



## BROCKTOPUS PLATTERS

SERVED AFTER 5:00 PM

SERVED WITH CHOICE OF ONE SIDE: FRIAR FRANKLIN'S FRIES, DRESSED CABBAGE, CUP OF STEW OR GREEN SALAD.  
PLATTERS COME WITH CITRUS, PICKLED VEGGIE AND OUR HEARTY HOUSE MADE BREAD

### SCURVY SCAMPI 18.50

Tail-on sauteed shrimp, boldly seasoned like a cannon blast, rich as sunken treasure & twice as good.

### PRIVATEER'S POULTRY 16.25

Tender flame grilled chicken thighs kissed by fire and garlic. A bounty for even the bravest of buccaneers.

### PIRATE'S PIG 15.00

Slow smoked pork shoulder shredded & tossed in Dragon's Blood BBQ Sauce. You'll do time in a dungeon or brig just to savor the flavor.

### THE KING'S PLATTER 20.50

Ribeye roast, boldly seasoned cooked slow, sliced to please & tender enough for royalty and peasant alike.

### BRATWURST BOUNTY 15.00

Our own secret bratwurst recipe straight from the Brocktopus' smokehouse locker.

### BROCKTOPUS' BOUNTY 25.50

A wonderous combination of sliced ribeye roast, smoked sausage and sauteed shrimp plundered from land & sea alike. No creature is safe, no flavor spared.

## JOIN US AND FEAST ON OUR DAILY SPECIALS!

(LIMITED QUANTITIES)

#### WEDNESDAY, PETALS OF THE SUN

Blossoms kissed by golden light, resting atop a savory harvest of summer's bounty. Zucchini blossoms filled with cheese, battered and fried crisp. Served over savory sauteed zucchini and eggplant, all brought together by a warm and seasoned tomato sauce.

#### FRIDAY, NEPTUNE'S BOUNTY

Ale battered cod fillets, deep fried to golden perfection. So good you'll abandon your net. Served with thine choice of side.

#### THURSDAY, CHEF'S CHOICE

Behold, the wonderous creations brought to you by our amazing kitchen staff, all whom have had a hand in creating a weekly meal just for you! Ask your server for details.

#### SATURDAY, BONEYARD BOUNTY

Tender, smoky, sticky-sweet pork ribs fit for a pirate king. Basted in Dragon's Blood BBQ Sauce & seared with vengeance. Served with thine choice of side.

Ribs only available after 5:00 pm

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*





## FRIAR FRANKLIN'S BLESSINGS

### FRIAR FRANKLIN'S FRIES 8.00

Golden, crispy and blessed by the friar himself. Amen and pass the sauce.

Or get them loaded with slow smoked shredded pork shoulder, onions, jalapenos and melted Landlubber Lager Beer Cheese for 15.50

### SWORD OF SWINE 15.00

House smoked bratwurst (3) impaled on wooden pikes. Take up arms (and mustard).

### THE KINGS PICKLE 6.00

The one, the only... THE KIIIIIIING's Pickle! According to legend it's the Queen's favorite fruit and the court's greatest mystery.

## THE HUMBLE HAMBURGERS

SERVED WITH CHOICE OF ONE SIDE: FRIAR FRANKLIN'S FRIES, DRESSED CABBAGE, CUP OF STEW OR GREEN SALAD.

SUBSTITUTE GRILLED CHICKEN ON ANY BURGER \$2. ADD BLACK FOREST BACON FOR \$3

### YE OLDE CHEESEBURGER 15.00

Au jus braised beef patty, cheese, onions, lettuce, fresh pickles and tomato. So simple. So satisfying. Absolutely sacred.

### FOREST BURGER 17.00

Beef patty, swiss cheese, sautéed mushrooms, Black Forest bacon. Deep and earthy; like a hunter's reward.

### THE SCURVY 16.25

Beef patty topped with french fries, melted beer cheese and Dragon's Blood BBQ Sauce. Like the good captain, a monstrous mess... of flavor.

### FIRE DOWN BELOW 15.50

Beef patty topped with jack cheese, jalapenos and Ghost Reaper Honey Sauce. Hotter than a cannon blast and just as reckless.

## MYTHICAL MAYHEM

### THE FORAGER'S FEAST 12.50

A hearty harvest gathered from woodlands and fields. Cucumbers, tomatoes, house made croutons, pickled onions, sautéed mushrooms, and sunflower seeds atop a bed of lettuce.

Add a choice of ribeye, chicken or shrimp for 5.50

### KING'S DIP 16.50

A savory delight with a mound of sliced ribeye roast atop a grilled hoagie and a cup of au jus. Lords of the land go to war for this bounty!

Add cheese for \$2

### ROYAL BLT 15.50

Black Forest bacon, lettuce, tomato and the finest mayo in all the land on two grilled slices of our own house-made bread!