

Twigs Lounge



Available:
5pm-9pm Sun - Sat

Starters

Shrimp Cocktail

Poached jumbo shrimp with a Bloody Mary Cocktail Sauce & lemon, chive & horseradish aioli
\$3 per shrimp

Chipotle & Honey Glazed Wings

Carrot sticks & Blue Cheese dressing
\$15

Lobster & Crab Cakes

Crispy pan fried lobster & crab cakes, house Bibb side salad, malt vinegar aioli
\$15

Parmesan Truffle Fries

\$12

Cast Iron Raspberry & Orange Marmalade Baked Brie

Toasted house made bread
\$14

Grilled Flatbread

Chef's creation using seasonal ingredients
\$15

Soup & Salad

French Onion

Rich onion soup with Swiss cheese
\$9

Summer Seafood Chowder

Lobster, shrimp, corn & diced potatoes
\$9

Caesar Salad*

Crispy herbed croutons, shaved Parmesan & house made Caesar dressing
\$9/5

Bibb Salad

Boston lettuce, Heirloom grape tomatoes, cucumbers, red onion, radish, Feta & Green Goddess dressing
\$9/5

Wedge Salad

Baby Iceberg, Heirloom grape tomatoes, red onion, bacon, hard-boiled egg with house Blue Cheese dressing
\$9 (full size only)

Add to the Above Salads:

Salmon** \$12 Grilled Chicken \$6 8oz Burger** \$8 Lobster Crab Cake \$10 Chilled Shrimp \$3 each

Entrees

Turkey, Bacon & Guacamole Wrap

Turkey, crisp bacon, guacamole, Cheddar Jack cheese, Heirloom tomatoes, red onion, lettuce,
house made chips
\$12

Chicken Fajita Cobb Salad

Marinated grilled chicken, Iceberg lettuce, red onion, black bean corn salsa, tomatoes, guacamole,
Cheddar Jack cheese, onions & peppers, Cilantro Lime Ranch dressing
\$15

Twigs Burger**

Lettuce, tomato, onion & fries
Choice of: Pepper Jack, American, Swiss or Cheddar cheese
\$12

ADD: Bacon \$2 Guacamole \$2
(Beyond Meat Burger available upon request)

Spicy Shrimp & Bacon Quesadilla

Old Bay Baby shrimp, crisp bacon, black beans corn salsa, fresh Pico de Gallo, Cheddar Jack cheese, Sriracha aioli
\$16

Fried Fish Sandwich

Tempura battered cod, brioche roll, coleslaw, fries and Tartar sauce
\$18

Shrimp & Chips

Beer battered shrimp, malt vinegar aioli, cole slaw & fries
\$18

Summer Vegetable Farfalle

Asparagus, spinach, Heirloom grape tomatoes, lemon butter sauce with a dash of cream
& finished with fresh herbs & Mozzarella pearls
\$18 **Add:** Chicken \$6

Honey Ginger Hoisin Grilled Salmon**

Toasted sesame jasmine rice & roasted asparagus
\$24

Bourbon BBQ Chicken Breast

Boneless chicken breast, black bean corn relish, garlic herb potato hash
\$24

Grilled Filet Mignon Caprese**

6 oz. Grilled filet, Heirloom tomatoes, fresh Mozzarella, Basil leaves, ciabatta crostini,
Balsamic reduction garlic herb potato hash & asparagus
\$29

Please inform your server if you have a food allergy ~

**This menu item contains raw or undercooked ingredients*

**** "Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness"**

Gluten Free breads available upon request GF = Gluten Free Items

MASKS MUST BE WORN COMING & GOING TO RESTAURANT