

# CTG • St. A

## small plates (gf-gluten free)

Sautéed Shrimp • ½ lb or 1 lb served with your choice of cajun bbq sauce or lemon butter garlic sauce ½ lb **\$11.95** or 1 lb **\$16.95** gf

Fresh Mussels Italiano • served in beurre blanc sauce with tomatoes, garlic, basil, topped with mozzarella and romano cheeses, served with a fresh baguette **\$15.95**

Smoked Tuna Dip • Jay's homemade smoked tuna dip served with toasted naan bread, fried banana peppers, celery **\$13.95**

Calamari Strips and Peppers • lightly dusted with seasoned flour, fried to perfection, served with peppers and our signature marinara sauce **\$13.95**

Bare Naked, Sweet & Spicy, Honey Garlic or Hot Wings • bone-in wings served bare naked or tossed in sweet & spicy, honey garlic, or hot sauce, served with celery and your choice of homemade blue cheese or ranch dressings **\$13.95**

Mama Rose's Homemade Meatballs • fourth generation recipe, (3) large meatballs served with seasoned ricotta cheese, marinara sauce and baguette **\$11.95**

"Bigga Jim's" Homemade Cheese Sticks • served with our signature marinara sauce **\$8.95**

Nat's Fried Pickles • served with remoulade sauce **\$7.95**

## sides

fresh daily vegetable • parmesan garlic waffle fries • fresh daily potato • sweet potato chips **\$4.95**

## beverages

coke • diet coke • fanta • mr. pibb • sprite • minute maid lemonade • tea • coffee **\$2.95**

Add your choice of protein to any salad:

shrimp **+\$8.95** fish **+\$14.95** tuna **+\$11.95**  
scallops **+\$12.95** chicken **+\$7.95**

## soup and salads

Soup of the day • cup **\$4.95** or bowl **\$6.95**

House Salad • mixed greens, tomatoes, cucumbers, choice of sweet tea vinaigrette or creamy parmesan dressing **\$7.95** (side salad available for **\$4.95**) gf

CTG Caprese Salad • mixed greens topped with fresh mozzarella, tomatoes, and diced applewood cured ham, served with sweet tea vinaigrette and drizzled with balsamic glaze **\$12.95** gf

Tabbouleh Salad • bulgur wheat, fresh herbs, chopped tomatoes, tossed in olive oil and lemon juice, over a bed of mixed greens, garnished with naan **\$9.95**

Grilled Shrimp Salad • mixed greens tossed with sweet tea vinaigrette dressing topped with grilled peaches, crunchy pecans and blue cheese crumbles **\$14.95** gf

Consuming raw or undercooked foods such as meat • poultry • fish • shellfish & eggs, may increase your risk of foodborne illness

## sandwiches

(all sandwiches are served with garlic parmesan waffle fries • add sweet potato chips, cup of soup, or side salad to any sandwich for **\$2.5**)

CTG Debris Sandwich • our version of New Orleans' slow roasted beef sandwich with au jus, blended cheeses, and black pepper garlic horseradish cream **\$14.95**

Drew's Big Angus Burger • 10 oz angus burger topped with cheese garnished with lettuce, tomato, onion, and pickles served on a kaiser roll **\$12.95**

BP's Pulled Pork Burger • 10 oz angus burger topped with bbq pulled pork, fried onion crisps, mozzarella and provolone cheeses served on a kaiser roll **\$13.95**

Grouper Sandwich • grilled, fried, or blackened, garnished with lettuce, tomato, onion and pickles served on a kaiser roll **\$17.95**

Chicken Pesto Sandwich • grilled chicken breast, stacked with fresh mozzarella, pesto, mixed greens, and tomato on a kaiser roll **\$12.95**

Fried Shrimp Po-Boy • crispy fried shrimp piled high on a buttered baguette, stuffed with lettuce, crunchy cabbage, onions, and tomatoes, drizzled with remoulade sauce **\$14.95**

Grouper Taco • toasted naan, with grilled grouper, mixed greens, onions, cilantro, tomatoes, red cabbage, cheese and topped with sriracha lime crème **\$18.95**

