## REFRESHERS

BOTTLED WATER 0 cal $=3.79 / 3.93$ ICED TEA |LEMONADE $0-130$ cal $=3.99 / 4.14$ SOFT DRINKS $0-270$ cal $=3.99 / 4.14$ MILK 100 cal $=\mathbf{3 . 9 9} / 4.14$ COFFEE 0 cal $=3.69 / 3.83$

## SIDES

SIDE GARDEN SALAD $180-400 \mathrm{cal}=7.59 / 7.87$ SIDE CAESAR SALAD $380 \mathrm{cal}=\mathbf{7 . 5 9 / 7 . 8 7}$ COLESLAW made daily 190
TOTS 960 cal $=4.59 / 4.76$ CHILI 50 cal $=6.89 / 7.15$ with cl
WAFFLE OR CURLY FRIES $470 / 640 \mathrm{cal}=\mathbf{4 . 5 9 / 4 . 7 6}$ with cheese sauce $869 \mathrm{cal} 5.69 / 5.90$


DESSERTS

CHOCOLATE MOUSSE CAKE
1070 cal $=7.39 / 7.67$ CARAMEL FUDGE CHEESECAKE COO cal $=7.39 / 7.67$

KEY LIME PIE
KEY LaI $=$ PIE
$7.39 / 7.67$
FUNNEL FRIES


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## SEAFOOD

## FISH \& CHIPS

Battered and fried to crispy
perfection, guviner. Served with housemade perfection, guv'ner. Served with housemade
coleslaw and your choice of fries and tartar sauce. 1590 cal $=17.19$ / T®. 83 . Substitute fries with tots, waffle fries, onion
rings or side salad $180-1670$ cal $\mathbf{+ 1 . 5 9 / 1 2 6 5}$

## OYSTERS•

One Dozen or a half dozen. Raw on the half

## STEAMED SHRIMP

Steamed shrimp that comes with lemon for squeezen', cocktail sauce and butter.
Get peelin' $1 / 2 \mathrm{Ib} 660$ cal $=17.19 / T / 83$

SNOW CRAB LEGS
Werfection and served crab legs steamed to


1 lb | 520 cal = market price when available.

## BAJA FISH TACOS

Like a Mexican vacation, in taco form. Get em grilled or fried crispy. Served on warm
tortillas with pico de gallo, cabbage and a special sauce. Feeling fancy? Grilled 700 cal $\mid$ Fried 850 cal $=14.99 / 15.55$
Add guacamole 70 cal $+1.59 / 165$
BAJA SHRIMP TACOS
We grill seasoned shrimp, then wrap them
in flour tortillas with an un-shrimp in farb toge, pico de gallo and special sauce.
of cable Welcome to flavor beach.
670 cal $=14.99 / 15 \ldots 55$
Add guacamole 70 cal $+\mathbf{1 . 5 9 / โ 6 5}$

## SHRIMP PLATTER

Dive right into deliciously fried shrimp
served with served with housemade coleslaw, curly fries and a side of cocktail sauce.
$1280-1590$ cal $=16.39 / 77 \bigcirc \bigcirc$
Substitute fries with tots, onion rings, waffle


## SALADS

Chicken garden salad Salad mix greens piled with tomatoes, crisp Jack cheese and croutons and your choice of salad dressing. Choose grilled or fried chicken. Grilled 610 cal | Fried 640 cal |
dressings Add $40-480$ cal $=14.19 / 14.72$ Salad only, hold the chicken 320 call Salad only, hold the chicken 320 cal |
dressings Add $40-480$ cal $=9.89 / 10.26$ CHICKEN CAESAR SALAD Chopped romaine, Parmesan cheese and crispy seasoned croutons with a creamy
Caesar dressing. Topped with grilled or fried Caesar dressing. Topped with grilled or fried
chicken. Grilled 890 cal | Fried 930 cal chicken. Grilled 890 cal Fried 930 cal
$=14.19 / 14.72$ Salad only, hold the chicken $610 \mathrm{cal}=9.89$ / 10.26
original buffalo chicken salad Salad mix greens stacked with breaded calad micen tossed in your favorite wing sauce.
Topped with diced tomatoes, bleu cheese Topped with diced tomatoes, bleu chees
crumbles, onions and cilantro and your crumbles, onions and cilantro and your
choice of bleu cheese or ranch dressing. Technically, it's still a salad. Technically, it's still
Grilled $430-810$ cal
Fried 450-770 cal =14.39/14.93
Choose ranch or bleu cheese, $+310 / 380$ cal

