

Shareables

Short Rib Nachos	\$17
Tortilla, braised pulled short ribs, queso blanco, pico de gallo, scallions OVER FRIES +\$4.00	
*Tuna Wontons	\$19
Deep fried wonton, spicy Asian tuna tartare	
Loggerhead's Wings	\$20
10 wings tossed in your choice of Buffalo, garlic parmesan or lemon pepper. Served with carrot sticks	
Shrimp Cocktail	\$18
Poached shrimp with cocktail sauce, lemon, and green onion	
Salmon Fish Dip	\$13
Smokey Atlantic salmon, jalapeños, lemon, and tortilla chips	
☛ Giant Pretzel	\$15
Oversized salted pretzel served with beer cheese	
CHARCUTERIE-STYLE	\$26

Dessert

Out of Control Float	\$17
A twist on a classic Root Beer Float	



LOGGERHEADS

SPORTS PUB

Greens

Caesar Salad	\$18
Chopped romaine lettuce, brioche croutons, housemade Caesar dressing, parmesan cheese, choice of chicken, chilled shrimp, or salmon	
Caprese Salad	\$15
Heirloom tomatoes, fresh mozzarella, baby arugula, balsamic drizzle, chive oil	
Chop Salad	\$14
Mixed greens with tomato, onion, olives, feta, pepperoncini, housemade Italian dressing	

Fork and Knife

Three Meat Stromboli	\$22
Stromboli filled with pepperoni, salami, prosciutto, provolone cheese, mozzarella cheese, and light marinara	
*Grilled Salmon Entrée	\$25
Salmon, yucca fries, chimichurri sauce, greens, tomato confit	
Miami Ribs	\$26
Cola cilantro marinated Korean style ribs tossed in sweet chili cilantro sauce, yucca fries	

Handhelds

served with french fries

The Alamo	\$19
Two 4 oz patties, pepper jack cheese, queso, pico de gallo, guacamole, and jalapeños on Texas toast	
<i>*No modifications or substitutions*</i>	
*B.Y.O. Burger	\$17
Two 4oz patties, your choice of cheese, lettuce, tomato, onion, on a brioche bun sub grilled chicken or beyond meat patty	
☛ Meatball Sub, Grinder, Hoagie, Hero	\$19
Housemade meatballs, tomato sauce, ricotta, parmesan, on a hoagie roll	
Texas Philly Sandwich	\$22
Braised pulled short rib, peppers, onions, queso, jalapeños, hoagie roll	
☛ The Garden of Eden	\$17
Mixed greens with sliced tomato, onion, olives, feta, pepperoncini, house made Italian dressing, ricotta spread on toasted challah bread	
Carolina Gold Chicken Sandwich	\$18
Crispy chicken tossed in Carolina mustard barbeque, coleslaw, jalapeños, sliced tomato, brioche bun ADD BACON +\$3.00	
The Grouper Rachel	\$22
Grouper, coleslaw, sweet remoulade, swiss cheese, on toasted rye bread	
<i>*No modifications or substitutions*</i>	

☛ Plant-based option available or substitution available

*Consumer Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Credit card payments are subject to a 2.5% surcharge

HAMMOCK BEACH
PIZZA  GELATO

Please visit us at Pizza & Gelato to try our 14+ flavors, served by the scoop, cone, or bucket at Pizza and Gelato!

BLANCO

Unaged, "taste the agave"

Cincoro	\$22
Volcan	\$15
Herradura	\$14
Avion	\$14
Patron	\$15
Dobel	\$15
Codigo	\$13
Milagro Single Barrel Reserve	\$13
Santaleza	\$18
Terralta	\$12
Casamigos	\$20
Patron El Cielo	\$35

REPOSADO

Aged at least one to eleven months in American or European oak barrels

Cincoro	\$24
Volcan	\$16
Herradura	\$16
Milagro	\$13
Fortaleza	\$18
Avion	\$16
Clas Azul	\$35
Casa Migos	\$22
LOBOS	\$16
Blue Nectar	\$16
El Mayor	\$16
Santaleza	\$16
Milagro Single Barrel	\$18
Terralta	\$15
Teremana	\$13
Patron El Alto	\$52



LOGGERHEADS
SPORTS PUB

TEQUILA

A distilled beverage that is made from the fermentation of the sugars found from the blue agave plant. Once it has been cooked then distilled.

TEQUILA FLIGHTS

Herradura	\$21
<i>Tequila Flight</i>	
<i>1 oz blanco, 1 oz reposado, 1 oz añejo</i>	
Terralta	\$26
<i>Tequila Flight</i>	
<i>1 oz blanco, 1 oz reposado, 1 oz añejo</i>	
Cincoro	\$32
<i>Premium Tequila Flight</i>	
<i>1 oz blanco, 1 oz reposado, 1 oz añejo</i>	
Patron	\$45
<i>Premium Tequila Flight</i>	
<i>1 oz reposado, 1 oz añejo, 1 oz el cielo, 1 oz axtra añejo</i>	
Avion	\$55
<i>Premium Tequila Flight</i>	
<i>1 oz blanco, 1 oz reposado, 1 oz extra añejo, 1 oz cristalino</i>	
Komos	\$70
<i>Premium Tequila Flight</i>	
<i>1 oz anejo cristalino, 1 oz rosa reposado, 1 oz anejo reserva, 1 oz extra añejo</i>	

AÑEJO

Aged at least twelve months in American or European oak barrels

Cincoro	\$28
Ambhar	\$17
Herradura	\$16
Patron	\$20
Terralta	\$18

EXTRA AÑEJO

Aged at least three years

Chamucos	\$32
Number Juan	\$24
Terralta	\$28
Patron	\$28
Avion	\$51

CRISTALINO

Añejo tequila that has been filtered with activated charcoal in order to remove color but retain flavor

KOMOS	\$25
Avion	\$32

MEZCAL

mezcal can be produced from up to 50 species of the agave plant

Burrito Cenizio	\$12
Burrito Ensemble	\$14
Senior Sotol	\$11
Koch El	\$14

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