



# DINNER MENU

[RAGTIMETAVERN.COM](http://RAGTIMETAVERN.COM)



## STARTERS

### BREWERY NACHOS

Corn tortilla chips piled with red beans, black olives, tomatoes, jalapeños, pepper jack & cheddar cheeses, finished with chili lime sour cream. **9.99** Add Blackened Chicken **2.99** Add Shrimp **3.99**

### LOBSTER & SHRIMP FRITTERS

Rock lobster and shrimp blended with onions, red peppers and jalapeños in a fritter batter. Served with lemon aioli. **11.99**

### LUMP CRAB CAKES

Pan-seared jumbo lump crab cakes with a lemon horseradish sauce. **12.99**

### FRITO MISTO

Fried calamari, shrimp and artichoke hearts tossed with pepperoncinis and Parmesan cheese. Served with red bell pepper sauce. **12.99**

### SEARED TUNA†\*

Fresh tuna rolled in spices, pan-seared and served rare with wasabi crema. **12.49**

### BAKED BRIE†

Brie cheese brushed with butter, topped with toasted almonds and baked 'til bubbly. Served with fresh fruit and French bread. **10.99**

### RAGTIME SHRIMP

Beer-battered shrimp, rolled in flaked coconut and fried, giving it a crunchy sweet flavor. Served with our signature honey mustard sauce. **9.99**

### CAJUN CRAWFISH DIP

Tender crawfish tails blended with cheddar cheese and spices, served with crispy pita chips. **9.49**

### HUMMUS PLATE†

Chickpeas blended with roasted garlic and lemon juice. Served with cucumbers, kalamata olives and pita wedges. **8.99**

### LOUISIANA CHICKEN WINGS

Crispy fried wings coated in housemade wing sauce. Served with celery sticks and blue cheese dressing. Choose mild, medium, hot or nuclear. 10 wings – **10.29** 20 wings – **18.49**

### RED BEANS & RICE DELUXE

A hearty bowl of our signature side, topped with chicken chorizo sausage, cheddar cheese and scallions. **8.99**

### PORTOBELLO FRIES

Beer-battered portobello mushrooms fried and served with red bell pepper sauce. **8.99**

### PRETZEL STIX

Fresh-baked pretzels brushed with jalapeño butter and sea salt. Served with cheddar cheese sauce and pico de gallo. **8.99**

### TAVERN SLIDERS†

Mini burgers on slider rolls with cheddar cheese, dill pickle relish and spicy ketchup. **9.99**

## SALADS & GUMBO

*House Dressings: Blue Cheese, Caesar, Ranch, Italian Vinaigrette, Miso Vinaigrette, Parmesan Vinaigrette, Roasted Jalapeño Ranch*

### RAGTIME SALAD\*

Mixed greens with cherry tomatoes, julienne carrots, cucumbers and sunflower seeds. **6.99**

With Grilled Chicken **10.99**

With Grilled Shrimp **12.49**

With Grilled Salmon† **12.49**

Side Salad **4.99**

### WEDGE SALAD

Iceberg lettuce with blue cheese dressing, bacon and blue cheese crumbles. **6.49**

### AHI SALAD†

Tuna, seared rare, served over mixed lettuce with namasu, crispy wontons and miso vinaigrette. **13.49**

### CAESAR SALAD

Crisp romaine, fresh herb croutons and shaved Parmesan, tossed in a classic Caesar dressing. **6.99**

With Grilled Chicken **10.99**

With Grilled Shrimp **12.49**

With Grilled Salmon† **12.49**

Side Salad **4.99**

### HUMMUS & GOAT CHEESE SALAD\*

With tomatoes and roasted red peppers over warm flatbread with Parmesan vinaigrette. **10.49**

With Grilled Chicken **12.49**

With Grilled Shrimp **13.99**

With Grilled Salmon† **13.99**

### CLASSIC CHOPPED SALAD

Mixed greens, artichoke hearts, hearts of palm, garbanzo beans, cherry tomatoes, cucumber and feta crumbles with your choice of dressing. **10.49**