## ctressings

RANCH 310/160* cal
tHousand ISLAND 360/180* cal BLEU CHEESE 380/190* cal
LIIIE ITALIAN 40/20* cal
HONEY DIJON 420/110* cal
BAISAMC VINAICREITE 270/140* cal CAESAR 480/240" ca

## Hoatide latathe TEASERS

## BEER CHEESE \& PRETZELS

Creamy cheese gets a shot of stout beer, and is served up with salted
Bavarian pretzels. It's beer. It's cheese. 1100 cal $=11.59 / 12.02$

## CHIPS \& Queso

It ain't rocket surgery. It's a creamy blend of melted cheeses mixed with roasted red and green peppers, topped with housemade pico de gallo. Scoop it up with corn chips. 840 cal $=10.99 / 11.40$
Add chili to make chili con queso add 50 cal $+1.59 / 1.65$

## ONION RING BASKET

Sweet onions, breaded and fried, piled high and served with your choice of
SLIDERS
Choose from ground beef stacked with cheese, mustard and pickles or Buffalo Chicken tossed with your choice of wing sauce, topped with pickles. Served with
curly fries. Mix and match 2 of each $1000-1680$ cal $=15.29 / 15.86$ MOZZARELLA STICKS

## MOZZARELLA STICKS

## teX MEX NACHOS

竍've struck gold. Chips loaded with cheese and chili, piled high with guacamole, (rilled chicken instead of chili add 60 cal 14.99 cal $=13.79$ / 14.31 Grilled chicken and chili add 280 cal $16.29 / 169.90$

## ORIGINAL BUFFALO PLATTER

When you gotta have Hooters, but decisions just aren't your thing. It's six Original Hooters Buffalo Shrimp, six Boneless Wings and six Original Hooters Style Wings, all smothered in your choice of our legendary sauces.
$1270-1650 \mathrm{cal}=\mathbf{2 2 . 3 9} / 23.23$
LOTS-A-TOTS
This one practically named itself. A pile of tots fully loaded with bacon, cheese and CISL
ORIGINAL FRIED PICKLES
Yep, we take pickled pickles, fry 'em up to order and serve 'em up with a tangy
dipping sauce. 1160 cal $=9.89 / 10.26$
ORIGINAL BUFFALO SHRIMP


Hooters was born at the beach in Florida so it didn't take
long before fans starisp asking for their favorite sauce on their favorite seafood.
Hes $410-790$ cal $=14.39 / 14.93 \mid 24$ pcs $820-1590$ cal $=\mathbf{2 6 . 6 9} / 27.69$
Dual Pricing Notice: Cash Price (black prices) / Card Price (blue prices*)


 Ind drink sing at our establis sments or y your pattonge ve vi.
 Nuestras hambursuesas y filletes se pueden cocinar a a la orden. Consumir carnes crudas o poco cocidas, incluyend


## SANDWICHES

BIG FISH SANDWICH
Cod toped
Cod topped with lettuce and tomato, served on a warm bun with tar
780 cal $=15.29 / 15.86$

## ORIGINAL BUFFALO CHICKEN TACOS

 Grilled or crispy chicken tossed in yourfavorite wing sauce, topped with cabbag pico de gallo $\&$ your choice of ranch or ble cheese inside flour tortillas. $=14.39 / 14.93$
Grilled $400-780$ cal $\mid$ Fried $580-960$ cal Add guacamole 70 cal $++1.59 / 1.65$ Choose ranch or bleu cheese, $+310 / 380$ cal PHILLY CHEESESTEAK SANDWICH Yo, Adrian ... I made you a sandwich! Steak
chicken topped with sauteed onions, green chicken topped with sautéed onions, green
peppers, mushrooms and provolone cheese, peppers, mushrooms and provolone cheese,
served on a hoagie roll.
Beef 920 cal I Chicken 1000 cal $=16.69 / 17.3$ Make it a Texas Cheesesteak
with beef, side of cheese dip, pico de gallo, Daytona Beache sauce and sliced jalapeños $670 \mathrm{cal}+1.59 / 1.65$

Sandwiches are served with choice of a side of curly fries (add 320 cal) or coleslaw Sand wiches are served with (add 190 cal.) Substitute fries with tots (add 400 cal), onion rings (add 300 cal), waffle fries (add 235 cal) or a side salad (add $180-400$ cal) $+1.59 / 1.65$


