

Winter to Spring Menu 2021

SOUPS & APPETIZERS

Soup of Day - \$5 / \$7	Award-winning Chili - \$6 / \$8	Crawfish & Andouille Bisque \$7 / \$9
Smoked Fish Dip & Chips	\$10	Peel & Eat Jumbo Shrimp \$12
Conch Fritters, Cayenne Aioli	\$11	Flash Fried Calamari \$11
Bucket of Sriracha Wings	\$12	Sausage & Cheese Board \$12
Quesadillas – choose Cuban Sandwich style, BBQ Pulled Pork or Jerked Chicken		\$10

SALADS

GRILLED SALMON, pickled onion, cucumber, orange, beets, goat cheese, dijon dressing	\$14
STEAK & EGG, gorgonzola, pecans, cranberry, onion, tomato, vinaigrette	\$13
BIG SHIP SALAD turkey, artichoke, bacon, cucumber, tomato, egg, bleu cheese dressing	\$12
SEARED AHI TUNA seared rare, carrot, egg, olives, tomato, cucumber, dijon dressing	\$14
BLACKENED CHICKEN pico de gallo, guacamole, corn, cheddar, tortilla chips, ranch	\$13
CLASSIC CAESAR SALAD \$9 add chicken \$13 add Dolphin, Salmon, Shrimp or Tuna	\$14

PLANT BASED

VEGGIE-CASHEW STIR-FRY, quinoa, garden fresh veggies, cashews, fresh herbs	\$14
PINTO BEAN & ZUCCHINI SLIDERS, panko crusted, griddled sliders (3)	\$12

SANDWICHES (all include fries or salad)

FIREBIRD CHICKEN, Korean gochujang® pepper paste, soy, ginger, Asian slaw, brioche bun	\$11
TBC WRAPS, choose chicken, shrimp, salmon or dolphin. Choose grilled or blackened	\$11
BBQ PULLED PORK, house-made sauce, pickles, coleslaw, brioche bun	\$11
GRILLED STEAK SANDWICH, sliced rib-eye, mushrooms, peppers, onions, swiss, on baguette	\$13
FRENCH BREAD TURKEY, house roasted breast, bacon, pepper-jack cheese, tomato, mayo	\$10
DOLPHIN or SALMON SANDWICH, grilled or blackened, lettuce, tomato, onion, brioche bun	\$12
AHI TUNA SLIDERS, seared rare, red cabbage, pickled ginger, wasabi-mayo, slider buns (2)	\$12
BUFFALO CHICKEN, fried tenders, sriracha hot sauce, lettuce, celery, bleu cheese, baguette	\$10
CHICKEN PHILLY CHEESESTEAK, grilled peppers & onions, mozzarella cheese, baguette	\$10
SOUTHERN BURGER, cheddar, bacon, coleslaw, bbq sauce, brioche bun	\$12
CAJUN BURGER, blackened, bleu cheese, grilled onions, brioche bun	\$11
YOU-BUILD-IT-BURGER, 6 oz black angus burger, or our Chef's black & red bean burger	\$10
Add cheddar / swiss / pepper-jack / grilled onions / sautéed mushrooms / salsa	each .50¢
Add applewood smoked bacon / goat cheese / bleu cheese / guacamole / fried egg	each \$ 1

ENTREES

SHRIMP & GRITS, andouille sausage, scallions, cheddar, spicy sauce	\$19
JAMBALAYA, shrimp, crawfish, peppers, chicken, andouille sausage, rice	\$19
SEAFOOD PASTA, shrimp, mussels, calamari, fish, tomato, herbs, linguini	\$17
FISH n` CHIPS beer battered shrimp or fish with sweet potato fries	\$15
PESTO CHICKEN PASTA artichoke, sun-dried tomato, olives, goat cheese	\$14

