

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 Buffaque 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 "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, 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 Kendall Jackson Chardonnay Chateau Ste Michelle Riesling Seaglass Pinot Grigio Murphy Goode Sauvignon Blanc	50z 12 10 11 11	8oz 19 15 17	Btl. 40 32 36 36
ROSE WINE Chateau d'Esclans Whispering Angel Rosé The Beach by Whispering Angel	12	19	48
	10	16	40
RED WINE 14 Hands Cabernet Dreaming Tree Pinot Noir Murphy Goode Merlot	10	15	32
	12	18	38
	11	17	36
SPARKLING Piper Sonoma Brut La Marca Prosecco	12 12		45 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