With Grilled Chicken **12.49**

With Grilled Shrimp **13.99**

With Grilled Salmon† **13.99**

### WARM CHICKEN SESAME SALAD\*

Sesame sautéed chicken breast tossed with mixed greens and miso vinaigrette. **12.49**

### RAGTIME SEAFOOD GUMBO

Shrimp and crab sautéed in a rich, brown roux with okra, tomatoes and chopped fresh vegetables. Cup **5.49** Bowl **8.49**

### BREWER'S SELECTION SOUP OF THE DAY

We offer a different soup selection every day. Please ask your server. Cup **4.29** Bowl **5.79**

## SIDES

FRIES **2.99**

VEGETABLES **2.99**

RED BEANS & RICE **2.99**

CHEDDAR & PEPPER JACK GRITS **2.99**

GRILLED ASPARAGUS **2.99**

MINI RUSSET POTATOES **2.99**

SWEET POTATO WAFFLE FRIES **2.99**

RAGTIME SIDE SALAD\* **4.99**

RAGTIME SEAFOOD GUMBO **5.49** (Cup)

## SEAFOOD

### RAGTIME SHRIMP

Beer-battered shrimp, rolled in flaked coconut and fried, giving it a crunchy sweet flavor. Served with our signature honey mustard sauce, red beans & rice and vegetables. **14.99**

### GROUPER CHEEKS

Grouper cheeks sautéed in a lemon butter sauce with spinach, tomatoes and bacon. Served with angel hair pasta and grilled asparagus. **21.99**

### SHRIMP & GRITS

Sautéed shrimp with bacon, garlic, mushrooms and scallions over cheddar & pepper jack grits, finished with fried Royal Red shrimp. **16.99**

## HOUSE SPECIALTIES

### SESAME TUNA†\*

Thick cut fresh Atlantic tuna steak dusted in sesame flour, sautéed and served medium rare over crispy fried spinach with ginger remoulade and red beans & rice. **23.49**

### LOBSTER & SHRIMP TACOS

Lobster and shrimp in crisp blue corn tortillas, wrapped with soft flour tortillas with lettuce, pepper jack cheese, pico de gallo and a citrus sauce. Served with red beans & rice. **16.99**

### STEAK TACOS†

Tenderloin tips in soft flour tortilla shells with lettuce, pepper jack & cheddar cheeses, chili lime sour cream and pico de gallo. Served with red beans & rice. **14.49**

### PORK PORTERHOUSE

Grilled 12 oz. pork porterhouse with a mushroom peppercorn bordelaise, mini russet potatoes and grilled asparagus. **17.99**

## PASTA, CHICKEN & MORE

### ANGEL HAIR PASTA

Topped with grilled chicken and tossed with chopped tomatoes, spinach, fresh basil oil and jalapeño butter, finished with fresh shaved Parmesan cheese. **15.99** Substitute Shrimp **17.99**

### KEY LIME SHRIMP & LOBSTER

Lobster and fresh shrimp tossed with lively key lime butter and served over angel hair. **21.99**

## SANDWICHES

### GROUPER CHEEK PO'BOY

Fried grouper cheeks with lettuce, tomato and citrus mayo on a toasted hoagie roll. **13.49**

### BLACKENED MAHI

Blackened mahi topped with chipotle tartar sauce, shredded lettuce and tomato. Served on a toasted ciabatta bun. **11.99**

### TUNA GYRO†

Seared rare tuna wrapped in warm flatbread with shredded lettuce, chopped tomatoes, namasu and wasabi crema. **13.99**

### BLACKENED MAHI MAHI

Fresh mahi dredged in Cajun spices and seared. Topped with jalapeño butter and served with our signature red beans & rice. **19.99**

### ANDOUILLE-CRUSTED MAHI

Mahi fillet grilled, topped with andouille crust and Parmesan cheese. Baked golden brown, served over Creole sauce and accompanied by red beans & rice and vegetables. **21.99**

### ORANGE BLOSSOM SALMON†

Fresh grilled salmon with an orange blossom honey glaze. Served with sweet potato waffle fries and grilled asparagus. **19.99**

