

APPETIZERS

STEAMED EDAMAME

1lb Fresh Steamed Edamame Tossed in Sea Salt or Your Favorite Wing Sauce. \$8.95

BASKET OF SWEET POTATO FRIES

Dusted with Cinnamon Sugar and Served with Maple Dipping Glaze. \$10.95

HUSH PUPPY BOAT

12 Hush Puppies Served with Butter. \$10.95

OVERLOADED FRIES

French Fries, Melted Monterrey Jack Cheese, Smothered in Housemade Queso, Topped with Sour Cream, Bacon and Green Onions. \$11.95

FRIED PICKLES

Lightly Breaded Dill Pickle Slices Deep Fried and Served with Our Blackened Ranch. \$10.95

ROASTED RED PEPPER GARLIC HUMMUS

Served with Grilled Pita Points and Freshly Sliced Cucumber. \$10.95

CRAB MAC & CHEESE

A Blend of Smoked Gouda and Monterrey Jack Cheeses with Applewood Smoked Bacon, Elbow Macaroni, Lump Crab Meat, Green Onions, Sprinkled with Old Bay. \$15.95

LONGBOARD'S NACHOS

Your Choice of 8oz Grilled Chicken or 8oz Pulled Pork with Queso, Shredded Lettuce, Sour Cream, Guacamole, Sliced Jalapeños, Black Olives, Pico de Gallo & Green Onions Served on Warm Tortilla Chips. \$15.95

CRISPY FISH BITES

Fried Wild Caught Atlantic Cod Bites Served with Fresh Lemon and Sunset Remoulade. \$16.95

CRAB & BACON DIP

Cream Cheese and Parmesan Cheese Blend, Lump Crab Meat, Bacon and Green Onion, Served with Old Bay Seasoned Warm Pita Chips. \$16.95

HOMEMADE SOUPS

SHE CRAB SOUP

Classic She Crab Soup, Lump Crab Meat, Garnished with Old Bay and Fresh Parsley. Cup \$9.95/Bowl \$11.95

CARIBBEAN BLACK BEAN CHILI

Black Beans, and Sausage, Topped with Sour Cream and Pico de Gallo and Green Onions.
Cup \$5.95/Bowl \$6.95

ALL OUR FOOD IS MADE
IN HOUSE & MADE TO
ORDER. PLEASE ALLOW
US A FEW EXTRA
MINUTES TO PROPERLY
PREPARE YOUR FOOD.
MENU ITEMS ARE
SUBJECT TO
AVAILABILITY.

FOR TO-GO ORDERS CALL AHEAD OR ORDER ONLINE.

DAILY SPECIALS FOR DINE IN ONLY

(757) 399-4010 eatatlongboards.com

FROM THE GARDEN

Dressings: Ranch, Blackened Ranch, Blue Cheese, Balsamic Vinaigrette, Mandarin Orange Ginger, Honey Mustard & Caesar

Add Blackened Chicken \$8.00 Add Blackened Shrimp \$10.00

Add Blackened Yellowfin Tuna Bites* \$14.00

HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Shredded Carrots and Croutons. \$7.95

CAESAR SALAD

Caesar Dressed Hearts of Romaine Lettuce, Topped with Fresh Shaved Parmesan Cheese and Housemade Garlic Croutons. 11.95

CHOPPED GARDEN SALAD

Mixed Greens with Carrots, Cucumbers, Tomatoes, Red Onion, and Garlic Croutons. \$12.95

CHEF'S SALAD

Mixed Greens Topped with Sliced Smoked Turkey and Black Forest Ham, Hard Boiled Eggs, Cucumbers, Carrots, Red Onion, Tomatoes, Provolone Cheese, Croutons and Bacon. \$15.95

