

# HALF PRICE HAPPY HOUR

Monday - Friday | 3 PM - 7 PM

½ Price Drafts | ½ Price House Wines | ½ Price Wells

SIT AT THE BAR & SAVE! ½ Price on all Apps!

Monday - Thursday | 8 PM - Close

## BEER

### DRAFTS

Puddle Jumpers Lakeside Lager

Bud Light

Michelob Ultra

\* Ask about our rotational tap

### BOTTLES

Bud

Bud Light

Bud Light Lime

Coors Light

Miller Lite

Ultra

Guinness Heineken

Yuengling

Blue Moon

Langunitas IPA

Corona

Corona Light

Magic Hat #9



## WINE

### HOUSE WHITES

6 oz.. \$6.00

### CANYON ROAD

Chardonnay

Pinot Grigio

Riesling

White Zin

Moscato

### PREMIUM WHITES

Robert Mondavi "Private Selection"

Chardonnay 7.00

Baone Fini Pinot Grigio 9.00

### HOUSE REDS

6 oz.. \$6.00

### CANYON ROAD

Cabernet Sauvignon

Pinot Noir

Merlot

### PREMIUM REDS

Joel Gott 815

Cabernet Sauvignon 9.00

Clos du Bois Pinot Noir 7.00

Clos du Bois Merlot 7.00

### SANGRIAS

California 6.00

Spanish 6.00

## LIQUORS

### RUM

Captain Morgan (Spiced • Grapefruit) | Myers

Bacardi (Silver • 0 • Lemon • Raspberry • 151)

Sugar Island Coconut

### SCOTCH

Johnny Walker Red | Dewars | Glenlivet 12yr

### VODKA

Absolut | Grey Goose | Tito's Handmade Vodka

Smirnoff | Smirnoff Vanilla

### LIQUEURS/CORDIALS & COGNAC

Goldschlager | Rumplemintz | Hennessy

Midori | Jägermeister | Disaronno Amaretto

### GIN

Beefeater | Tanqueray

### TEQUILA

Patron | Tres Agaves (Silver • Anejo)

### BOURBON/WHISKEY

Jim Beam | Maker's Mark | Fireball

Crown Royal | Crown Royal Regal Apple

Jack Daniels | Jameson | Canadian Club

Seagrams



# Lakeside Grill

## TAVARES, FL

## SAUCES

Teriyaki  
Garlic Parmesan  
Honey Mustard

The Original Franks Hot Sauce  
Sweet Chili BBQ

Chipotle Black Raspberry  
Hot BBQ

Bangin' Bonnet  
Up In Flames

## FRESH JUMBO WINGS

Marinated in our house brine for at least 24 hours then seasoned for even more flavor. Served with one side of Ranch or Blue Cheese and celery.

10 - 9.99 | 20 - 18.99

Additional dressing or celery - 50¢

# AWARD WINNING WINGS



## APPETIZERS

### MACHO NACHOS

Our house made crispy kettle chips covered in our original chorizo beer queso and our barnyard chili, cheese, sour cream, lettuce, tomatoes and jalapeños. 11.99

### CHICKEN PITADILLAS

Soft pita bread stuffed with grilled chicken and Monterey Jack Cheese. Served with our house made ranch dressing. 8.99

### KETTLE CHIPS & ONION DIP

House kettle chips served with caramelized onion dip. 5.49

### CHORIZO BEER QUESO & PRETZELS

Our Soft pretzels served with Puddle Jumper's original Chorizo Beer Queso. 7.99

### HIGH FLYIN ONION RINGS

A large portion of our deep fried onion rings with our spicy dipping sauce. 6.99

### PORK RINDS

Freshly made signature pork rinds to order. Crispy crackling good! 4.95

### COCONUT OR CRISPY SHRIMP

Shrimp hand battered in classic or coconut and fried until golden and served with a side of cocktail sauce or Citrus Creole Marmalade. 9.99

### CHIPOTLE HALF MOONS

Deep fried mozzarella cheese served with house Chipotle Black Raspberry sauce. 6.99

### CRAB CAKES

Two freshly made lump crab cakes served with our own rémoulade sauce. 10.99

### PEEL-N-EAT SHRIMP

Seasoned, cooked and chilled peel and eat shrimp served with lemon and cocktail sauce. 14.99 | 1/3 9.99

✦ Puddle Jumpers Signature Item

## DESSERTS

### CHOCOLATE EARTHQUAKE

5.99

### MANGO KEY LIME PIE

4.99

### BROWNIE CHEESECAKE

5.99



Chocolate Earthquake

## BEVERAGES

### FRESH BREWED ICED TEA



## SPECIALTY DRINKS

### JUMPER JUICE

Our secret recipe of rum and citrus flavors! Refreshing and delicious.