## STEAKS

*Top your steak with a Final Touch for 1.99:  
Housemade Jalapeño Butter, Mushroom Peppercorn Bordelaise,  
Bacon & Red Bell Pepper Cream Sauce, Blue Cheese*

### FLAME-GRILLED NEW YORK STRIP†

14 oz. strip steak, served with mini russet potatoes and grilled asparagus. **25.99**

### HAND-CUT FILET MIGNON†

Grilled 7 oz. filet served with mini russet potatoes and grilled asparagus. **24.99**

### ÉTOUFFÉE

Shrimp, andouille sausage, ham and chicken smothered in a spicy Creole sauce over rice. **15.99**

### CHICKEN PROVENCALE

Pan-sautéed chicken medallions in demi-glace with spinach, tomatoes and mushrooms. Served with mini russet potatoes and grilled asparagus. **16.99**

### GRILLED CHICKEN PO'BOY

Grilled chicken breast with asparagus spears, lemon aioli and Swiss cheese on a toasted hoagie roll. **9.99**

### BLACKENED FISH WRAP

Blackened fish with pepper jack and cheddar cheeses, tomato, shredded lettuce and chipotle tartar sauce in a jalapeño cheddar soft tortilla. **11.99**

## DESSERTS

### BEIGNETS

The French Market classic rectangular doughnut, flash fried and rolled in confectioner's sugar. Served with chocolate & strawberry dipping sauces. **4.49**

### TRIPLE CHOCOLATE BROWNIE

A rich, warm triple chocolate brownie with vanilla ice cream, over caramel & chocolate sauces. **5.99**

### MAE'S KEY LIME CHEESECAKE

A light, tart tropical delight. **5.99**

### CARAMEL PRETZEL BREAD PUDDING

Housemade with soft pretzels and served warm with salted caramel beer sauce and whipped topping. **6.49**

\* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These menu items may contain raw or undercooked ingredients. We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

# BREWED ON-SITE BEERS

WE INVITE YOU TO TRY OUR SIGNATURE HANDCRAFTED ALES AND LAGERS.

CHECK OUT OUR FRESH BEER SHEET TO SEE WHAT'S ON TAP TODAY.

## WINES

### BUBBLES

	Glass	Carafe	Bottle
<b>LA MARCA</b> , Prosecco, Italy	7.99	***	***
<b>PIPER SONOMA</b> , Sparkling Wine, California	7.99	***	31.00
<b>VEUVE CLICQUOT YELLOW LABEL</b> , Champagne, France	***	***	99.00

### LIGHTER STYLE WHITES

<b>CHATEAU STE. MICHELLE</b> , Riesling, Washington	7.49	10.99	29.00
<b>BERINGER</b> , White Zinfandel, California	6.49	9.49	26.00
<b>ECCO DOMANI</b> , Pinot Grigio, Italy	7.49	10.99	29.00
<b>MASO CANALI</b> , Pinot Grigio, Italy	9.49	13.49	37.00
<b>KIM CRAWFORD</b> , Sauvignon Blanc, New Zealand	10.49	15.49	41.00

### COOL & CRISP CHARDONNAYS

<b>CANYON ROAD</b> , California	6.49	9.49	25.00
<b>KENDALL-JACKSON</b> , California	9.49	13.99	37.00
<b>SONOMA-CUTRER</b> , Russian River Ranches	11.49	16.99	45.00
<b>CAKEBREAD CELLARS</b> , Napa Valley	***	***	72.00

### WEST COAST PINOT NOIRS

<b>BV COASTAL ESTATES</b> , California	7.99	11.99	31.00
<b>MARK WEST</b> , California	8.99	13.49	35.00
<b>LA CREMA</b> , Sonoma	11.99	17.99	47.00