ALMOST FAMOUS WINGS

Traditional or Boneless 6 for \$10.95 12 for \$17.95 20 for \$29.95

OLD BAY "WE DID IT FIRST!!"
Tossed in Butter and Old Bay Seasoning

HULA

Teriyaki & Ginger Glaze

CAROLINA GOLD BBQ Tangy BBQ & Mustard

SPICY SINGAPORE
Sriracha, Soy Sauce, Sesame, Garlic &
Cilantro

WAIKIKI
Chipotle Honey BBQ

♠ ♠ BUFFALO Texas Pete & Butter

♠ ♠ ♦ VOLCANO

Sweet Thai Chili, Buffalo & Sriracha

SIDES

SIDE OF 8OZ CHICKEN BREAST \$8.00

BASKET OF FRENCH FRIES \$7.95

SRIRACHA COLESLAW \$3.95

MACARONI SALAD \$3.95

BLACK BEAN PORK CHILI & RICE \$3.95

PITA CHIPS \$3.95

BASKET OF CHIPS \$3.95

SEASONAL VEGGIES IN SPICY SINGAPORE SAUCE \$5.95

SIDE OF QUESO \$7.95

SIDE OF BACON (3 SLICES) \$3.95

CUCUMBER SALAD \$3.95

(2OZ) SIDE OF GUACAMOLE \$2.95

(2OZ) EXTRA CHEESE \$1.00

(20Z) RANCH OR BLEU CHEESE \$1.00

(20Z) PICO DE GALLO \$1.00

(20Z) BBQ SAUCE \$1.00

(2OZ) SOUR CREAM \$1.00

DAILY SPECIALS

SPECIALS FOR DINE IN ONLY FROM 11AM - 9PM

MONDAY

The Old Towner* \$12.95

*8oz Burger w/ Choice of Cheese, Fries & Choice of 16oz PBR/Rolling Rock or Tea/Soft Drink

20 Wings (Bone-in or Boneless) \$27.95

TUESDAY

\$2 Beef Taco \$2 Chicken Taco \$2 Pulled Pork Tacos

Landshark Bottle \$4.00 House Margarita \$5.00

WEDNESDAY

Lava Burger & Fries* \$12.95
*8oz Burger w/ Choice of Cheese & Side of Fries

Seafood Platter \$26.95
Fried Wild Caught Atlantic Cod, 1/2lb Steamed or Fried Shrimp,
Served with French Fries and Sriracha Coleslaw

16oz Rolling Rock \$4.00

THURSDAY

Cup of Soup or House Salad & Longboards Club Sandwich \$14.95

Fireball Shot \$5.00

FRIDAY

Fish N Chips \$17.95
Fried Wild Caught Atlantic Cod, Served w/ Sriracha Coleslaw and Side of Fries

16oz Domestic Draft \$4.50

SATURDAY

Shrimp Platter \$21.95
10 Fried Shrimp Served with Sriracha Coleslaw and Side of Fries

Mimosa & Bloody Mary \$4.50

SUNDAY

20 Wings (Bone-in or Boneless) \$27.95

16oz Rolling Rock \$4.00 Mimosa and Bloody Mary \$4.50

^{*}Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

HAND CRAFTED BURGERS*

8oz Handcrafted Burgers are 80/20 Ground Chuck cooked to your specification. Served on a Grilled Brioche Bun with Lettuce and Tomato & Served with Fries.

Sub House Salad for \$3.50.

Choice of Cheeses: American, Cheddar, Swiss, Provolone, Pepper Jack, & Blue Cheese

LONGBOARD BURGER*

Classic Hamburger. \$13.95

LAVA BURGER*

Classic Hamburger w/ Choice of Cheese. \$14.95

HULA BURGER*

Grilled Teriyaki Sauce and Topped with Provolone Cheese and Grilled Pineapple. \$15.95

MUSHROOM & SWISS BURGER*

Sautéed Cremini Mushrooms, Grilled Onions and Swiss Cheese. \$15.95

JALAPENO POPPER BURGER*

Flash Fried Jalapeños, Pepper Jack Cheese and Cilantro Roasted Chili Cream Cheese. \$16.95

AVOCADO BACON CHEESEBURGER*

Bacon, Sliced Avocado and Choice of Cheese. \$16.95

CRAB & BACON BURGER*

Topped w/ 2 Pieces of Bacon and Our Famous Crab Dip. \$17.95

Tacos

All Tacos Are served with Black Bean Chili and Rice

GRILLED SHRIMP TACOS

Grilled Chili Marinated Shrimp in Warm Flour Tortillas Served with Pico de Gallo, Avocado Slides, Cilantro Slaw and Topped with Sriracha Aioli (3). \$18.95