### GRAF ZEPPELIN MAI TAI

Sugar Island Rum, Captain Morgan Original Spiced Rum, Myers's Dark Rum Floater, Pineapple Juice, Orange Juice and Grenadine

### LAKE DORA ICED TEA

Tito's Handmade Vodka, Tres Agaves Tequilla, Beefeater Gin and Bacardi O, Sweet and Sour with a splash of cola

### PJ'S PERFECT MARGARITA

Tres Agaves Anejo Tequilla, Grand Marnier and fresh squeezed Lime Juice

### IGNORANCE IS BLISS

Hunch Punch Moonshine, Raspberry Rum, Cranberry and a splash of Ginger Ale

### MERMAID WATER

Captain Morgan, Sugar Island Coconut Rum, Pineapple Juice, Blue Curacao and Lime Juice

### CRASH LANDING

Sugar Island Coconut Rum, Blue Curacao, Pineapple Juice and a Myers Floater on top!

## FROZEN DRINKS

### THE ONE LEGGED SPARROW

Captain Morgan Pineapple Rum, Passion Fruit

### JUMPER JUICE

Our signature drink...Frozen! Even better!

## OLE SMOKEY MOONSHINE

White Lightening Apple Pie Sweet Tea  
Hunch Punch Lemon Drop Blue Flame



Jumper Juice

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

# SANDWICHES & MORE

## MAHI MAHI

Grilled fresh fillet topped with lettuce, tomato and house tartar sauce on a toasted bun. 12.49

## + JALAPEÑO CORNBREAD BLT

Smoked applewood bacon, lettuce, tomatoes and mayonnaise on jalapeño cornbread. 8.89  
Add Cheese 1.00

## BUFFALO RANCH

Deep fried and coated in our hot sauce. Topped with lettuce, tomato and homemade ranch dressing on a toasted bun. 9.49

## CRAB CAKE

Served with lettuce, tomato and house made rémoulade sauce. One 8.69 | Two 11.99

## CARIBBEAN JERK

Grilled chicken breast coated in our bangin bonnet sauce and served with sliced pineapple, lettuce and tomato on a toasted bun. 9.49

## CHICKEN PHILLY

Grilled Chicken, onions, peppers, mushrooms and provolone cheese on a toasted hoagie. 10.95

## CAJUN CHICKEN

Spicy grilled chicken topped with bacon and jalapeño jack cheese, lettuce, tomatoes and ranch dressing on a toasted bun. 9.49

## CHICKEN SALAD CROISSANT

Soft flaky croissant stuffed with our house made chicken salad, lettuce and tomato. 9.29

## TURKEY & SWISS

Thin sliced turkey with mayonnaise, lettuce, tomato and Swiss cheese. 8.29  
Add bacon 1.00



Mahi Mahi

# BOTTOMLESS SIDES

## FRIES

## KETTLE CHIPS

## COLESLAW

## BROCCOLI & CARROTS

## MANDARIN ORANGES

## \* ONION RINGS

## \* CHEESE FRIES

## \* PORK RINDS

## \* SWEET POTATO TOTS

+ Puddle Jumpers Signature Item

\*.99 extra

# SOUPS

## + BARNYARD CHILI

Our signature House-made Chili Bowl 4.99 | Cup 3.99

## SOUP OF THE DAY

Ask Your Server Bowl 5.99 | Cup 4.49

# SALADS

Add Shrimp or Chicken - 3.99

## PJ'S HOUSE SALAD

Mixed greens, tomatoes, onions, cheese and croutons with choice of dressing. 6.99

## CAESAR SALAD

Crisp Romaine lettuce, Parmesan cheese and croutons. 6.99

## BUFFALO RANCH

Mixed field greens, Monterrey jack and cheddar cheeses, tomatoes and onions. Tossed in our house made ranch dressing and topped with our buffalo sauce coated fried chicken. 10.45

## ASIAN CHICKEN

Crisp lettuce, tomatoes, mandarin oranges and our sweet sesame ginger dressing. Topped with toasted almonds, crispy noodles and teriyaki chicken. 10.89

## SOUP & SALAD COMBO

A cup of soup and a small house or Caesar salad. 7.99



Buffalo Ranch

# PASTAS

All pasta dishes served with garlic bread Add salad for only 1.99

## + SEAFOOD MEDLEY

Sautéed shrimp and mahi tossed in our seafood sauce and garnished with a snow crab claw, served with garlic bread. 16.85