### BIG & BOLD REDS

<b>DON MIGUEL GASCÓN</b> , Malbec, Argentina	8.49	12.49	33.00
<b>SEVEN FALLS</b> , Merlot, Washington	8.99	13.49	35.00
<b>MÉNAGE À TROIS</b> , Red Blend, California	8.49	12.99	33.00
<b>CANYON ROAD</b> , Cabernet Sauvignon, California	6.99	10.49	27.00
<b>J. LOHR SEVEN OAKS</b> , Cabernet Sauvignon, Paso Robles	8.29	12.29	31.00
<b>LOUIS M. MARTINI</b> , Cabernet Sauvignon, Sonoma	10.99	14.99	43.00
<b>SEQUOIA GROVE</b> , Cabernet Sauvignon, Napa Valley	***	***	72.00

(6 oz. glass, 9 oz. carafe)

## HANDCRAFTED COCKTAILS

### INSPIRED BY THIS SIDE OF THE DITCH:

**GOOMBAY SMASH** • Cruzan Coconut Rum, Bacardí Gold Rum, apricot brandy, pineapple & orange juices with a float of Myers's Dark Rum. **8.99**

**ATLANTIC BEACH LEMONADE** • Skyy Infusions Citrus Vodka, triple sec and cranberry juice shaken with fresh housemade lemonade. **7.99**

**COASTAL COSMO** • St. Augustine Vodka and Cointreau shaken with cranberry juice and fresh limes. **9.49**

**PAINKILLER** • Pusser's Rum shaken with coconut cream, pineapple & orange juices and sprinkled with nutmeg. **8.99**

**BEACH WHISKEY COLADA** • Beach Whiskey Island Coconut and pineapple juice shaken and served on the rocks. **8.49**

**RUM RUNNER** • Light and dark rums, blackberry brandy and banana schnapps shaken with pineapple & orange juices. **8.49**

**MAI TAI** • A blend of rums and pineapple & orange juices with a float of dark rum. **8.99**

**DARK & STORMY** • Gosling's Black Seal Rum, fresh lime and ginger beer. **8.99**

**GATOR-AID (CHOICE OF MANGO, CHERRY OR GRAPE)**  
Choose your flavored vodka and we'll do the rest! **7.99**

**A1A MULE** • Ginger beer poured over St. Augustine Vodka, fresh lime and mint. **9.49**

**MOJITO (CHOICE OF PINEAPPLE, STRAWBERRY, MANGO OR CLASSIC)** • Bacardí Rum, fresh limes and mint with your choice of flavor. **8.99**

**JAX BEACH TEA** • Vodka, rum, gin and triple sec shaken with fresh sour mix and topped with cranberry juice. **8.49**

### FROM THE OTHER SIDE:

**PATRÓN MARGARITA** • Patrón Silver and Patrón Citrónge shaken with fresh housemade margarita mix. **10.49**

**TITO'S MARTINI** • Tito's Handmade Vodka served with olives or a twist. **9.49**

**NEW FASHIONED** • Jim Beam Rye Whiskey with brown sugar simple syrup, orange bitters and a fresh orange slice. **8.99**

**LEMON DROP MARTINI** • Absolut Citron, Cointreau and fresh lemon juice shaken and served with a sugar rim. **9.49**

**HOUSEMADE BLOODY MARY** • Absolut Peppar and our house blend of tomato juice, spices and things we just can't share. **8.49**

**GEORGIA PEACH MARTINI** • Absolut Apeach Vodka, Grand Marnier, cranberry juice and fresh-squeezed orange juice. **9.49**

**JAMEY & GINGER** • Jameson Irish Whiskey, Domaine de Canton and ginger ale. **8.49**

**BERRY BASH SANGRIA** • Red wine, a blend of puréed berries, pineapple juice and black raspberry liqueur. **7.99**

**RASPBERRY ICE PICK** • Gin, raspberry vodka, spiced rum, Chambord and sour topped with lemon lime soda. **9.49**

## FRESH, NON-ALCOHOLIC BEVERAGES

ICED TEA 2.99

RASPBERRY ICED TEA 3.29

LEMONADE 3.49

RED BULL ENERGY DRINK 3.99

COFFEE 2.99

MANGO ICED TEA 3.29

STRAWBERRY LEMONADE 3.49

RED BULL SUGARFREE 3.99

PEACH ICED TEA 3.29

ARNOLD PALMER 3.29

FIJI BOTTLED WATER 3.99