## antraleciale?

## TENDERS \& WINGS

Decisions are hard. Hooters makes it easy. Enjoy BOTH Tenders and Wings: 3 TENDERS \& 5 ORICINAL STYLE OR NAKED WINGS 3 TINDERS \& 5 BONELESS WINCS $860-1270$ cal $=14.69 / 15.24$
Choice of scuce, add 0-410 cal Cheice of rench or bleut cheese add 200 cel smothered in melted provolone chees
sautéed onions, green peppers and sauteed onions, green peppers and
mushrooms, and served on a toasted mushrooms,
brioche bun.
ti's bin
It's big and a little messy. Like family.
800 cal $=15.49 / 16.07$
ORIGINAL BUFFALO CHICKEN SANDWICH When you crave wings, but only a sandwich will do. Hey, it happens. Hand-breaded chicken breast, your favorite wing sauce,
lettuce and tomato, lettuce and tomato, served on a toasted Grilled 590 b-970 cal
Fried 700-1080 cal $=15.79 / 16.38$ HOOTERS ORIGINAL CHICKEN TENDER MELT SANDWICH Chicken tenders tossed in your favorite Hooters wing sauce, topped with cheddar
cheese and provolone and served cheese and provolone and served on Texa
toast. $1040-1340$ cal $=14.39 / 14.93$
 Spc 980 cal $=12.49 / 12.96$

## platter with waffle fries \& Texas Toast

3pc $760 \mathrm{cal}=10.89 / 71.30$ 4 pc 935 cal $=12.49 / 12.06$ 5pe 1075 cal $=13.99 / 144.51$
$\ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots \ldots$
Choice of sacee,
addo 0-410 cal Choice of ranch or bleu chease.
bid upgrade to all drums $+.65 /$ / 6
ADD Side of waffle tries for
$4.59 / 4.776$

## WINGS madetahto odder

6 pc 11.49/11.92 10 pc 16.89/17.52 20 pc 28.19/29.25 50 pc 68.29/70.85 Ranch and Bleu Cheese NOT included. 1.39/1.44 each

HOOTERS MILE HICH BURCERS
it exactly how you like, with the toppings you like. 14.79/15333
Handerafted double-patty wonders featuring a great new taste we promise will make your mouth a happy place.

| MEAT | 2.1/4 LB ALL BEEF PATTIES 370 cal BUILD A TRIPLE 560 cal $+2.00 /$ ºl $^{2} 08$ BUILD A HOME RUN $740 \mathrm{cal}+3.00 / 3$ and CRILLED CHICKEN BREAST 230 ccl CRISPY CHICKEN BREAST 300 cal | Want to add more burger to your burger? Make it a Triple or a Home Run. |
| :---: | :---: | :---: |
| BUN | BRIOCHE BUN 240 cal TEXAS TOAST 240 cal |  |
| CHEESE | AMERICAN 70 cal CHEDDAR <br> PROVOLONE 100 cal PEPPER J <br> BLEU CHEESE 100 cal SWISS 10 | $\begin{gathered} \text { cal } \\ 70 \text { EXIRA } \\ 70 \text { cal } \\ \text { CHIFESE } \\ \text { +1.19/7.23 } \end{gathered}$ |
| VEccIES | LETTUCE 5 cal ONION 5 <br> TOMATO 5 cal PICO DE | $\text { O } 10 \text { cal }$ |
| SAUCES | CHOOSE ANY OF OUR UNIQUE SAUCES BURGER TO THE NEXT LEVEL 5-190 cal | take YOUR |
| EXTRAS | +1.19/1.23 ea <br> SAUTEED GREEN PEPPERS 5 cal SAUTÁAD ONONS 5 cal SAUTEED MUSHROOMS 10 cal JALAPENOOS 5 cal | 5 ea 40 cal MOLF 70 cal cal |

## BURGERS

THE BACON MAC \& CHEESE BURGER• Experience burger bliss with crispy bacon $1 / 4$ pound burger topped with shredded cheddar cheese. 1350 cal $=16.89 / 17.52$

## TWISTED TEXAS MELT*

Yippee Kai Yay, hungry trucker! Yeef meets caramelized onions, bacon and
Beddar cheese, fully loaded with a cheddar cheese, fully loaded with a layer
of our Daytona Beach $\begin{aligned} & \text { sauce and served }\end{aligned}$ of our Daytona Beach® sauce and served
on Texas Toast. 1170 cal $=16.89 / 17.52$

## WESTERN BBQ BURGER*

It's like a burger with spurs. BBQ sauce,
melted cheddar, bacon and onion rings all wrangled into a toasted brioche bun.
1010 cal $=16.89$ 1010 cal $=\mathbf{1 6 . 8 9} / 17.52$

