and provolone cheeses \$11.99

SEAFOOD SENSATION PIZZA

Shrimp, crabmeat, diced tomatoes, mozzarella and Cajun Alfredo sauce \$12.99

WHITE STYLE PIZZA

White sauce, mozzarella and provolone \$8.99

 Gluten free crust available, \$1.00 extra

MEXICAN CHICKEN PIZZA

Shredded chicken, tomato, green onion, black beans, chili sauce, cheddar & mozzarella \$10.99

THE TOMATO PATCH PIZZA

Tomatoes, onions, green peppers, mushrooms, spinach, mozzarella and tomato sauce. \$11.99

THE MIGHTY MEATY

Pepperoni, ham, sausage, ground beef, bacon, mozzarella and tomato sauce. \$11.99

ZORBA THE GREEK

Tomatoes, feta cheese, spinach, black olives, garlic, mozzarella and olive oil. \$10.99

BBQ CHICKEN PIZZA

BBQ Sauce, chicken, red onions and smoked provolone cheese \$10.99

BUILD YOUR OWN PIZZA

Start with tomato sauce and cheese then you add the rest. \$8.99 \$.99 per topping

LAND LOVERS

All entrees served with daily sides unless otherwise specified

Jamaican Jerk Pork

Sweet & spicy glazed pork shanks w/ a mango-corn salsa and black beans & rice \$14.99

St Lucia BBQ Chicken

Caribbean spice rubbed chicken breasts, tropical rum BBQ sauce topped with salsa verde, black beans & rice. \$13.99

Pollo Loco Chicken

Twin sautéed chicken breasts with peppers & onions and topped with hot & spicy melted queso cheese with black beans & rice \$14.99

Ka Pow Chicken and Shrimp

Sautéed shrimp and chicken with julienne carrots, snow peas, green onions, jasmine rice and coconut curry sauce. \$14.99

Aloha Chicken

Twin chicken breasts grilled with a teriyaki glaze and topped with a tropical fruit salsa. \$13.99

Baby Back Bibs

Slow roasted baby back pork ribs with homemade Citrus BBQ sauce & fries.

1/2 rack \$13.99 full rack \$22.99

Brazilian Steak Carnival

Brazilian spiced and grilled steak smothered w/ melted queso cheese, bacon, green onion and decorated with crispy tri-colored tortillas over jasmine rice \$17.99

Cuban Style Steak

Marinated steak topped with chimichurri sauce, black beans and rice. \$16.99

Top Sirloin Steak

8oz Top Sirloin Steak, cooked to your liking \$17.99

Bernie's Health Stack (under 550 calories)

 Grilled chicken or baked tilapia topped with a tomato-kale bruschetta, steamed vegetables and jasmine rice \$13.99

SEA LOVERS

All entrees served with daily sides unless otherwise specified

Scallops Charleston

Sea scallops baked w/ red peppers, mushrooms and creamy Alfredo sauce topped with a crispy panko-Swiss cheese crust \$16.99

Jerk Mahi Mahi & Shrimp

Jerk rubbed Mahi and grilled shrimp with mixed vegetables over jasmine rice topped with a pineapple-mandarin orange glaze \$17.99

South Pacific Tuna

Sliced sesame seared tuna, topped with honey soy glaze, dynamite and sweet wasabi cream sauces, jasmine rice and marinated cucumbers \$17.99

Caribbean Style Crab Cakes

Sautéed Caribbean style crab cakes with mango-corn salsa and lemon aioli. \$18.99

Snapper & Crab Acapulco

Jerk seasoned and grilled red snapper topped with lump crabmeat, pacific coast salsa and avocado lime aioli, rice & black beans \$18.99

Seafood Enchiladas

Sautéed fresh fish & shrimp rolled in corn tortillas topped with chili pepper sauce and melted queso cheese, rice & black beans \$14.99

Honey Glazed Salmon

Seared Atlantic Salmon with a sweet honey-mustard glaze \$16.99

Carolina Shrimp & Grits

Spicy cheddar cheese grit cake, sautéed shrimp, Andouille sausage, mixed vegetables & homemade red-eye gravy \$15.99

