

LATE NIGHT

Available 10:00 PM - 11:00 PM

SHAREABLES

BLUE CRAB DIP 18

Cheddar and Cream Cheese Dip Loaded with Crab Meat, Served with Flatbread

LOCAL BAKED OYSTERS ROCKEFELLER 18

Six Plump Oysters served with our Signature Rockefeller Topping made with Applewood Smoked Bacon, Shallots, Spinach, and Parmesan Cheese **GF**

FATTY'S SIGNATURE JUMBO CHICKEN WINGS 15

Fresh Never Frozen - Served with Celery and Carrot Sticks and Ranch or Blue Cheese Dipping Sauces. With choice of Buffaue Sauce, Honey Sriracha Sauce, Bourbon BBQ, Lemon Pepper, Old Bay or Buffalo Sauce

LOADED TATER TOT NACHOS 15

With Bacon, Cheese Sauce, Green Onions, and Tomatoes, Topped with Cilantro Crema and Bourbon BBQ Sauce *Add Guac \$3*

GRILLED FLATBREAD "CAPRESE" 15

With Fresh Basil, Tomatoes, and Drizzled with a Balsamic Vinegar Glaze **V**

SOUPS & SALADS

CORN AND CRAB CHOWDER CUP 9 BOWL 13

Fire Roasted Corn, Bacon, Lump Crab, Sherry

GARDEN SALAD 10

Wild Field Greens, Baby Heirloom Tomatoes, Carrot, Red Onions, Cucumbers, Balsamic Vinaigrette **GF, V**

HOUSE CAESAR SALAD 13

Hearts of Romaine, Baby Heirloom Tomatoes, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

CRAFT BURGERS & HANDHELDS

*** THE PERFECT BURGER: THE "MOBLEY" CHEESEBURGER 15**

Our Signature Burger named after Conrad Hilton's First Hotel. A Fresh Ground and Hand-Patted Texas Sized Half-Pound Burger with Melted Cheddar Cheese, Lettuce, Local Tomato, and Onion on a Toasted Challah Roll

*** CLASSIC MUSHROOM AND SWISS BURGER 16**

Caramelized Wild Mushrooms and Onions, Topped with Swiss Cheese on Texas Toast

BECCA'S JUMBO LUMP CRAB CAKE SANDWICH 21

Served with Remoulade Sauce, Lettuce, and Tomato on a Toasted Challah Roll

CHIPOTLE GRILLED CHICKEN SANDWICH 16

Chipotle Glazed Chicken Breast with Lettuce, Tomato, and Pickles on a Challah Roll

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any food allergens. GF = Gluten Free, V = Vegetarian*

***20% Gratuity will be added to parties of 6 or more.
We strongly encourage a one check policy for parties of 10 or more.*

BEER

DRAFT Budweiser 7, Bud Light 7, Devil's Backbone Vienna Lager 8, Kona Big Wave 8

DOMESTIC 8 Budweiser, Michelob Ultra, Miller Lite, Yuengling, El Guapo IPA

IMPORT 8 Stella Artois, Modelo Especial, Blue Moon Belgian White, Heineken

NON-ALCOHOLIC 8 Heineken 0.0

WINE BY THE GLASS

WHITE WINE	5oz	8oz	Btl.
Kendall Jackson Chardonnay	12	19	40
Chateau Ste Michelle Riesling	10	15	32
Seaglass Pinot Grigio	11	17	36
Murphy Goode Sauvignon Blanc	11	17	36
ROSE WINE			
Chateau d'Esclans Whispering Angel Rosé	12	19	48
The Beach by Whispering Angel	10	16	40
RED WINE			
14 Hands Cabernet	10	15	32
Dreaming Tree Pinot Noir	12	18	38
Murphy Goode Merlot	11	17	36
SPARKLING			
Piper Sonoma Brut	12		45
La Marca Prosecco	12		45

CANNED COCKTAILS

TARNISHED TRUTH COASTAL COCKTAILS 10

Vodka Cucumber Collins, Vodka Grape Infusion, Vodka Cherry Blossom, Gin Blackberry Bramble, Vodka Orange Crush, Whiskey Lemonade, Vodka Cranberry, Vodka Grapefruit

FRESH FRUIT SANGRIA

MIMOSA SANGRIA 13 Champagne, Strawberries, Peach Schnapps, Orange Juice

WHITE STRAWBERRY LEMONADE SANGRIA 13 Sutter Home Chardonnay, White Rum, Lemons, Strawberries, Lemon-Lime Soda

SUMMERTIME ROSÉ TEQUILA SANGRIA 13 Rosé, Silver Tequila, Limes, Agave, Cherries, Watermelon, Strawberries, Soda Water, Garnished with Basil

STRAWBERRY POMEGRANATE SANGRIA 13 Sutter Home Cabernet, Strawberries, Pama, Pomegranate Juice, Simple Syrup, Club Soda

MULES & MARGARITAS

THE ORIGINAL MOSCOW MULE 11 Vodka, Fresh Hand-Pressed Limes, Ginger Beer

ARIZONA MOSCOW MULE 11 Vodka, Fresh Hand-Pressed Limes, Prickly Pear Syrup, Ginger Beer, Muddled Jalapenos

CLASSIC MARGARITA 11 Gold Tequila, Traditional Mix, Salted Rim

CUCUMBER MARGARITA 11 Silver Tequila, Agave Nectar, Muddled Cucumbers, with Fresh Hand-Pressed Limes