



LUNCH

From the Spanish-influenced fare of the Yucatan Peninsula to the cultural melting pot of New Orleans to the tropical flavors of the Florida Keys, the Great Gulf Rim of North America is home to a remarkable array of culinary traditions. With an emphasis on fresh seafood, spicy seasonings, and local produce, Gulf Rim cuisine is renowned for its lively and inventive approach to everyday dining.

APPETIZERS

Ceviche \$7

Fresh shrimp and fish marinated in lime juice, tossed with onion, cilantro, jalapenos, bell pepper, and avocado.

Shrimp Cocktail a la Playa Del Carmen \$7

Saucy steamed shrimp in a spicy cocktail sauce with avocado.

Conch Fritters \$7

Crispy cornmeal fritters with chopped conch, onions and peppers with a Gulf Rim dipping sauce.

Honey Island Shrimp \$8

Golden fried shrimp with a warm honey, chili, and lime sauce.

Smoked Tuna Dip \$8

Hot oak smoked ahi tuna with a special blend of herbs and spices served with pita chips.

Fried Pickles \$6

Southern crispy fried dill pickles with Gulf Rim dipping sauce.

Garlic Fries \$6

Crispy fresh cut russet potatoes, french fried in a garlic butter sauce.

SALADS

Green Salad \$6

Mixed greens, sweet onions, tomato, and shaved carrots with one of our home made salad dressings. Add grilled salmon, shrimp, steak, chicken, or fried calamari for \$3 more.

Gulf Rim Cobb Salad \$10

Hickory smoked bacon, Maytag bleu cheese, grilled shrimp, avocado, and hard boiled eggs over a bed of fresh mixed greens, sweet onions, tomatoes, and shaved carrots.

Tarpon Springs Greek Salad \$8

Mixed greens, feta, tomato, sweet onions, and olives with potato salad tossed with lemon parsley vinaigrette. (Tarpon Springs Florida is home to a huge Greek population that began immigrating in 1905 to continue their ancient trade of sponge diving).

Jicama and Orange Salad \$8

Jicama, orange, and avocado over mixed greens with a mojo orange vinaigrette.

Salad Dressings

Lime Cilantro

Blue Cheese

Orange Vinaigrette

Lemon Parsley Vinaigrette



Work Day Specials \$5.95

Monday - Red Beans and Rice with LaPlace, LA. Andouille sausage & veggie of the day.

Tuesday - Plancha Grill pressed Sandwich of the Day and chips.

Wednesday - Crawfish Etouffee on rice and fresh vegetable of the day.

Thursday - Chicken Panne with garlic mashed potatoes and a crisp green salad.

Friday - Fried Catfish Plate with french fries and cole slaw.

GULF RIM LUNCH Specialties

The Cuban \$9

The classic Cuban with slow roasted, marinated pork, ham, Swiss cheese, dill mustard relish on Cuban bread toasted on the plancha grill with French fries.

Hamburger \$9

1/2 pound hand made burger served with lettuce, tomato, and onions on the side with a choice of fries or green salad. Add cheese or guacamole \$2.

Shrimpburger \$8

Fried shrimp on a toasted bun with cole slaw, habenero mayonnaise, lettuce, and tomato. Served with fries.

Fresh Fish of the Day \$12

Could be Wahoo, could be Grouper...look on the chalkboard. Our Fish of the Day is brought in fresh from the Carolina Coast and is served with the vegetable of the day.

Seafood Baskets \$11

Freshly breaded seafood cooked to order. Your choice of shrimp, catfish, or combo served with fries and Gulf Rim dipping sauce or cocktail sauce.

Tacos \$9

Two corn or flour tortillas filled with your choice of fish of the day, oysters, shrimp, beef or chicken. Served with black beans and cucumber salad.

Burritos \$8

A large tortilla filled with your choice of fish of the day, chicken, or beef. Served with black beans and cucumber salad.

Vegetarian

The Flying Mayan \$9

A large flour tortilla filled with our signature black beans, sweet potatoes, cheese, lettuce, tomato, guacamole, sour cream, and salsa.

Penne Vera Cruz \$8

Penne Pasta with fresh tomatoes, capers, artichoke hearts, caramelized onions, and parmesan cheese, with a fresh buerre blanc sauce.

Ask your server about our specialty desserts



BEVERAGES

Soft Drinks \$1.50
 Iced Tea \$1.50
 Hot Tea \$1.50
 Coffee \$1.50

Lemonade \$2
 Juices: \$2 Cranberry,
 Pineapple, or Grapefruit

Beer

American Standards \$2.75

Budweiser
 Bud Light
 Miller High Life—The Champagne of Beers
 Miller Lite
 Pabst Blue Ribbon

Local Brews \$3.50

Duck Rabbit Brown Ale
 Duck Rabbit Porter
 Duck Rabbit Amber

Imports \$3.00

Corona
 Corona Lite
 Dos Equis
 Red Stripe
 Modelo Especial
 Negro Modelo
 New Castle
 Yuengling

Imports \$4.00

Foster's Oil Can
 Guinness Pub

Wines

White

	Glass	Bottle
Antugnac Chardonnay	\$5.50	\$21.00
W. Walch Pinot Grigio	\$6.50	\$25.00
Dom De LaGarrelier S. Blanc	\$7.00	\$27.00
Loimer Gruner Veltliner	\$6.50	\$25.00
Montpellier Viognier	\$5.00	\$19.00

Reds

Masciarelli Montepulciano	\$5.00	\$19.00
Silverwing Pinot Noir	\$6.00	\$23.00
Valle Escondido Syrah	\$5.00	\$19.00
Four Vines Zinfandel	\$6.50	\$25.00
Rex Goliath Cabernet Sauvignon	\$6.50	\$25.00

Sparkling Wine

Cava Avinyo	\$6.50	\$25.00
Oblio Lambrusco	\$7.00	\$27.00

Gulf Rim accepts Visa and MasterCard
 No Checks Please
 \$1.00 added per split check
 18% gratuity added for parties of 6 or more.