Catch In A Bag

Bernie's favorite! South Florida seasoned seafood catch of the day and mixed vegetables baked in a parchment bag \$16.99

Coconut Shrimp Dinner

Coconut breaded and fried with mango scotch bonnet dipping sauce. \$14.99

Pub Style Fish & Chips

Beer battered tilapia, salt & vinegar seasoned waffle fries, homemade tartar sauce & cole slaw. \$13.99

PASTAS & GUMBO

SEAFOOD GUMBO

Shrimp, scallops, fresh fish, chorizo sausage & jasmine rice w/ a spicy Louisiana gumbo sauce \$15.99

LITTLENECK CLAM LINGUINE

Littleneck and chopped clams with a white wine butter sauce. \$14.99

CHICKEN JAMBALAYA

Linguini noodles, chicken, andouille sausage, sautéed peppers and onions in a spicy Cajun cream sauce. \$13.99

CHICKEN & SHRIMP PAD THAI (HOT)

Chicken, shrimp, carrots, snow peas, noodles, green onions & peanuts with spicy Thai Goo sauce. \$14.99

FRUITS DE MER (FRUITS OF THE SEA)

Scallops, shrimp, clams, and spinach tossed in a seafood cream sauce with linguini pasta \$15.99

PENNE PASTA BOLOGNESE

Penne pasta topped with a hearty ground beef, herb, tomato-vegetable ragù. \$10.99



MARGARITA SHRIMP ANGEL HAIR

Sautéed shrimp, red onion, tomatoes tossed in a light cilantro tequila-lime cream sauce \$13.99

STEAMED SEAFOOD

STEAMED SHRIMP

Peel & eat shrimp w/ old bay seasoning, served w/ daily vegetables. ½ lb \$8.99 1 lb \$17.99

STEAMED CLAMS

1 dozen littleneck clams, served with daily vegetables. \$8.99

STEAMED ALASKAN SNOW CRAB LEGS

1 pound of delicious Alaskan snow crab clusters, Served with daily vegetables. \$Market Price

STEAMED SEAFOOD SAMPLER

1 Alaskan snow crab cluster, ½ pound of shrimp, 6 littleneck clams Served w/ daily vegetables. \$Market Price

KIDS MENU

KIDS SODA \$1.89

GRILLED CHEESE SANDWICH

With French fries \$4.99

CHICKEN FINGERS

With French fries \$5.29

PENNE PASTA

With butter or tomato sauce \$4.99

SMALL CHEESE PIZZA

Tomato sauce and mozzarella \$4.99

MINI HAMBURGERS

With French fries \$4.99

DOGGY DOG Hot dog with fries \$4.59

Gluten Free Hot Dog Bun available \$1.00 extra 

KIDS FISH N' CHIPS

Crispy fried fish with fries \$5.29

SHRIMP N' CHIPS

Fried shrimp with fries \$4.99

 STEAK & POTATOES 

5oz sliced tenderloin with mashed potatoes \$7.99

 GRILLED CHICKEN BREAST w/ vegies \$6.99 

 10" GLUTEN FREE CHEESE PIZZA \$9.99 



Denotes a Barefoot Bernie's Favorite



Denotes Healthy Alternative

 Denotes Gluten Free Meals  Denotes meal can become Gluten Free with slight Modification (ask your server for details)

18% gratuity will be added to parties of 6 or more 20% gratuity will be added on parties of 6 or more with separate checks

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



BEVERAGES

Coke, Diet Coke, Mr. Pibb, Lemonade, Barq's Root Beer, Sprite, Ginger Ale.....\$1.99

Ice Tea, Sweetened Ice Tea, Coffee.....\$1.99

Milk, Orange, Pineapple, Grapefruit, Cranberry or Apple Juice.....\$2.09

Bottled Water.....\$2.09 Perrier Sparkling Water.....\$2.09

DRAFT BEERS

16 oz Chilled Pint

Bud Light.....\$3.55

Blue Moon Belgian White.....\$4.15

Yuengling Lager.....\$3.55

Fat Tire Amber Ale.....\$4.80

Guinness Drought.....\$5.50

NEW! Lagunitas IPA.....\$4.80

Scrimshaw Pilsner.....\$5.75

NEW! "Chip's Pick".....Prices Vary

(A changing draft with bottles available @ Chip's
Vine & Beer Market, ask your server about it)

