

STARTERS

AMAZING MOZZARELLA STICKS

Hand-cut, beer-battered mozzarella, tomato basil marinara. (cal 580)

THE GIANT PRETZEL

Warm Bavarian soft pretzel, creamy beer cheese sauce. (cal 970)

FIRECRACKER SHRIMP

Crispy butterflied shrimp, Thai sweet chili sauce, sesame-ginger slaw, scallions. (cal 630)

TEX-MEX EGGROLLS

Fajita spiced chicken, Jack cheese, roasted corn, red peppers, cilantro, sour cream, salsa, guacamole. (cal 990)

SESAME CRUSTED AHI TUNA TATAKI

Crispy wonton chips, lemon-soy ponzu glaze, sriracha aioli, scallions, cilantro. (cal 550)

NEW GRIMIRON NACHOS

Hand-cut tortilla chips, seasoned chicken breast, roasted red peppers, caramelized onion, creamy queso blanco, fresh jalapeños, cilantro, scallions, sriracha aioli, sour cream, pico de gallo, guacamole. (cal 920) *Substitute Carne Asada (cal 320)*

CHICKEN QUESADILLA

Grilled flour tortilla, fajita spiced chicken, caramelized onions, red peppers, Jack cheese, sour cream, salsa, guacamole. (cal 990)

JUMBO SHRIMP COCKTAIL

Horseradish cocktail sauce. (cal 450)

CRISPY CALAMARI

Spicy cherry peppers, tomato basil marinara, spicy bayou sauce. (cal 990)

FRIED MUSHROOMS

Crispy battered, horseradish cream, spicy bayou sauce. (cal 960)

NEW SMOKED FISH DIP

Mrs. Peter's Smokehouse® smoked Mahi Mahi fish dip, served with fresh vegetables and hand-cut crispy tortilla chips. (cal 445)

NEW HOUSEMADE FRIED PICKLES

Fresh pickle chips double breaded and fried to perfection, served with buttermilk ranch and spicy bayou sauce. (cal 870)

SOUPS

CLASSIC FRENCH ONION

Caramelized onions, savory beef stock, gratinéed provolone and Swiss cheese toast. (cal 340)

BEEF CHILI WITH BEANS

Premium ground beef, kidney beans, vine ripened tomato, smoky chili powder. *Cup (cal 370) | Bowl (cal 520)*

NEW ENGLAND CLAM CHOWDER

Ocean clams, cream, smoked bacon, potatoes, celery. *Cup (cal 270) | Bowl (cal 370)*

BROCCOLI & CHEDDAR CHEESE SOUP

Broccoli, light cream, sharp cheddar cheese. *Cup (cal 340) | Bowl (cal 440)*

CREAMY TOMATO BISQUE

Tomatoes, vegetable stock, heavy cream, spices. *Cup (cal 340) | Bowl (cal 440)*

SALADS

Choice of buttermilk ranch, creamy blue cheese, Caesar, balsamic vinaigrette, lemon vinaigrette or 1,000 Island. *Upgrade to Mahi, Shrimp or Salmon.*

CHOPPED DRAFHOUSE

Grilled chicken breast, applewood smoked bacon, crumbled blue cheese, vine ripened tomato, hard-boiled egg, cucumber, red onion. (cal 560)

SHRIMP COBB

Poached jumbo shrimp, avocado, applewood smoked bacon, crumbled blue cheese, vine ripened tomato, hard-boiled egg. (cal 520)

ASIAN CHOP CHOP SALAD

Rare sesame crusted Ahi tuna, baby arugula, green and red cabbage, edamame, scallions, cilantro, toasted sesame seeds, wonton croutons, ginger soy vinaigrette. (cal 630)

GRILLED CHICKEN CAESAR

Grilled chicken breast, baby romaine hearts, aged parmesan, ciabatta croutons, classic Caesar dressing. (cal 970)

BUFFALO CHICKEN

Crispy buffalo chicken breast, crumbled blue cheese, vine ripened tomato, cucumber, celery, red onion. (cal 490)

TRIPLE TACOS

Served with Chips & Salsa

ISLAND FISH TACOS

Grilled Mahi Mahi, lemon-soy ponzu glaze, red and green cabbage, sriracha aioli, roasted pineapple, scallions. (cal 520)

NEW FIRECRACKER SHRIMP TACOS

Crispy butterflied shrimp, Thai sweet chili sauce, sesame-ginger slaw, scallions, buttermilk ranch dressing, pico de gallo. (cal 830)

NEW CARNITAS STREET TACOS

Slow cooked pork shoulder, grilled jalapeños, grilled onions, sliced avocado, cilantro lime crema, pico de gallo. (cal 950)