★ *Entrees below come with 2 sides* ★

CEDAR ROAST SALMON on cedar plank, citrus rum molasses glaze	\$19
CHICKEN CORDON BLEU hand breaded, black forest ham and swiss cheese stuffing	\$16
SEARED AHI TUNA seared rare, sweet sesame soy sauce	\$17
SAUTEED MAHI MAHI white wine, lemon, garlic, basil sauce	\$17
RIB EYE STEAK 10 oz. steak, house-cut, light salt, pepper & EVOO	\$19
BBQ ST. LOUIS RIBS slow roasted, tangy bbq sauce	½ rack \$16 / Full \$20
SAUSAGE & SIRLOIN MEATLOAF house-made demiglace gravy	\$15
GRILLED PORK CHOP, stout marinated, 10 oz. bone-in, frenched	\$15

SIDES (\$3 - \$5 individual)

SIDE SALAD / COLE SLAW / VEGETABLES / QUINOA / SWEET POTATO FRIES / FRENCH FRIES	
GARLIC MASHED POTATOES / DIRTY RICE / GOAT CHEESE POTATO CAKE / POTATO CAKE	

Support your local brewers, farmers & fisherman to ensure your money stays here, in South Florida

TITANIC

Brewery & Restaurant TM

Proudly produced in Coral Gables, Florida

Fresh, Award-winning, Hand-Crafted Beers



Triple Screw Light Ale

A German styled light ale brewed with imported 2-row pilsner malt, wheat & German hops. Very pale colored, light bodied, slightly spicy with a floral aroma. Finishes dry and tart with a 5+% alcohol content.

2000 Silver Medal -Great American Beer Festival, Kolsch Category



Boiler Room Nut Brown

A traditional British styled brown ale, brewed with imported pale ale and amber malts, imported hops and British ale yeast. Translucent reddish brown in color and medium bodied. Roasted malt and English Toffee flavors dominate, fruity and malty aroma with a smooth caramel finish. Served unfiltered, 5+ % alcohol content.

2000 Silver Medal - REAL ALE FESTIVAL, English Brown Ale Category



Britannic Best Bitter

A traditional British styled ESB, brewed with imported pale ale and caramel malts, generously hopped imported hops, and fermented with British ale yeast. Amber colored with an intense fruity, malty and floral hop aroma, a bold malt flavor and deep hop bitterness. 5.5+ % alcohol con-



Captain Smith's Rye

A German styled amber ale brewed with imported German pilsner and malted rye. Rye produces a complex flavored beer that is malty, fruity and spicy, but slightly cereal in character. It finishes light clean and spicy. 6+% alcohol content.

1999 Bronze Medal -Great American Beer Festival, Specialty Beers

2000 Silver Medal - WORLD BEER CUP COMPETITION, Rye Beer Category

2000 Silver Medal -Great American Beer Festival, Specialty Beers



White Star India Pale Ale

An American interpretation of a classic English ale. Brewed with imported pale ale malt and Northwest Cascade hops. Smooth malty flavor underlying a huge floweriness of Cascade hops with notes of fruit, citrus and pine. Bitter hop finish. 7+ % alcohol.



Shipbuilders Oatmeal Stout

Brewed with and imported malts, rolled oats and Northwest hops. Opaque brownish black in color, very full bodied. Chocolate aroma, mocha coffee flavor with a creamy oatmeal smoothness. Hints of burnt currant and bitter hops. A deep finish of hops, fruit, roasted grain and oats. 6+ % alcohol.

Ask your server about our current "Seasonal" Brews

WINE LIST

WHITES

Chardonnay, Canyon Road, California 24 / 7
Sauvignon Blanc, Canyon Road, California 24 / 7
Pinot Grigio, Canyon Road, California 24 / 7
Sauvignon Blanc, Patient Cottat Caillou, France 28 / 9
Chardonnay, Kendall Jackson, California 28 / 9
Pinot Grigio, Delle Venezie, Italy 28 / 9
Chardonnay, Stag's Leap, Napa Valley 65

