

# SUGAR BARGE BAR & GRILL

## APPETIZERS

<b>Prawn Cocktail</b> 6 large shrimp served chilled with cocktail sauce & lemon	\$14
<b>Calamari Strips</b> Served golden brown with lemon and cocktail sauce	\$12
<b>Coconut Prawns</b> 5 large hand breaded prawns served with dipping sauce	\$14
<b>Steamed Clams</b> Fresh clams, white wine, garlic, butter, scallions, tomato & parsley	\$22
<b>Fried Artichoke Hearts</b> Served golden brown with honey Dijon dipping sauce	\$8
<b>Fried Green Beans</b> Served with a Sriracha ranch dipping sauce	\$8

## DINNER ENTRÉES

### DUNGENESS CRAB CIOPPINO FRIDAY NIGHT SPECIAL ONLY—\$32

<b>Calamari Dore</b> Tender calamari steak dipped in egg, sauteed and served with a lemon caper sauce	\$21
<b>Panko Crusted Halibut</b> Fresh halibut served golden brown with a Dill Beurre Blanc Sauce	Market
<b>Fish &amp; Chips</b> Fresh cod in a tempura beer batter served golden brown with coleslaw & fries	\$16
<b>Shrimp Scampi Style</b> A classic! Large shrimp sauteed with garlic, parsley, wine & butter	\$22
<b>Grilled Salmon Filet</b> Garnished with an avocado balsamic coulis	\$26
<b>Fried Prawns</b> 5 large tempura beer battered shrimp served with lemon & sweet chili sauce	\$18



### SLOW ROASTED PRIME RIB

Served with Au Jus & Creamy Horseradish  
Standard Cut \$33    Bone-In King Slab Cut \$45



<b>New York Steak</b> Served with a caramelized shallot and bleu cheese compound butter	\$34
<b>Filet Mignon</b> Thick choice filet serve with sauce Bearnaise and sauteed mushrooms	\$36
<b>Add Shrimp Scampi Style or Fried Prawns \$6.00</b>	
<b>Chicken Piccata</b> Chicken breast sauteed with capers, shallots, parsley, butter & white wine	\$20
<b>Grilled Chicken &amp; Cheese Tortellini Alfredo</b> Tossed and served with fresh parmesan	\$18
<b>Seafood Fettucine</b> Prawns, halibut, clams & seasonal fresh fish tossed in our herbed tomato or Alfredo sauce	\$23

## BURGERS

<b>Barge Burger</b> Half pound of <b>KOBE</b> beef blend—this is one great burger! Sugar Barge secret sauce, lettuce, tomato, onion on a brioche bun. Served with french fries	\$12
<b>Add-ons Avocado \$2, Bacon \$2, Cheese \$1-Cheddar, Jack, Pepper Jack or Swiss</b> <b>Upgrade to Side Salad—\$2    Substitute Beyond Meat—\$5</b>	
<b>The Sherrill Burger</b> No bun here! Half pound of <b>KOBE</b> beef blend patty, cheddar cheese, tomato, onion, pickles, avocado, 2 onion rings, blue cheese dressing, & Frank's hot sauce. Served with coleslaw	\$15

## SOUP / SALAD

<b>New England Clam Chowder or Soup du Jour</b>	\$6 cup
<b>Crab &amp; Shrimp Louie</b> Crab meat, prawns & bay shrimp atop a bed of romaine lettuce with tomato, hard-boiled egg, croutons and Louie dressing	\$18
<b>Mediterranean</b> Spring mix, tomato, cucumber, artichoke hearts, red onion, kalamata olives, feta cheese, croutons & balsamic vinaigrette	\$15
<b>Caesar Salad</b> Crisp romaine lettuce tossed in Caesar dressing with parmesan cheese & seasoned croutons	\$11
<b>Spinach Salad</b> Fresh baby spinach, red onion, mushrooms, grape tomatoes, bacon with bleu cheese crumbles	\$11
<b>Garden Salad</b> Romaine & Iceberg lettuce, carrot, cabbage, cucumber, grape tomatoes, onion <b>Add Chicken \$5    Add Salmon \$7    Add Shrimp \$6</b>	\$10
<b>Side Garden Salad</b> Choice of Ranch, 1000 Island, Bleu Cheese, Caesar, Italian, Balsamic	\$6

18% Gratuity Added on Parties of 10 or more