



125 S High Street, Muncie IN

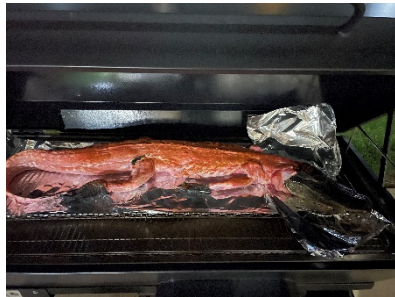
Visa, MasterCard and Discover

Cookout Tuesday April 21st

11:15am-1:30pm

WHOLE ALLIGATOR, WHOLE MAHI AND WHOLE SHARK

will be on the smoker until 10:45 am if anyone would like to come see them



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** (smaller bowl) Rice, smoked shark, pineapple pico de gallo, orange chipotle aioli and green onion

Gumbo w/ Crawfish, Chicken and Sausage /5

Topped with white rice and green onion

Gator Nuggets and Fries *single order with 2 sauces /8

Sauce choices: tangy cajun remoulade, sweet mustard aioli & bourbon barrel mustard BBQ

*Shareable Basket with 3 sauces /14

Crab Cake Sliders w/ pineapple slaw /8

Two crab cakes on Hawaiian slider buns topped with old bay mustard aioli and pineapple slaw on the side

Smothered Elote Street Corn Chimichanga /8

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

Glazed Donut Bread Pudding /5

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

Pineapple Upside Down Cake /5

Allergen Warning: Please let any of our staff know if you have any ALLERGIES before ordering food: as our food is made in the same facility that handles PEANUTS, CRUSTACEANS, EGGS, TREE NUTS, WHEAT, MILK, FISH, SOY AND SESAME

Contact information: Chef Ryan Bell

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