REDS

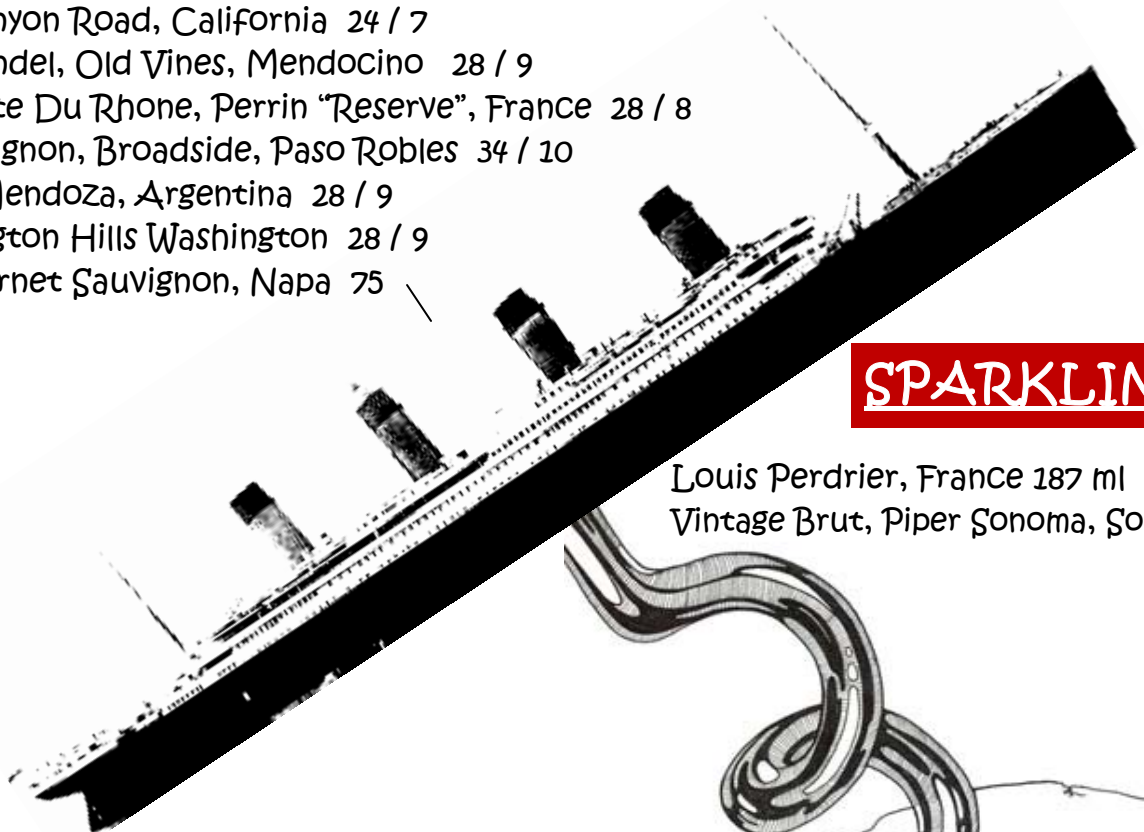
Cabernet Sauvignon, Canyon Road, California 24 / 7
Pinot Noir, Canyon Road, California 24 / 7
Artezin, Zinfandel, Old Vines, Mendocino 28 / 9
Pinot Noir, Cote Du Rhone, Perrin "Reserve", France 28 / 8
Cabernet Sauvignon, Broadside, Paso Robles 34 / 10
Tinto Negro, Mendoza, Argentina 28 / 9
Merlot Washington Hills Washington 28 / 9
Silverado Cabernet Sauvignon, Napa 75

SPARKLING

Louis Perdrier, France 187 ml 8
Vintage Brut, Piper Sonoma, Sonoma 60

BLUSH

Juliette La Sangliere, Rose, France 28 / 9
White Zinfandel Canyon Road California 24 / 7



"Drinking good wine with good food in good company is one of life's most civilized pleasures." - Michael Broadbent

TUESDAYS

OPEN - CLOSE



BURGER NIGHT



OUR AWARD WINNING

BURGERS

\$7

Includes Fries

A great meal & a great Deal!
A mouthwatering 1/3 lb. sirloin
beef burger on fresh baked Brioche
bun with lettuce, tomato, onion,
pickle & french fries for just \$7.

Additional toppings available / Beverage purchase required



Thursday

Is Wing Night!

Get a bucket of wings & any
TBC beer for just \$13

TEN Flavors to choose from!

Sam's Mexacali Reds

TBC Traditional Sriracha

Lemon Pepper Grilled

Buffalo Garlic

Molly B. Milds

Jamaican Jerked

Sesame Teriyaki

Honey Garlic

Red Pepper Honey

Old School BBQ