Burgers are served with Burgers are served with
Side of curly fries (add 320 cal) OR Side of curly fries (add
cole slaw (add 190 cal) Substitute fries with Substitute fries with
Tots (add 400 cal) $+1.59 / 1.65$ OR Onion Rings (add 300 cal) $+1.59 / 1.65$ OR
Waffle Fries (add 170 cal $+1.59 / 1.65$ OR Waffle Fries (add 170 cal$)+1.59 / 1.65$ OR
Side Salad (add $180-400 \mathrm{cal})+1.59 / 1.65$

criled
chicken


ORIGINAL WINGS
Every bit as good as the day we invented
them over 35 years ago.
It all starts with chicken wings, hand-
It all starts with chicken wings, hand-
breaded and cooked to order, then tossed in your favorite sauce ... or try two if you're
feelin' saucy! feelin' saucy!
6 pc 840-1080 cal / 10pc 1400-1800 cal
$20 \mathrm{pc} 2800-3600 \mathrm{cal} / 50$ pc $7000-9000$
DAYTONA BEACH ${ }^{\otimes}$ STYLE WINGS
Another Hooters original. Naked wing
tossed in our one-of-a-kind Daytona Beach $®$ sauce and then seared on the grill to create all that unique smoky, sweet and
spicy flavor that made spicy flavor that made 'em famous.
They take a little longer to make, but hey, They take a little
they're worth it.
$6 \mathrm{pc} 660 \mathrm{cal} / 10 \mathrm{pc} 1100 \mathrm{cal}$
$20 \mathrm{pc} 2200 \mathrm{cal} / 50 \mathrm{pc} 5500$

## SAUCES

signature sauces
Thorionth GHOST PEPPER 15 cal
Mruncuro sPICY GARLIC 340 cal
1u. DAYTONA BEACH 90 cal
YU GENERAL TSO'S 140 cal
Whin HONEY SRIRACHA 170 cal
CHIPOTLE HONEY 160 cal SAMURAI TERIYAKI 160 cal PARMESAN GARLIC 160 cal

HOOTERS SMOKED WINGS Our traditional bone-in wings are
marinated overnight, then smoked ove hickory chips to seal in that rich, smoky hickory chips to seal in that rich, smoky
flavor. Choose from Texas BBQ, Jerk or
Garlic Garlic Habanero dry rub - or get them tossed in your favorite wing sauce

 | $\begin{array}{l}\text { We've made } \\ \text { hickory history! }\end{array}$ | $\begin{array}{l}20 \mathrm{pc} 1200-2000 \mathrm{cal} \\ 50 \mathrm{pc} \mathrm{3000-5000} \mathrm{cal}\end{array}$ |
| :--- | :--- |

## NAKED WINGS

OK, so these are the same juicy, crispy
wings but without the breading or all that wings but withou
marketing talk. 6 pc $540-780 \mathrm{cal} / 10 \mathrm{pc} 900-1300 \mathrm{cal}$
$20 \mathrm{pc} 1800-2600$ cal $/ 50$ pc $4500-650 \mathrm{cal}$ bONELESS WINGS
BONELESS Wings without any pesky
The best of the wing, The best of the wing, without any pesky
bones to slow you down. Hand-breaded
and served and served with your favorite wing sauce.
6pc $480-800$ cal $=9.89 / 10.26$ 6 pc $480-800$ cal $=9.89 / 10.26$
10 pc $60-1000$ cal $=14.19 / 14.72$
po 600 -1000 cal $=\mathbf{1 4 . 1 9 / 1 4 . 7 2}$
pe $1320-2200 \mathrm{cal}=25.49 / 26.45$
$50 \mathrm{pc} 3000-5000 \mathrm{cal}=58.99 / 61.20$ Choice of ranch or bleu cheese
add $200 / 260$ cal


## EXTRA SAUCE

EXTRA RANCH OR BLEU CHEESE DRESSING
buffalo sauces
anturuth 3 MILE ISLAND 20 cal
(nlum BUFFALOHONEYHOT 140 cal
(1) HOT 90 cal (t) MEDIUM 140 ca MILD 220 cal
dry rubs
(14. GARLIC HABANERO 50 cal
(4) ChESAPEAKE 50 cal

LEMON PEPPER 410 ca
4. TEXAS BBQ 80 cal

200/260 cal $+1.39 / 1.44$
CELERY WITH RANCH OR BLEU CHEESE DRESSING
CELERY
200/260 cal $+2.09 / 2.17$
SUBSTIT
add $O$ cal $+\mathbf{1 . 2 9 / 1 . 3 4}$ per 10 wings

