



EATATLONGBOARDS.COM

2025 RESTAURANT WEEK MENU

2 COURSE MEAL FOR \$15 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

HOMEMADE CREAMY POTATO BACON CHOWDER WITH GARLIC CROUTONS

-OR-

**CITRUS CRANBERRY WINTER SALAD W/ CANDIED PECANS, FRESH GREENS,
AND PETITE TOMATOES WITH CHOICE OF DRESSING**

ENTREE COURSE

HICKORY SMOKED BBQ BACON CHEDDAR BURGER W FRIES
BBQ Sauce, Grilled Onions, Lettuce, and Tomato

-OR-

BUFFALO SHRIMP AND FRIES
Hand breaded Gulf Shrimp tossed in house Buffalo Sauce



* CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS
TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.



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2025 RESTAURANT WEEK MENU

2 COURSE MEAL FOR \$20 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

HOMEMADE CREAMY POTATO BACON CHOWDER WITH GARLIC CROUTONS

-OR-

CITRUS CRANBERRY WINTER SALAD W/ CANDIED PECANS, FRESH GREENS,
AND PETITE TOMATOES WITH CHOICE OF DRESSING

ENTREE COURSE

SWEET & SPICY GLAZED BLACKENED MAHI MAHI
with Jasmine Rice and Mixed Vegetables

-OR-

ISLAND PORK PLATE
Kalua Slow Roasted Pork with Jasmine Rice and Mixed Vegetables



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TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.