

# APPETIZERS

**ONION PETALS** ..... \$9  
 A basket of crispy beer battered onion petals served with our venom dipping sauce.

**BUFFALO WINGS**.....\$13  
 Meaty chicken wings, fried to perfection and tossed in our own hot sauce (prepared mild or hot) or they can also be prepared in barbecue or teriyaki sauce.  
 Served with celery sticks and chunky blue cheese, or ranch dipping sauce.

**HUSH PUPPIES**..... \$11  
 A real homemade southern tradition! Sweet and savory cornmeal fritters, served with our tangy remoulade sauce.

**FRIED GREEN TOMATOES** ..... \$12  
 Locally grown, thinly sliced, lightly battered then fried to perfection!  
 Served with our tangy remoulade sauce.

**CALAMARI** .....\$13  
 Fresh cut, grilled or lightly dusted and fried to a tender, golden perfection.  
 Served with marinara, or sweet chili sauce.

**STEAMED MUSSELS** .....\$15  
 Prince Edward Island mussels sautéed in our famous garlic herb butter sauce and white wine, or marinara sauce.

**COCONUT SHRIMP**.....\$15  
 Coconut battered shrimp, fried golden brown...sweet and delicious, served with our pineapple mango house dressing.

## HOMEMADE SOUPS

**LINGER LODGE GUMBO** .....cup \$9 bowl \$13  
 Try a bowl of our award winning gumbo! Loaded with andouille sausage, shrimp, chicken, okra, peppers, onions, tomatoes and celery with secret spices.

**ALLIGATOR CHOWDER** ..... cup \$10 bowl \$14  
 Our homemade chowder, heapin' with wild gator meat with heavy cream, potatoes, peppers, onions, celery and our secret seasonings.

**FRESH FROG LEGS** ..... \$16  
 A southern favorite, these meaty frog legs can be prepared either fried, grilled or blackened. Served with our venom dipping sauce. If you really want a treat, ask for them to be sautéed in our famous garlic herb butter sauce!

**ALLIGATOR BITES**.....\$20  
 Bite sized pieces of wild alligator, caught locally, tenderized in buttermilk and our special spices, served fried, grilled or blackened with our own tangy remoulade sauce.

**RIVER SAMPLER PLATTER**.....\$24  
 Our signature appetizer...  
 Fried green tomatoes, frog legs, and local gator. (fried, grilled or blackened)... whoooooey good!  
 Served with our tangy remoulade and venom dipping sauces.



## FRESH SALADS

**HOUSE** .....side \$6 dinner \$10  
 Crisp spring mix lettuce topped with tomatoes, cucumbers, red onions & cheddar jack cheese.

**CAESAR** .....side \$6 dinner \$10  
 Locally grown, crisp romaine lettuce, tossed in our tasty Caesar dressing, Parmesan, and toasted croutons.

**ADD...** Enjoy fried, grilled or blackened  
 Chicken ..... \$8  
 Catfish .....\$12  
 Shrimp .....\$10  
 Grouper.....Market Price

**CARIBBEAN COCONUT SHRIMP** ..... \$15  
 Crisp spring mix lettuce topped with delicious coconut shrimp, mandarin oranges, chopped walnuts and peach mango salsa. Served with our pineapple mango house dressing on the side.

Gluten-Free options available.

18% gratuity added for parties of 6 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## SANDWICHES & BURGERS

*Served with a pickle spear and homemade, Old Bay seasoned potato chips, or Cole slaw.  
Substitute French fries add \$1 • Add cheese, sautéed mushrooms, or grilled onions –\$1 each*

### RIVER REUBEN.....\$14

Lean corned beef with sauerkraut, melted Swiss cheese and Thousand Island dressing on grilled marble rye.

### CATFISH REUBEN.....\$16

Grilled fresh Louisiana catfish with sauerkraut, melted Swiss cheese and Thousand Island dressing on grilled marbled rye bread.

### LINGER LODGE B.L.T.....\$12

BLT with a Linger Lodge twist! Fried green tomatoes!!! Bacon, lettuce and our house made remoulade sauce on toasted hearty white bread. Southern favorite!

### FRIED PORK TENDERLOIN.....\$14

Specially seasoned, breaded and fried. Another favorite! Topped with lettuce, tomato, and sliced red onion on a grilled brioche bun.

### SOUTHERN FRIED CHICKEN BREAST.....\$12

Filet of chicken breast, hand breaded to order with special our special seasonings, deep fried. Served on a grilled brioche bun with pickles, lettuce and our signature Venom sauce.

### GRILLED CHICKEN CLUB WRAP.....\$12

A healthy herb and spinach wrap, filled with grilled chicken breast, bacon, lettuce, tomato, cheddar-jack cheese, and creamy Ranch dressing.

## LODGE BASKETS

*Served with French fries and our home-made coleslaw!*

### CHICKEN TENDERS.....\$16

### CALAMARI.....\$16

### FLOUNDER.....\$18

### GULF SHRIMP.....\$18

### COCONUT SHRIMP.....\$18

## OUR FAMOUS LINGER LODGE ETOUFFEE

Lodge favorite! Huge bowl brimming with a classic.

