



THE CAVALIER
BEACH BAR

SHAREABLES

NORTH END NACHOS

slow cooked shredded pork, house fried tortilla chips, black beans and seasoned rice, shredded cheese, nacho cheese sauce, pico de gallo, cilantro, sour cream, sliced jalapenos **15**

STEAMED SHRIMP BY THE POUND

shrimp served with cocktail sauce, cajun remoulade, and lemon wedges **28 per pound**

CRISPY FRIED CALAMARI

lightly breaded and fried calamari rings and tentacles, served with marinara sauce and lemon wedges **14**

BONELESS CHICKEN WINGS

8 fried boneless white meat chicken tossed with your choice of buffalo sauce, barbecue sauce, or lemon pepper, served with carrot and celery sticks and choice of ranch or blue cheese **13**

FRIED OYSTER

lightly dusted fresh oysters fried, served with cajun remoulade and cocktail sauce **15**

HUMMUS PLATTER

plain hummus garnished with roasted red peppers and feta, served with pita chips and garden vegetables **12**

SALADS

MIX BERRY SALAD

mix greens strawberry, blueberry, blackberry, almond, goat cheese, poppy seed vinaigrette **15**

CAESAR SALAD

chopped romaine lettuce, garlic croutons, shaved parmesan cheese, creamy Caesar dressing **13**

TOMATO CAPRESE SALAD

sliced heirloom tomatoes, sliced fresh mozzarella cheese, maldon salt, fresh basil, and balsamic glaze **15**

ADD: Grilled Salmon **14** or Keto Chicken Salad **8**

BOWLS

POKE BOWL

fried rice, romaine lettuce, ponzu marinated tuna (raw*), surimi crab meat, seaweed salad, diced mango, edamame **16**

BURRITO BOWL

seasoned rice, black beans, chorizo, choice or pulled pork or grilled chicken, shredded cheese, guacamole, pico de gallo, fresh jalapenos, cilantro and sour cream **14**

TACOS

no modifications, two tacos per order

BEEF SHORT RIB TACOS

guajillo chili, tomato, and garlic braised shredded beef short rib accompanied with shredded cabbage and cilantro blend, shaved jalapenos, fried onions, cilantro crema and chopped cilantro **16**

FISH TACOS

fried grouper accompanied with shredded cabbage and cilantro blend, caramelized onions, and topped with chipotle crema and sliced radish **16**

CARNITAS TACOS

garlic, cumin, and chili spiced smoked pork shoulder accompanied with shredded cabbage and cilantro blend, pickled red onions, roasted yellow peppers, and topped with cilantro crema and cilantro sprigs **16**

SANDWICHES

served with choice of chipotle cole slaw, chips, or french fries

ALL AMERICAN CHEESEBURGER

7oz ground beef patty grilled and topped with American cheese, lettuce, tomato, and pickle on brioche bun **15**

BEACH BAR CRAB CAKE SANDWICH

jumbo lump crab cake on brioche with lettuce, tomato, and remoulade **17**

MAINE LOBSTER ROLL

cooked lobster meat mixed with tarragon mayo and lemon zest served on a griddled split-top brioche lobster roll **21**

BEER BATTERED FISH SANDWICH

5oz battered cod served with american cheese, tartar sauce, lettuce, and tomato on brioche bun **14**

PESTO CHICKEN SANDWICH

6oz grilled chicken breast topped with pesto mayonnaise, fresh mozzarella, lettuce, and tomato served on a brioche bun **14**

TULU KETO CHICKEN SALAD SANDWICH

slow poached chicken breast mixed with celery and tarragon herb mayonnaise topped with lettuce, sliced tomato, and sliced avocado all on a toasted croissant **13**

CHICKEN CAESAR WRAP

a combination of baby kale and romaine lettuce mixed with grilled chicken, parmesan cheese, and caesar dressing rolled in a sundried tomato wrap **13**

ENTRÉES

FISH AND CHIPS

beer battered cod filets accompanied by chipotle slaw, tartar sauce and malt vinegar, served with choice of french fries or chips **18**

CHIPOTLE GLAZED SALMON

fresh atlantic salmon seared and glazed with a brown sugar chipotle glazed, served over a bed of red rice and stewed black beans topped with pico de gallo, cilantro, and sour cream **24**

CRAB CAKE ENTRÉE

two Tulu crab cakes seared to golden brown and cooked to perfection topped with cajun remoulade, served with seasoned red rice and grilled broccolini **38**

FRIED OYSTER PLATTER

local oysters breaded with a cornmeal breading and fried to golden brown served with french fries, chipotle slaw, cajun remoulade, cocktail sauce, lemon wedges **19**

DESSERTS

Key Lime Cheesecake **9**

Tarnished Truth Bread Pudding
served with Tarnished Truth Bourbon Syrup, Walnuts, and Pecans **9**

Avocado Pudding **8**

Molten Lava Cake **9**

KIDS' MENU

Chicken Fingers with choice of Mac and Cheese,
Fruit Cup, or French Fries **9**

Kids Hamburger or Cheeseburger with choice of Mac and Cheese,
Fruit Cup, or French Fries **9**



THE CAVALIER
BEACH BAR

FRESH HANDCRAFTED MOJITOS 11

STRAWBERRY LEMON Superior rum, muddled with fresh strawberries, lemons, classic syrup and mint leaves, topped with a splash of lemon-lime soda

CILANTRO LIME 151 rum, muddled with cilantro, limes, classic syrup and mint leaves, topped with a splash of ginger ale