Pulled Pork Taco • slow cooked grilled pulled pork, with a tomato peach salsa, topped with siracha lime crème, **\$14.95**

Crab Cake Sandwich • fried cheesy shrimp and crab cake served with remoulade sauce, garnished with lettuce, tomato, onion and pickles served on a kaiser roll **\$13.95**



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## ctg signature entrees (served with soup or salad, daily vegetable and potato)

**Sautéed Shrimp and Crawfish Pasta** • sautéed shrimp and crawfish tails tossed with linguini, in a tomato beurre blanc **\$22.95** (with your choice of soup or salad)

**Fresh Mussels Italiano with Linguini** • mussels tossed with linguini, served in a beurre blanc sauce with tomatoes, garlic, basil, topped with mozzarella and romano cheeses **\$19.95** (with choice of soup or salad)

**Two Chix and “a Pasta”** • diced blackened chicken with linguine pasta, tossed in a tomato beurre blanc and fresh mozzarella, tomatoes, basil, garlic, and parsley **\$16.95** (with choice of soup or salad)

**Chicken and Waffles** • crispy chicken breast with honey creole aioli, served with homemade Belgium waffle, maple syrup and diced applewood cured ham **\$16.95**

**Grouper Caprese** • grilled grouper over a basil pesto topped with sliced tomatoes and fresh mozzarella, drizzled with balsamic glaze, garnished with fresh grilled shrimp **\$29.95 gf**

**Filet Mignon** • 8 oz. filet chargrilled to perfection **\$31.95**

**Cheesy Shrimp Crab Cake** • two large cheesy shrimp and crab cakes, pan fried, drizzled with a lemon garlic aioli and garnished with grilled shrimp **\$28.95**

**Ribeye** • 16 oz. center cut ribeye grilled to your temperature **\$30.95**

**CTG Seafood Platter** • grouper, scallops, shrimp, and a cheesy shrimp crab cake, prepared to your choice of grilled, bronzed, or fried **\$32.95**

**Sesame Crusted Ahi Tuna** • white sesame crusted, pan seared tuna over a bed of seaweed salad with creamy wasabi sauce, garnished with sweet potato strings and sweet pepper sauce **\$28.95**

**Pan Seared Sea Scallops with Linguine** • pan seared with garlic butter surrounding a bed of linguine pasta **\$29.95** (with choice of soup or salad)

**Filet CTG** • 8 oz. filet mignon chargrilled served with a cheesy shrimp crab cake and garnished with a crab velouté sauce **\$35.95**

**Chad West’s Grouper CTG** • Chad West’s chargrilled grouper topped with a cheesy shrimp crab cake, and melted cheese, topped with crab velouté sauce **\$33.95**

### CTG SEAFOOD SELECTIONS

Grouper **\$29.95**      Sea Scallops **\$26.95**  
Shrimp **\$21.95**      Ahi Tuna **\$21.95**

CTG SEAFOOD SELECTION entrees are served with soup or salad, potato, and daily vegetable

prepared to your choice:

fried, pan seared, grilled, or bronzed

## children choices (served with parmesan garlic waffle fries or a side salad)

butter pasta • fried shrimp • chicken strips • cheese sticks • linguine & one large meatball topped with our signature marinara **\$6.95**

## desserts

“our tribute to tastee-freez” a cookies and cream ice cream cake **\$6.95** • key lime pie **\$6.95** • new york style cheesecake **\$7.95** • sea salt caramel cheesecake **\$7.95** • Belgium waffle topped with vanilla ice cream and drizzled with both chocolate and maple syrups, then sprinkled with crunchy pecans **\$7.95** • crème brulee (ask your server for flavor of the week) **\$7.95**

**our story** ❤️ Dunton’s Tastee Freeze, one of the first soft serve ice cream franchises in the nation, was established here in 1956. This building has housed a variety of locally owned restaurants. In 2017 Jay Pigneri and Mynde Kelly purchased the property and remodeled it into Copper Tap Grille. Jay is a 3<sup>rd</sup> generation restaurateur and has been involved in his family restaurant business his entire life. Mynde has a passion for beautiful style, design and great food. They invite you to come in, relax, **BE YOU, EAT GOOD, and HAVE FUN!**

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