



TASTE OF THE RANCH LUNCH MENU

2-course meal • \$25 per person
Choice of one dish from each course

FIRST COURSE

CUP OF HOUSE NEW ENGLAND CLAM CHOWDER

Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

CUP OF SEAFOOD GUMBO A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

DEEP LAGOON'S SIDE HOUSE SALAD A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & shredded cheddar jack cheese. Tossed in our lemon dijon dressing.

SIDE CAESAR SALAD Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

TUNA TATAKI* Tuxedo sesame crusted & seared rare Yellowfin tuna served with pickled ginger, sweet soy drizzle, wasabi, & seaweed salad. **(Additional \$5)**

TRADITIONAL SHRIMP COCKTAIL Served with our signature cocktail sauce. **(Additional \$5)**

CORN & CRAB FRITTERS Fried to a golden brown & drizzled with a zesty BBQ sauce. Served with stone mustard for dipping. **(Additional \$5)**

SECOND COURSE

SHRIMP SCAMPI Tossed in a white wine, lemon butter garlic sauce. Served over linguini & topped with Asiago cheese.

POLLOCK FISH & CHIPS Dusted in our unique breading & deep fried. Served with our French fries & homemade coleslaw.

TONY'S SMASHBURGER Double-stacked angus smashburger, topped with cheddar jack cheese, applewood smoked bacon, a fried onion ring, lettuce, tomato & Carolina BBQ sauce. Served with French fries & coleslaw.

BLACKENED TRIPLETAIL TACOS Two flour tortillas with House-made coleslaw, cheese & chipotle sauce, with avocado pico de gallo on the side. Served with jasmine rice & plantains.

TRIPLETAIL & CHIPS Hogfish pieces dusted in our unique breading & deep fried to a golden brown, served with our French fries & homemade coleslaw. **(Additional \$10)**

FRIED GROUPE TACOS Two flour tortillas with House-made coleslaw, cheese & chipotle sauce, with avocado pico de gallo on the side. Served with jasmine rice & plantains. **(Additional \$10)**

CAPTAIN'S PLATTER A combination of shrimp, grouper & scallops. Served blackened with sides of green beans & jasmine rice. **(Additional \$15)**

Cannot be combined with any other offers except Summer of Wine.

***CONSUMER ADVISORY:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.

5-28-2026



TASTE OF THE RANCH DINNER MENU

3-course meal • \$35 per person
Choice of one dish from each course

FIRST COURSE

BOWL OF HOUSE NEW ENGLAND CLAM CHOWDER

Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

BOWL OF SEAFOOD GUMBO A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

DEEP LAGOON'S SIDE HOUSE SALAD A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & shredded cheddar jack cheese. Tossed in our lemon dijon dressing.

SIDE CAESAR SALAD Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

TUNA TATAKI* Tuxedo sesame crusted & seared rare Yellowfin tuna served with pickled ginger, sweet soy drizzle, wasabi, & seaweed salad. **(Additional \$5)**

TRADITIONAL SHRIMP COCKTAIL Served with our signature cocktail sauce. **(Additional \$5)**

CORN & CRAB FRITTERS Fried to a golden brown & drizzled with a zesty BBQ sauce. Served with stone mustard for dipping. **(Additional \$5)**

SECOND COURSE

SHRIMP SCAMPI Tossed in a white wine, lemon butter garlic sauce. Served over linguini & topped with Asiago cheese.

TRIPLETAIL FISH & CHIPS Dusted in our unique breading & deep fried. Served with our French fries & homemade coleslaw.

TONY'S SMASHBURGER* Double-stacked angus smashburger, topped with cheddar jack cheese, applewood smoked bacon, a fried onion ring, lettuce, tomato & Carolina BBQ sauce.

FRIED GROUPEL TACOS Two flour tortillas with House-made coleslaw, cheese & chipotle sauce, with avocado pico de gallo on the side. Served with jasmine rice & plantains.

GRILLED SALMON

Served with sides of broccoli & yellow rice.

HOGFISH FISH & CHIPS Dusted in our unique breading & deep fried. Served with our French fries & homemade coleslaw. **(Additional \$10)**

CAPTAIN'S PLATTER A combination of shrimp, grouper & scallops. Served blackened with sides of green beans & jasmine rice. **(Additional \$15)**

FILET* A petite 6oz steak seasoned & grilled. Served with butter whipped mashed potatoes, grilled asparagus & a side of béarnaise sauce. **(Additional \$20)**

THIRD COURSE

KEY LIME PIE Tart, creamy & sweet in a classic graham cracker crust.

PINEAPPLE UPSIDE DOWN CAKE Served up warm & gooey.

ESPRESSO MARTINI Blue Ice Espresso Vodka, Galliano Espresso Liqueur, Baileys, & Owen's Nitro-Infused Espresso shaken & topped with cacao powder.

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