POOL DECK MENU



small plates

FRIED CHICKEN WINGS \$16

Celery | Buttermilk Blue Cheese or Ranch Dressing Choice of Rub:

Honey Jerk, House Honey BBQ, Classic Buffalo, Lemon Pepper Dry Rub

TUNA POKE* \$21

Edamame | Avocado | Siracha Mayo | Laughing Gull House Sauce Sticky Rice | Radish | Shredded Carrots | Crispy Onions Choice of Crispy Tofu or Raw Tofu

EDAMAME HUMMUS \$16

Tahini | Cajun Cauliflower | Grilled Vegetables Za'atar Spiced Pita

CAESAR SALAD \$13

Chopped Romaine | Parmesan | Traditional Dressing Garlic & Herb Croutons

LOCAL STRAWBERRY SALAD \$14

Baby Spring Lettuce | Quinoa | Avocado Toasted Walnuts | Feta Crumbles Balsamic Vinaigrette

ADD ONS Market Fish* \$14 | Grilled Chicken \$9 | Shrimp \$14

main plates

LAUGHING GULL BURGER* "22

Two Beef Patties | Lettuce | Tomato | Onion | Pickles Toasted Potato Bun Choice of: Cheddar, Pepper Jack, Swiss, or American Add Bacon \$4

BLACK BEAN BURGER \$19

Fried Avocado | Pepper Jack Cheese | Cilantro-Lime Aioli Elote | Toasted Potato Bun

CHICKEN SHAWARMA \$21

Cucumbers | Tomatoes | Spicy Cilantro Aioli | Tzatziki Sauce Pickled Onions | Warm Pita

CHICKEN TENDERS \$17

Choice Of Dipping Sauce: Honey Mustard, Ranch, Frank's Red Hot Sauce, or BBQ

LAUGHING GULL CUBAN \$20

Roasted Turkey | Mojo Pork | Swiss Cheese | Pickles Grain Mustard | Mojo Sauce

FRIED SHRIMP PO BOY \$23

Crispy Shrimp | Leaf Lettuce | Sliced Tomatoes House Pickles | Cajun Remoulade Sauce | Brioche Bun

sides

french fries \$7 sweet potato waffle fries \$7

side salad \$6 fruit salad \$6