SANDWICHES

All Sandwiches Are Served with French Fries Sub House Salad for \$3.50

HULI HULI CHICKEN SANDWICH

Grilled Chicken Topped with Teriyaki Sauce and Provolone Cheese and Grilled Pineapple. \$15.95

SLOW ROASTED PORK BBQ SANDWICH

Slow Roasted Pulled Pork with Apple Cider Vinegar and BBQ Sauce. Served with Sriracha Coleslaw. \$15.95

SMOKED TURKEY B.L.T.

Shaved Turkey Breast, Applewood Smoked Bacon, Shredded Lettuce, Tomato, and Garlic Aioli on Toasted White Bread. \$15.95

TOURIST TAN

Applewood Smoked Bacon, Smoked Turkey, Black Forest Ham. Topped with Cranberry Relish, Rosemary Basil Mayo, Lettuce and Tomato on a Grilled Herb Focaccia Bread. \$16.95

BIG FISH SANDWICH

Fried Wild Caught Atlantic Cod, Lettuce and Tomato Topped with Sunset Remoulade Sauce. \$17.95

FRIED FISH TACOS

Fried Wild Caught Atlantic Cod, Shaved Cabbage, Avocado and Pico de Gallo served on Warm Flour Tortillas and Topped with Sriracha Aioli (3). \$17.95

BLACKENED YELLOW FIN TUNA TACOS*

Blackened Tuna, Shaved Cabbage, Fresh Sliced Avocado & Pico de Gallo Served on Warm Flour Tortillas and Topped with Sriracha Aioli (3). \$19.95

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ENTREES

SHRIMP PLATTER

10 Jumbo Shrimp (Fried Golden Brown or Steamed), Served with French Fries and Sriracha Coleslaw. \$22.95

FISH N CHIPS

Fried Wild Caught Atlantic Cod Cooked to Perfection Served with French Fries and Sriracha Coleslaw. \$18.95

SEAFOOD PLATTER

Fried Wild Caught Atlantic Cod, 1/2lb Steamed or Fried Shrimp Served with French Fries and Sriracha Coleslaw. \$28.95

ISLAND PLATE

Choice of 8oz Chicken Teriyaki or 8oz Slow Roasted Kalua Pork Served with Housemade Macaroni Salad and Jasmine Rice. \$17.95

BLACKENED YELLOW FIN TUNA*

8oz Blackened Yellowfin Tuna Steak Cooked to Temp, Served Over a Bed of Jasmine Rice with Ponzu Sauce and Sautéed Spicy Singapore Veggies. \$23.95

LONGBOARD'S SINGAPORE CHICKEN & VEGGIES

Sautéed Chicken Breast Tossed in Spicy Singapore Sauce with Zucchini, Shaved Carrots, Mushrooms and Cabbage, Served with Jasmine Rice and Macaroni Salad Garnished with Green Onions. \$19.95

LONGBOARD'S SINGAPORE SHRIMP & VEGGIES

Sautéed Shrimp Tossed in Spicy Singapore Sauce with Zucchini, Shaved Carrots, Mushrooms and Cabbage, Served with Jasmine Rice and Macaroni Salad Garnished with Green Onions. \$23.95

DESSERT

GRILLED CIRTUS POUND CAKE

Thick Sliced Pound Cake Grilled and Topped with a Warm Citrus Glaze, Whipped Cream and Dusted in Powdered Sugar. \$6.95

KEY LIME PIE

Tangy Key Lime Pie with Traditional Graham Cracker Crust. \$6.95

PARTIES AND RESERVATIONS

For Reservations Call (757) 399-4010
To Book a Private Party or Special Event
Rehearsal Dinners, Retirement Parties, Graduations, Birthday Parties, Divorce Celebrations
Email Jennifer at ileutner@leutnerranhorn.com