NEW SESAME CRUSTED AHI TUNA TACOS

Sesame crusted and seared Ahi tuna topped with red and green cabbage, lemon-soy ponzu glaze, sriracha aioli, scallions, cilantro. (cal 990)

DUFFY'S

SPORTS GRILL

AWARD-WINNING BURGERS

Duffy's Award-Winning Burgers are made with fresh Certified Angus Beef® and served on fresh baked artisan burger buns. Served with French fries and a pickle spear. *Add a Gluten Free Bun*

Substitute Parmesan Truffle Fries, Sweet Potato Fries, Thick-Cut Onion Rings, Loaded Tots

THE ORIGINAL DUFFY'S CHEESEBURGER

½ lb. beef patty, vine ripened tomato, hand leafed lettuce, onion, aged sharp cheddar cheese, Duffy's burger sauce. (cal 930)

BACON MUSHROOM CHEESEBURGER

½ lb. beef patty, applewood smoked bacon, sautéed mushrooms, vine ripened tomato, hand leafed lettuce, onion, Swiss cheese, Duffy's burger sauce. (cal 1250)

SKY BOX DOUBLE BACON CHEESEBURGER

Two ¼ lb. beef patties, applewood smoked bacon, vine ripened tomato, hand leafed lettuce, onion, American cheese, Duffy's burger sauce. (cal 1230)

JACK'S BLAZIN' BBQ CHEESEBURGER

½ lb. beef patty, thick-cut onion rings, applewood smoked bacon, hot bacon jam, Duffy's burger sauce, pepper jack cheese, *Jack Daniel's*® BBQ sauce. (cal 1550)

MAJOR LEAGUE BURGER

½ lb. beef patty, sunny side up egg, applewood smoked bacon, crumbled blue cheese, Swiss cheese, balsamic grilled onions, baby arugula, Duffy's burger sauce. (cal 1230)

IMPOSSIBLE BURGER

Beefy plant-based patty, vine ripened tomato, hand leafed lettuce, onion. (cal 610)

AVOCADO BACON TURKEY BURGER

7oz. turkey patty, applewood smoked bacon, sliced avocado, baby arugula, vine ripened tomato, onion, Duffy's burger sauce. (cal 930)

MINI SLIDERS

CLASSIC CHEESEBURGER SLIDERS

3 mini cheeseburgers, American cheese, grilled onions, pickles, Duffy's burger sauce. (cal 960)

BBQ CHEESEBURGER SLIDERS

3 mini cheeseburgers, American cheese, grilled onions, pickles, *Jack Daniel's*® BBQ sauce. (cal 940)

NEW PULLED PORK SLIDERS

Slow cooked pork shoulder, *Jack Daniel's*® BBQ sauce, crispy onions, dill pickle chips. (cal 1040)

NEW BUFFALO CHICKEN SLIDERS

Crispy buffalo chicken tenders tossed in our Original sauce and topped with hand leafed lettuce, vine ripened tomato, creamy blue cheese dressing. (cal 920)

BONELESS WINGS

Hand-breaded, tossed in choice of sauce. Served with fresh-cut celery and carrots, buttermilk ranch or creamy blue cheese.

10 Wings (cal 1190)

25 Wings (cal 2840)

SIGNATURE WING SAUCE HEAT SCALE

MILD	HOT	SCREAMIN'
● Jack Daniel's® BBQ (cal 40)	● Golden BBQ (cal 120)	● Cayenne Buffalo (cal 45)
● Garlic Parmesan (cal 160)	● Original Buffalo (cal 90)	● Sesame Garlic (cal 60)
● Honey Garlic (cal 60)	● Sweet Chili Firecracker (cal 160)	● Mango Habanero (cal 100)
● Sweet Buffalo (cal 120)		● Caribbean Jerk (cal 160)
		● Atomic Ghost Chili (cal 30)

ALL DAY 2 FOR 1 DRINK SPECIALS EVERY DAY

BBQ RIBS

1/2 RACK & WINGS PLATTER

1/2 RACK & SHRIMP PLATTER

SIGNATURE SIDES

- French Fries (cal 400)
- Sweet Corn on the Cob (cal 230)
- Tangy Coleslaw (cal 130)
- Fresh-Cut Steamed Broccoli (cal 90)
- Garlic Butter Mashed Potatoes (cal 220)
- Baked Potato after 4pm (cal 170)
- Green Beans (cal 85)
- Black Beans & Cilantro Lime Rice (cal 190)
- NEW Tater Tots (cal 230)

PREMIUM SIDES

Substitute for

- Parmesan Truffle Fries (cal 440)
- Sweet Potato Fries (cal 360)
- Thick-Cut Onion Rings (cal 390)
- NEW Loaded Tots (cal 380)
- Loaded Baked Potato (cal 410) after 4pm

