

GATOR GOBBLE

APRIL 21, 2026 | 11:15 AM - 1:30 PM

Bayou Bowls \$9

Caribbean Mahi - Caribbean smoked mahi, seasoned rice, seasoned black beans, pineapple pico de gallo and lime crema

Smoked Gator - Cajun Smoked Alligator, seasoned rice, smothered with etouffee sauce, sweet peppers and green onion

Honey Garlic Chicken and Bacon- Crispy chicken, candied bacon, seasoned rice, green onion, sweet peppers, pineapple pico de gallo, and zesty honey garlic sauce

Shark Bite Bowl \$7 - Rice, smoked shark, pineapple pico de gallo, orange chiptle aioli and green onion

Gumbo w/ Crawfish, Chicken, & Sausage \$5

topped with rice and green onion

Gator Nuggets & Fries \$8 (single) \$14 (shareable)

Crab Cake Sliders w/pineapple slaw \$8

Two crab cakes on Hawaiian slider buns topped with Old Bay mustard aioli and pineapple slaw

Smothered Elote Street Corn Chimichanga \$8

Flour shell filled with creamy elote street corn, rice, & cojita cheese, deep fried and then topped with queso and chipotle ranch with chips on the side

DESSERT

Glazed Donut Bread Pudding \$5

Made with Krispy Kreme donuts topped with whipped cream and rum cinnamon glaze

Pineapple Upside Down Cake \$5

Whole alligator, whole mahi, and whole shark will be on the smoker until 10:45 am if you want to see them!



**GEORGE AND
FRANCES BALL
BUILDING
125 S. HIGH ST.**