## BLACKENED CHICKEN

Blackened chicken breast, grilled. Served over pasta sautéed in our homemade creamy rich spicy sauce. 13.99

## SHRIMP ALFREDO

Creamy alfredo sauce made to order and tossed with pasta and sautéed shrimp. 15.79



Seafood Medley

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# SIGNATURE STEAK BURGERS

All of our burgers are 1/2 pound of fresh never frozen certified angus beef. Served on a toasted bun with sliced pickles, lettuce, tomato, onions and fries. Substitute onion rings or sweet potato tots for .99¢  
Gluten Free bun available for 1.49



## OUR SIGNATURE SELECTION

### STEAKHOUSE

Seasoned and grilled burger topped with sautéed peppers, onions, mushrooms and chorizo beer queso. 11.99

### EL DIABLO

Our custom blend burger patty blackened and topped with jalapeño jack cheese, fresh jalapeños and garnished with a grilled jalapeño. Not for the Weak! 11.79

### BIG HAWAIIAN

Our custom blend burger seasoned perfectly and coated with teriyaki sauce and grilled pineapple. 10.99

### TAVARES BULLDOG BURGER

Jalapeño Jack cheese, smoked applewood bacon, BBQ sauce and an onion ring. 11.50  
*(Recipe provided by Hailey and Noah from THS)*



### THE BIG CHEESE

Our custom blend burger patty seasoned and grilled to perfection. Topped with American Cheese. 10.89

### PORTOBELLO & SWISS

Freshly sautéed Portobello mushrooms and Swiss added to an already great steak burger. 11.49

### CLASSIC BACON

Our custom blend burger patty seasoned and grilled. Topped with smoked applewood bacon and American Cheese. 11.49

### VEGETARIAN

Grilled black bean burger with sautéed Portobello mushrooms, mayonnaise, lettuce, tomato, onions and pickles on a toasted bun. 9.99

# SLIDER BURGERS

### PUDDLE JUMPERS

Topped with lettuce and house made Puddle Jumper sauce. This is not your typical slider...Size or Taste!

Three - 10.49 | Add Cheese 1.50  
Two - 8.49 | Add Cheese 1.00  
One - 5.99 | Add Cheese 50



Puddle Jumpers

### + PJ'S PB & J

Our signature slider burger battered and deep fried and placed on our toasted bun coated in peanut butter and Chipotle Black Raspberry Sauce.

Three - 10.99 | Two - 8.99 | One - 6.49

+ Puddle Jumpers Signature Item

# HOUSE FAVORITES

All house favorites come with your choice of two sides

### 8oz USDA CHOICE SIRLOIN



Aged a minimum of 21 days. Seasoned and grilled to perfection. 15.99

### BABY BACK RIBS

Over 1 Pound of tender seasoned and smoked to fall-off-the-bone perfection, coated with our sticky can't get enough caramelized BBQ sauce. Served with choice of two sides. 19.99

### THE PILOT'S PLATTER

8 oz Angus center cut sirloin, fried shrimp and our homemade lump crab cake. Served with choice of two sides. 23.95

### CRAB CAKE DINNER

Three freshly made lump crab cakes served with our house made rémoulade sauce. 17.89

### + CRAB STUFFED MAHI

Seasoned, seared and filled with delicious crab meat stuffing and served with house made rémoulade sauce. 17.79

# FAJITAS

All of our fajitas come with sautéed onions and peppers, sour cream, Pico de Gallo and mixed cheese. Mix and Match any combination for 12.99

Add guacamole .99

Shrimp - 12.99 | Chicken - 11.99 | Steak - 12.79

# BASKETS

We only use the best oil. 100% peanut oil. All baskets come with choice of one side

### + FISH & CHIPS

Flaky cod battered and deep fried until golden. Served with our house tartar sauce. 11.99

### MAHI BITES

Mahi dusted in our special seafood flour then fried to a crisp golden brown and served with house made tartar sauce. 11.49

### PROPELLERS

Potato chip encrusted chicken deep fried until golden brown. Served with honey mustard sauce for dipping. 10.99

### COCONUT OR CRISPY SHRIMP

Battered with our house made PJ Lakeside Lager Beer batter then coated with your choice of coconut or panko and deep fried to a golden brown. Coconut - 12.99 | Crispy - 12.79

### MAHI OR SHRIMP TACOS

Two soft shell tacos filled with mahi or shrimp, topped with crisp coleslaw and drizzled with rémoulade. 9.99



Baby Back Ribs



Fish & Chips

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