ADD ON

- House Salad (cal 230)
- Caesar Salad (cal 310)
- Grilled Shrimp Skewer (cal 190)
- Baskets**
- French Fries (cal 1190)
- Sweet Potato Fries (cal 1070)
- Parmesan Truffle Fries (cal 1310)
- Thick-Cut Onion Rings (cal 1230)
- NEW Tater Tots (cal 980)

FAN FAVORITES

GLUTEN SENSITIVE OPTION AVAILABLE

VEGETARIAN

FRESH FROM FLORIDA

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food-borne illness. Please alert your server if any food allergies or other food sensitivities, as not all ingredients are listed on the menu. A 2000 calorie daily diet is used as the basis for general nutrition advice; however, individual needs may vary. Additional nutrition information available upon request.

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January 2025

SANDWICHES

Served with French fries and a pickle spear.

BUFFALO CHICKEN

Crispy buffalo chicken breast, vine ripened tomato, hand leafed lettuce, onion, on an artisan bun. (cal 1190)

PHILLY FRENCH DIP

Shaved ribeye, sautéed onions and mushrooms, provolone, spicy cherry peppers and au jus on an *Amoroso*® roll. (cal 975)

GRILLED CHICKEN CLUB

Grilled chicken breast, applewood smoked bacon, vine ripened tomato, hand leafed lettuce, onion, Swiss cheese, Dijon aioli, on an artisan bun. (cal 1550)

MAHI MAHI

Blackened mahi, vine ripened tomato, hand leafed lettuce, onion, tartar sauce, on an artisan bun. (cal 820)

NEW YORK REUBEN

Shaved corned beef, sauerkraut, Swiss cheese, 1,000 Island, on griddled rye bread. (cal 1360)

TRIPLE DECKER TURKEY CLUB

Oven roasted turkey breast, applewood smoked bacon, vine ripened tomato, hand leafed lettuce, Swiss cheese, chipotle mayo, on toasted artisan bread. (cal 1240)

NEW BBQ PULLED PORK

Slow cooked pork shoulder, *Jack Daniel's*® BBQ sauce, crispy onions, dill pickle chips. (cal 1020)

NEW BEER-BATTERED FISH

Crispy Alaskan cod, tangy coleslaw, tartar sauce. (cal 1460)

NEW THE ALL AMERICAN DOG

Char-grilled *Vienna Beef*® hot dog topped with chopped onions, sauerkraut, sweet pickle relish, yellow mustard, ketchup on a toasted artisan bun. (cal 785)

NEW THE TEXAN DOG

Char-grilled *Vienna Beef*® hot dog topped with our signature beef chili with beans, shredded cheddar-jack cheese, and chopped onions on a toasted artisan bun. (cal 890)

DRAFHOUSE FAVORITES

BUTTERMILK CHICKEN TENDERS

Crispy buttermilk chicken tenders, French fries, tangy coleslaw, choice of dipping sauce. (cal 1690)

JUMBO FRIED SHRIMP

Crispy jumbo shrimp, French fries, tangy coleslaw, cocktail sauce. (cal 1170)

BEER-BATTERED FISH 'N CHIPS

Crispy Alaskan cod, French Fries, tangy coleslaw, tartar sauce. (cal 1760)

STEAKS, CHOPS, SEAFOOD & PASTA

Add a House or Caesar Salad | Grilled Shrimp Skewer

CENTER CUT TOP SIRLOIN

7oz. *Certified Angus Beef*® aged 28 days. Includes choice of two sides. (cal 510)

NEW YORK STRIP STEAK

12oz. *USDA Choice* center-cut aged 28 days. Includes choice of two sides. (cal 880)

CENTER CUT PORK CHOPS

Two 5oz. premium boneless pork chops. Includes choice of two sides. (cal 480)

GRILLED SALMON

8oz. fillet, rich and flavorful. Includes choice of two sides. (cal 390)

BLACKENED MAHI MAHI

8oz. fillet, firm in texture, mild in flavor. Includes choice of two sides. (cal 260)

SHRIMP SCAMPI

Jumbo shrimp, angel hair spaghetti, white wine, garlic butter, aged parmesan, served with garlic bread. (cal 1720)

CAJUN CHICKEN FETTUCCINE ALFREDO

Blackened chicken breast, fettuccine pasta, vine ripened tomato, butter cream sauce, aged parmesan, served with garlic bread. (cal 1970)

NEW SEAFOOD PASTA

Sautéed jumbo shrimp and calamari, angel hair pasta, tossed in garlic butter, tomato basil marinara, crushed red pepper, aged parmesan, served with garlic bread. (cal 1140)

DESSERTS FOR TWO

KEY LIME PIE

Classic key lime filling, graham cracker crust. (cal 730)

