

Snacks

- Crispy Cauliflower** | brown butter, peanuts, raisins 8.00
Calamari | jalapeños, buttermilk ranch 11.00
Fried Green Tomatoes | smoked bacon dressing 8.00
***Pimento Cheese** | whole wheat bread, pickle chips 8.00
Fried Pickles | beer battered, pickled onions, buttermilk ranch 7.00
***Smoked Fish Dip** | homemade tortilla chips 11.00
***Blue Cheese Chips** | chopped bacon, buttermilk ranch 8.00

Soups & Salads

- Soup du Jour** | cup or bowl 4.00/7.00
***Greek** | roasted red peppers, feta, olives, pickled onions, cucumbers, mixed greens, greek vinaigrette 10.00
***Blue Cheese Salad** | blue cheese, pecans, bacon, tomatoes, cucumbers, pickled onions, mixed greens, buttermilk ranch 11.00
***Roasted Beet** | roasted beets, goat cheese, peanuts, fennel pickled red onion, mixed greens, greek vinaigrette 9.00
***Steak Salad** | club cut strip steak, blue cheese, pickled peppers, pickled onions, pickled cucumbers, mixed greens, buttermilk ranch 16.00
***House Salad** | carrots, cucumbers, pickled onions, mixed greens, dijon-herb vinaigrette 6.00
***Caesar** | croutons, parmesan, pickled onions, romaine 8.00

*add Seared Tuna (5.00), Chicken (4.00)
Fried or Sautéed Shrimp (6.00), or Club Cut Strip Steak (8.00)*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**These items are or can be made gluten-free.
Gluten-free bread is available for \$2.00.
Please notify your server of your preference.*

Seafood

***Shrimp & Grits** | cheddar grits, tomato sauce, sautéed vegetables 20.00

Fried Shrimp | maple-mustard collards, cornbread, tartar 18.00

Deviled Crab & Scallop Cakes | blue crab, bay scallop, tartar,
sautéed vegetables 18.00

***Blackened USA Catfish** | mac and cheese, maple-mustard collards
19.00

Fried Fish Sandwich | lettuce, tomato, tartar, kaiser roll 12.00

Bird

Pork Rind Fried Chicken | half chicken, mac-n-cheese,
maple-mustard collards, cornbread 18.00

***Roasted Chicken** | half chicken, mac-n-cheese, sautéed vegetables 17.00

Crispy Livers | saltine crusted, smoked bacon dressing, slaw 10.00

Pig

Crispy Pork Shank | zucchini casserole, maple-mustard sauce 18.00

Country Ham in Mac-n-Cheese | sautéed vegetables 12.00

***Duroc Pork Chop** | sweet potato puree, green beans, herb butter 24.00

Vegetarian

Green Tomato Taco | salsa, guacamole, sour cream, jalapeños 11.00

Fiesta Mac | salsa fresca, sautéed vegetables 12.00

***Sloppy Tempeh Joe** | crispy onions, kaiser roll 11.50

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Cow

***Short Ribs** | smashed potatoes, green beans, horseradish cream 25.00

***Blue Gill Burger** | combination of ground beef and shredded pork, topped with pimento cheese and bacon, kaiser roll 11.25

***NY Strip** | smashed potatoes, sautéed vegetables 27.00

Brisket Sandwich | poblano-cheese gravy, kaiser roll 10.50

Sides

cornbread | 1.50

*slaw | 4.00

*cheddar grits | 4.00

*sautéed vegetables | 5.00

*garlic potatoes | 4.00

*smashed potatoes | 5.00

*maple-mustard collards | 4.00

mac-n-cheese | 5.00

Kids

Age 12 and under

Mac-n-Cheese | 6.00

***Blue Gill Mini Burger** | combination of ground beef and shredded pork, topped with cheddar served with chips 7.00

Chicken | buttermilk fried strips, mac-n-cheese 9.00

Fried Shrimp | served with mac-n-cheese 9.00

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Lunch

(Available Monday-Friday 11 am- 3 pm)

Tuna Melt | open-faced, fried egg, tomato, cheddar 10.00

Club Sandwich | turkey, ham, bacon, cheddar, tartar, lettuce,
tomato 11.50

Lunch Shrimp and Grits | cheddar grits, tomato sauce, salsa fresca
10.00

Lunch Deviled Crab and Scallop Cakes | two blue crab and
bay scallop cakes, tartar, side house salad 13.00

Country Fried Chicken Sandwich | buttermilk fried chicken
breast,
cole slaw, pickled vegetables 10.00

Fish Tacos | beer-battered cod, salsa, avocado, sour cream,
jalapeños, corn tortilla 11.00

Sloppy Tempeh Joe | crispy pickled onions 11.50

Brisket Tacos | cheese sauce, caramelized onions, salsa, avocado,
sour cream, jalapeños, corn tortilla 11.00

Blue Gill Cuban | dijon marinated shredded pork, ham, pimento
cheese, pickles on a hoagie 10.50

Shrimp Po-Boy | fried shrimp, tartar, lettuce, tomato, hoagie
11.00

B.L.T.P. | bacon, lettuce, tomato, pimento, whole wheat 9.25

Calamari Salad | mixed greens, pickled cucumber, pickled onions
and peppers, buttermilk ranch dressing, spicy mayo drizzle 13.00

Blue Gill Family Style Take Out
Can be picked up hot or cold w/ reheating instructions

Please Order Ahead (352)872-5181 or
Bluegillqualityfood@gmail.com

\$65 (Feeds 4-6 People)

House or Caesar Salad (your choice of 2 dressings)
(Dijon-Herb Vinaigrette, Buttermilk Ranch, Blue Cheese, Greek Vinaigrette, Caesar)

Choose 1 protein and 2 sides

Proteins:

Lemon-Herb Roasted Chicken (GF)

Braised Beef Brisket w/ Cheddar Poblano Gravy

Shrimp and Grits (GF) (only 1 additional side)

Blackened Catfish (GF)

Blue Gill Burgers

Sloppy Tempeh (GF,V)

Salmon (GF,V) **add \$10**

Sides:

Mac and Cheese (V)

Smashed Potatoes (GF,V)

Mixed Vegetables (GF,V)

Cheddar Grits (GF,V)

Homemade Potato Chips (GF,V)

***Gallons of Sweet or Unsweet Tea \$6**

***Gallons of Homemade Lemonade \$8**

***Cake Slices \$6 ea**

coconut cream, classic carrot, chocolate fudge, vanilla cheesecake