Traditional New Orleans style étouffée with a “Linger” flair - Loaded with andouille sausage, chicken, craw-fish, shrimp, and mussels swimming in our award winning gumbo.

Served with a mound of white rice, and a slice of grilled garlic toast.

*This winner doesn't include additional sides!... \$24*

### GATOR BURGER.....\$20

Roasted red pepper brings a Linger Lodge kick to our locally caught, 100% wild alligator patty. Marinated in buttermilk, secret spices and grilled for outstanding tenderness and flavor. Served on a grilled brioche roll with lettuce, tomato and red onion.

### N.E. STYLE CRAB CAKE.....\$18

Our house made crab cakes, perfectly grilled or deep fried. Served on a grilled roll with lettuce, tomato, and red onion. Our tangy remoulade sauce is served on the side. Best in town!

### LINGER BURGER.....\$15

A grilled half pound of our special blend of ground brisket and short rib. Topped with crispy bacon, chunky blue cheese, beer battered onion petals, lettuce, tomato and red onions on a grilled brioche roll.

### BRADEN RIVER BURGER.....\$14

A half pound of our fresh ground beef brisket and short rib blend, grilled, then topped with lettuce, tomato, and red onion on a grilled brioche roll.

### PATTY MELT.....\$14

Our specialty beef brisket, short rib ground patty, grilled and topped with sautéed onions, on grilled marble rye with melted Swiss and Provolone cheeses.

### GARDEN VEGGIE BURGER.....\$12

Vegan and Gluten free patty created with roasted veggies, brown rice, black beans, kale and much more. Perfectly seasoned and served on a grilled \*brioche roll. (\*GF roll - available for \$3 more.)

## PASTA FAVORITES

*Tender linguine, served with a side of garlic toast.*

### SCAMPI

Swimming in our famous garlic herb sauce!

### Grilled Shrimp Scampi.....\$22

### Seafood: Shrimp, Mussels & Crawfish.....\$26

### ALFREDO

Made fresh to order with heavy cream, Parmesan cheese, and garlic.

### Chicken Alfredo.....\$15

### Cajun-style Chicken Alfredo.....\$15

### Shrimp Alfredo.....\$22

*Add-on a side salad to your meal !!!.....\$3*

# ENTRÉES

Served with your choice of **two sides:**  
 Wasabi mashed potatoes • mashed potatoes • French fries • Cole slaw • baked beans • rice • vegetable of the day, or sweet, cinnamon spiced fried apples.  
 Substitute side salad \$3

**CAJUN CHICKEN KABOBS .....\$19**

Two skewers threaded with tender marinated chicken, slices of andouille sausage, and pineapple, grilled to perfection.

**LOUISIANA CATFISH.....\$20**

Simply put, this is the best catfish money can buy! Enjoy it fried in light cornmeal or, enjoy it grilled or blackened.

**SHRIMP SIZZLER .....\$20**

Sweet Florida gulf shrimp grilled, blackened, or sautéed in our famous garlic herb butter sauce!

**NEW ENGLAND STYLE CRAB CAKES.....\$29**

Two of our house made crab cakes, perfectly grilled or lightly fried and served with our own tangy remoulade sauce.

**FRESH FLORIDA GULF GROUPER.....Market price**

Found in the deep waters of the Gulf of Mexico, grouper is distinctly flavorful and is equally delicious fried, grilled or blackened.

*Ask your server for a side of our freshly prepared, peach mango salsa - it pairs ooh so nicely! Add \$3*

**N.C. CHESHIRE PORK BABY BACK RIBS**

Half rack.....\$16

Full rack.....\$30

Slowly braised in orange juice, brown sugar, onions and our own special spices to a tender, fall off the bone perfection!



**FLORIDA GATOR DINNER .....\$25**

Locally caught, 100% wild alligator, marinated in buttermilk and our own special spice mix for maximum flavor and tenderness. Served fried, grilled, or blackened.

**FRESH FROG LEGS.....\$22**

A southern favorite, especially when served sautéed in our famous garlic herb butter sauce! But they are also tasty when served fried, grilled, or blackened.



**BRADEN RIVER PLATTER.....\$30**

Linger Lodge at it's best! A combination of the best catfish in town, savory frog legs, and local alligator. Most folks order this great combo fried, but it is also awesome when served blackened, with garlic herb butter sauce, or grilled.



## Save Room for Dessert!!!



**River Bottom Pie .....\$12**  
 Linger Lodge original! Oreo crumbles, coffee iced cream, fudge sauce, chopped walnuts, whipped cream with a chocolate drizzle, and topped with a maraschino cherry. Enough to share, but you don't have to!

**Florida Key Lime Pie .....\$8**  
 Smooth, sweet/tart classic Southern dessert!

**Reese's Peanut Butter Pie .....\$10**  
 Chocolate crust and creamy peanut butter filling. Topped with chocolate. (GF!)

**New York Style Cheesecake .....\$8**  
 Another perfect choice to sweeten and end your meal!