CRUNCHY FRIED CHEESECAKE

Warm fried cheesecake, vanilla ice cream, *Chirardelli*® caramel sauce, whipped cream and a cherry. (cal 1220)

SHAMROCK PIE

Chocolate mint ice cream, *Oreo*® cookie crust, chocolate fudge. (cal 540)

CHOCOLATE BROWNIE SUNDAE

Warm chocolate brownie, vanilla ice cream, *Chirardelli*® chocolate sauce, whipped cream and a cherry. (cal 1050)

WINE

ALL DAY 2 FOR 1 DRINK SPECIALS EVERY DAY

RED

Cabernet

Josh Cellars | (cal 120)
14 Hands | (cal 150)
Sterling Vintner's | (cal 140)
Woodbridge | (cal 140)
Pinot Noir
Meiomi | (cal 140)
Vint by Robert Mondavi | (cal 140)
Merlot
Copper Ridge | (cal 140)
Malbec
Layer Cake | (cal 140)
Red Blend
Unshacked | (cal 130)

SPARKLING

Prosecco

La Marca | (cal 110)

WHITE

Riesling

Chateau Ste. Michelle | (cal 140)
Chardonnay
Josh Cellars | (cal 120)
Kendall Jackson | (cal 120)
Woodbridge | (cal 120)
Pinot Grigio
Ecco Domani | (cal 150)
Ruffino | (cal 140)
Woodbridge | (cal 140)
Sauvignon Blanc
Kim Crawford | (cal 140)

ROSÉ

The Beach | (cal 130)
Prophecy Rosé | (cal 140)
Beringer White Zinfandel | (cal 140)

SHOTS & SHOOTERS

ABSOLUT LEMON DROP | (CAL 120)
JAMESON GREEN TEA | (CAL 140)
CROWN ROYAL WASHINGTON APPLE | (CAL 140)
JAGERBOMB | (CAL 130)
FIREBALL CINNAMON WHISKY | (CAL 110)
PATRÓN SILVER | (CAL 60)
SKREWBALL PEANUT BUTTER WHISKEY | (CAL 80)
TITO'S HANDMADE VODKA | (CAL 98)
DON JULIO BLANCO | (CAL 70)

FROZEN HAT TRICKS

PIÑA COLADA

Malibu rum/ pineapple/Myers's rum floater. (cal 350)

STRAWBERRY DAQUIRI

Cruzan rum/strawberries/Myers's rum floater. (cal 350)

RUM RUNNER

Island style/Myers's rum floater. (cal 330)

HARD SELTZER

CHOOSE 2

White Claw Black Cherry (cal 100)
White Claw Watermelon (cal 100)
High Noon Grapefruit (cal 100)
NEW Nütrl Pineapple (cal 100)

COLDEST BEER

ALL DAY 2 FOR 1 DRINK SPECIALS EVERY DAY

DRAFT

Bud Light (cal 130/180)
Coors Light (cal 130/180)
Miller Lite (cal 130/180)
Michelob Ultra (cal 100/140)
Yuengling Lager (cal 140/195)
Blue Moon (cal 205/310)
Dos Equis Special Lager (cal 170/235)
Fat Tire Amber Ale (cal 210/290)
Modelo Especial (cal 190/260)
Sam Adams Seasonal (cal will vary)
Kona Big Wave (cal 186/242)
Funky Buddha Floridian (cal 225/310)
Guinness (cal 170/235)
Goose Island IPA (cal 270/375)
Stella Artois (cal 200/280)
Terrapin Hopsecutioner (cal 290/400)
Lagunitas IPA (cal 254/349)
Cigar City Jai Alai (cal 280/375)
NEW Terrapin Luau Krunkles IPA (cal 280/390)

BOTTLED

Bud Light (cal 100)
Budweiser (cal 145)
Coors Light (cal 100)
Miller Lite (cal 100)
Michelob Ultra (cal 100)
Angry Orchard (cal 190)
Sam Adams (cal 170)
Sam Adams Seasonal (cal will vary)
Amstel Light (cal 90)
Corona (cal 150)
Corona Light (cal 99)
Corona Premier (cal 90)
Heineken (cal 140)
Heineken Light (cal 100)
Heineken Zero NA (cal 69)
Yuengling Flight (cal 95)
Blue Moon Light Sky (cal 95)
Veza Sur Mangolandia (cal 170)
Purple Haze (cal 126)
Funky Buddha Seasonal (cal 230)
Lagunitas Little Sumpin' (cal 150)
Florida Man DIPA (cal 252)
Wicked Weed Pernicious IPA (cal 210)
Golden Monkey (cal 270)
Hazy Little Thing (cal 200)

PROUDLY SERVING PEPSI PRODUCTS



LOCALLY BREWED



FAN FAVORITES

Calories listed for individual servings.