BOTTLED BEERS

Angry Orchard Hard Cider.....\$4.80 **GT**

Bell's Two Hearted Ale.....\$5.60

Budweiser.....\$3.55

Bud Light.....\$3.55

Bud Light Lime.....\$3.80

Coors Light.....\$3.55

Corona.....\$4.65

Corona Light.....\$4.65

Dos Equis "XX".....\$4.65

Heineken.....\$4.65

NEW! Hell or High Watermelon Wheat.....\$5.30

NEW! Lagunitas Little Sumpin' Sumpin Ale.....\$5.30

Michelob Ultra Light.....\$3.80

Miller Lite.....\$3.55

Natty Green's Southern Pale Ale.....\$4.80

Newcastle Brown Ale.....\$4.80

O'Doul's N/A.....\$3.25

NEW! Park Day Bohemian Style Pilsner.....\$5.30

Red Stripe.....\$4.80

NEW! Sam Adams Boston Lager.....\$4.80

NEW! Sierra Nevada Seasonal(ask your server).....Prices Vary

Stella Artois.....\$4.80

WINES BY THE GLASS

White

Salmon Creek, Pinot Grigio, CA.....\$4.35

NEW! Ecco Domani, Pinot Grigio, Italy.....\$5.25

NEW! Ferrari-Carano, Fume Blanc, CA.....\$6.75

Massimo, Sauvignon Blanc, NZ.....\$5.60

Beringer, White Zinfandel, CA.....\$4.35

Redwood Creek, Chardonnay, CA.....\$4.35

Hess Select, Chardonnay, CA.....\$6.20

Seaglass, Riesling, CA.....\$5.60

NEW! Voga, Moscato, Italy.....\$5.25

Lafayette, Champagne Split, CA.....\$6

Red

NEW! Red Diamond, Merlot, VA.....\$5.25

Cupcake, Pinot Noir, CA.....\$5.25

Alamos, Malbec, ARG.....\$5.25

NEW! Fess Parker, Frontier Red, CA.....\$5.60

NEW! Kenwood Yulupa, Cabernet Sauvignon, CA.....\$6

Louis Martini, Cabernet Sauvignon, CA.....\$7.10

NEW! Apothic Red, Winemakers Blend, CA.....\$5.60

NEW! Wyndham Bin 555, Shiraz, AU.....\$5.60

Please See **OUR TABLE TOP DISPLAY MENU FOR WINES BY THE BOTTLE & SPECIALTY DRINKS**

Lean-a-Licious Menu

All dishes are under 550 calories

Lean-a-Licious Southwest Salad **GF**

Grilled chicken, mixed greens, red onion, tomatoes, corn, black beans, sliced avocado, cilantro-lime vinaigrette \$8.99

Lean-a-Licious Jerk Mahi Tacos **GF**

Corn tortillas, jerk grilled mahi, avocado aioli, tropical fruit salsa, green onion, salsa verde \$8.99

Lean-a-Licious Oriental Chopped Salad

Romaine, kale, red pepper, carrots, green onion, sliced almonds, sesame-soy dressing
Chicken \$8.99 Shrimp \$9.99

Lean-a-Licious Grilled Salmon **GF**

Grilled salmon, jasmine rice, spinach-mushroom salad with champagne vinaigrette \$16.99

Lean-a-Licious Chicken Health Stack **GF**

Grilled chicken topped with a tomato-kale bruschetta, steamed vegetables and jasmine rice
Lunch \$8.99 Dinner \$13.99

Lean-a-Licious Tilapia Health Stack **GF**

Baked tilapia topped with a tomato-kale bruschetta, steamed vegetables and jasmine rice \$13.99

Lean-a-Licious Grilled Steak **GF**

Grilled sirloin, jasmine rice, onion-tomato-kale salad with balsamic vinaigrette \$17.99



Menu designed by Marlee V, Personal Trainer

Jerk Mahi Tacos



Oriental Chopped Salad



Chicken Health Stack