CUCUMBER BASIL Superior rum, muddled with fresh cucumbers, limes, classic syrup, basil and mint leaves, topped with a splash of seltzer

BLUEBERRY LAVENDER Black rum, muddled with fresh blueberries, lemons, lavender syrup, classic syrup and mint leaves, topped with a splash of lemon-lime soda

SOUTHERN WATERMELON Spiced rum, muddled with fresh watermelon, lemons, limes, classic syrup and mint leaves, topped with a splash of lemon-lime soda

CLASSIC Superior rum, muddled with fresh lemons and limes, classic syrup, mint leaves, topped with a splash of lemon-lime soda

MOSCOW MULES 10

ARIZONA MOSCOW MULE Tulu-Infused Jalapeño vodka, fresh hand-pressed limes, Prickly Pear Syrup, ginger beer

CHERRY BLACKBERRY MOSCOW MULE Cherry vodka, fresh hand-pressed limes, muddled blackberries, ginger beer

BLUEBERRY LEMON MOSCOW MULE Blueberry vodka, fresh hand-pressed limes and lemons, ginger beer

CARROT GINGER MOSCOW MULE Vodka, cold-pressed carrot juice, fresh hand-pressed limes, oranges and lemons, ginger beer

THE ORIGINAL MOSCOW MULE Vodka, fresh hand-pressed limes, ginger beer

MARGARITAS 10

LAVENDER MARGARITA Gold tequila, triple sec and lavender syrup, with fresh hand-pressed oranges and limes

CUCUMBER MARGARITA Silver tequila, agave nectar, muddled cucumbers, with fresh hand-pressed limes

PRICKLY PEAR CACTUS MARGARITA Silver tequila, triple sec, prickly pear syrup, agave nectar, with fresh hand-pressed limes and lemons

JALAPEÑO MARGARITA Silver tequila, triple sec, a dash of honey and agave nectar, with fresh hand-pressed limes and lemons, and freshly sliced jalapeños

BLOOD ORANGE MARGARITA Gold tequila, blood orange syrup and agave nectar, with fresh hand-pressed limes

BEER ON TAP

Bud Light 4.2% ABV 6	O'Connor El Guapo IPA 7.5% ABV 7
Yuengling Traditional 4.5% ABV 6	Kona Big Wave Blonde 4.4% ABV 7
Stella Artois 4.8% ABV 7	Fat Tire Amber 5.2% ABV 7
Blue Moon 5.4% ABV 7	Samuel Adams Seasonal 6.8% ABV 7

DOMESTIC BEER 7

Miller Lite Budweiser Heineken Corona Extra Michelob Ultra

CIDERS & SELTZERS

HARD CIDERS Angry Orchard Crisp Apple **7**

SELTZERS White Claw Grapefruit, Black Cherry, or Lime **7**

CRUSHES 10

ORIGINAL ORANGE Orange vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec

CREAMSICLE Vanilla Bean vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec

ORANGE COCONUT Coconut vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec

TEXAS GRAPEFRUIT Texas Grapefruit vodka, fresh hand-pressed grapefruits, lemon-lime soda and triple sec

PINEAPPLE ORANGE Pineapple vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec

BLUEBERRY LEMONADE Blueberry vodka, fresh hand-pressed lemons, lemon-lime soda and triple sec

JALAPENO ORANGE Tulu Infused jalapeno vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec

FROZEN DRINKS

FROSÉ ALL DAY Rosé wine, grapefruit vodka, and ginger juice **14**

CAVALIER COLADA Jamaican dark rum, pina colada puree and your choice of regular, strawberry, or mango, raspberry, blackberry, prickly pear, or lavender. **13**

MARGARITAS Gold Tequila and your choice of lime, strawberry, or mango, raspberry, blackberry, prickly pear, or lavender. **12**

DAIQUIRIS White rum and your choice of lime, strawberry, mango, or banana. Add a flavor enhancer: raspberry, blackberry, prickly pear, or lavender. **12**

RUM RUNNER Light rum, dark rum, banana & blackberry liqueurs, orange & pineapple juice, and topped with a float of 151 proof rum **14**

MAI TAI Light rum, coconut rum, orange juice, and pineapple juice, swirled with grenadine, and topped with a dark rum float **14**

WINES BY THE GLASS 5oz

SPARKLING Piper Sonoma NV, Brut California **11.25**

PINOT GRIGIO Banfi, Tuscany, Italy **9.25**

SAUVIGNON BLANC Chateau Ste. Michelle, Columbia Valley, Washington **10**

CHARDONNAY Sonoma-Cutrer, California **10.50**

REISLING Manfred Breit, Mosel, Germany **12.50**

ROSÉ Chateau d'Esclans, Whispering Angel, Côtes de Provence, France **13.75**

PINOT NOIR Mark West, California **12.50**

MERLOT Wild Horse, Monterey, California **10.50**

CABERNET SAUVIGNON William Hill, Central Coast, California **8**

ZINFANDEL Michael David, Freakshow, Lodi, California **12.50**

MOSCATO Tintero, Sori Gramela, Piedmont, Italy **11.50**

TARNISHED TRUTH SIGNATURES

THE AVA MARTINI Ava vodka, dry vermouth, orange blossom water **12**

NO MORE THYME Thyme-Infused Fourth Handle gin, lemon, sugar, lemon-lime soda **11**

TARNISHED MANHATTAN Tarnished Truth Rye bourbon whiskey, sweet vermouth, aromatic bitters, Bing cherries **12**