



APPETIZERS

ALLIGATOR BITES

Bite sized chunks of locally caught wild alligator, soaked in buttermilk and our secret spices. Served deep-fried, grilled, or blackened with a side of remoulade sauce.\$20

FRIED GREEN TOMATOES

Can't get more Southern than this! Thinly sliced, lightly seasoned and battered then deep fried to perfection. Tangy remoulade sauce served on the side.....\$12

BUFFALO CHICKEN WINGS

Meaty wings, fried to perfection. Choose Buffalo sauce (Hot or Mild), BBQ, or Teriyaki. Served with celery, carrot sticks and a side of Blue Cheese or Ranch dressing.....\$13

CALAMARI

Freshly cut, lightly dusted in seasoned flour and fried for a tender, golden taste treat! Or, you can have them grilled. Served with Sweet Chili, or Marinara sauce.....\$13

ONION PETALS

A basket of crispy, beer battered onion petals served with our Venom dipping sauce.....\$9

HUSH PUPPIES

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

RIVER SAMPLER PLATTER

Our signature appetizer... Fried green tomatoes, frog legs, and local gator bites. Whoooooey good! Served with our tangy remoulade and Venom dipping sauces.\$24

FRESH FROG LEGS

These meaty frog legs can be prepared fried, blackened, grilled, or for a real treat, sautéed in our famous garlic herb butter sauce. Served with a side of Venom sauce.....\$16

COCONUT SHRIMP

Coconut battered large shrimp, fried till golden. Sweet and delicious. Served with a side of our pineapple mango house dressing.....\$15

STEAMED MUSSELS

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

FRESH SALADS

HOUSE SALAD

Crisp Spring mix lettuce topped with Cheddar cheese, tomatoes, cucumbers, and red onion. Choice of dressing..... \$6 \$10

CAESAR SALAD

Fresh, crisp romaine lettuce, tossed in our tasty Caesar dressing, Parmesan cheese, and homemade toasted croutons. \$6 \$10

CARRIBEAN COCONUT SHRIMP

Spring mix lettuce topped with Coconut shrimp, mandarin oranges, chopped walnuts & peach mango salsa. Served with our Pineapple Mango dressing on the side..... Dinner 18

CRAB & AVOCADO

Lump blue crab, piled on crisp Spring mix lettuce, tomatoes, cucumbers, red onion, and fresh avocado slices. Pineapple mango dressing on the side..... Dinner 20

SALAD ADD ON'S

CHICKEN \$8 CATFISH \$12
SHRIMP \$10 GROUPER Market Price

HOMEMADE SOUPS

LINGER LODGE GUMBO

Our classic original recipe! Loaded with andouille sausage, shrimp, chicken, okra, peppers, onions, tomatoes, celery and our savory secret spices..... Cup Bowl \$9 \$13

ALLIGATOR CHOWDER

Our homemade chowder made with heavy cream, heapin' with wild gator meat, potatoes, peppers, onions, celery, and secret seasonings..... Cup Bowl \$10 \$14

SOUP SPECIALS

Ask your server for availability and prices.....PRICE VARIES

EXTRA PLATE CHARGE \$3

18% Gratuity added for parties of 6 or more.

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

SANDWICHES & BURGERS

Served with a pickle spear and choice of homemade Old Bay seasoned potato chips, or Cole slaw.
Substitute French Fries -add \$1 ~ Add cheese, mushrooms, or grilled onions - \$1 Each!

LINGER LODGE BLT

Fried Green Tomatoes, Bacon, Lettuce and our remoulade sauce on toasted white bread.....\$12

RIVER REUBEN

Grilled marble rye, Swiss cheese, lean corned beef, sauerkraut, and Thousand Island dressing.....\$14

CATFISH REUBEN

Grilled Louisiana catfish on top of grilled rye, Swiss cheese, sauerkraut, and Thousand Island dressing. ...\$16

FRIED PORK TENDERLOIN

Specially seasoned, breaded and deep-fried. Served on a grilled Brioche bun with lettuce, tomato, and sliced red onion.....\$14

SOUTHERN FRIED CHICKEN BREAST

Hand-breaded with our special seasonings. Served on a grilled brioche bun with pickles, lettuce, and our signature Venom sauce.....\$12

GRILLED CHICKEN CLUB WRAP

Lightly seasoned, grilled chicken breast wrapped in a spinach herb tortilla with bacon, lettuce, tomato, onions, shredded cheddar cheese and Ranch dressing.....\$12

FLORIDA GROUPE SANDWICH

Fresh Florida Grouper! Prepared fried, grilled, or blackened on a grilled Brioche bun with lettuce, tomato, red onion.....**MARKET PRICE**

PASTA FAVORITES

Tender linguine, topped with your favorite!
Served with a slice of grilled garlic toast!

SHRIMP SCAMPI

Florida Gulf Shrimp sauteed in our garlic herb butter and white wine sauce.....\$22

SEAFOOD SCAMPI

Shrimp, Mussels & Crawfish- oh my! Perfect combo sauteed in our classic herby, garlic butter and wine sauce.....\$26

SHRIMP ALFREDO

Choose grilled, or blackened. Tossed in our 'made-to-order' creamy, garlicky Alfredo sauce!...\$22

CHICKEN ALFREDO

Mildly seasoned, grilled chicken - perfect atop a bowl of our 'made-to-order' Alfredo sauce over linguini.....\$15

CAJUN-STYLE CHICKEN ALFREDO

Some brave folks like it spicy! So we grill up our tender chicken with Cajun seasoning, just for them!.....\$16

LOBSTER MAC AND CHEESE

Creamy White Cheddar Mac & Cheese with tender Lobster chunks, baked with a touch of Parmesan Panko topping and a small side salad.....25

N.E. STYLE CRAB CAKE SANDWICH

Our classically seasoned, house prepared, crab cake. Deep fried, or flat grilled. Served on a grilled brioche bun with lettuce, tomato and red onion. Tangy remoulade sauce on the side.\$18

GATOR BURGER

Marinated in buttermilk & secret spices. 100% local alligator patty is mixed with roasted red pepper. Hand shaped, and grilled. Has a little bit of 'bite', but down here folks bite back! Served on a grilled brioche bun with lettuce, tomato, and red onion.....\$20

LINGER BURGER

Linger Lodge classic! A full half pound made with a special blend of ground beef brisket and short rib. Topped with crispy bacon strips, chunky blue cheese, beer battered onion petals, lettuce, tomato and red onion slices on a grilled brioche bun.....\$17

BRADEN RIVER BURGER

Half pound of our fresh ground beef brisket and short rib blend. Topped with lettuce, tomato, and red onion on a grilled brioche bun.\$14

LODGE PATTY MELT

Our specialty patty, grilled, then topped with sautéed onions. Served on grilled marble rye with Provolone and Swiss cheeses.....\$14

GARDEN VEGGIE BURGER

Patty is created with roasted veggies, brown rice, black beans, kale and much more! Perfectly seasoned, and served with leaf lettuce, tomato, and red onion.\$12

Gluten Free Bun add \$3

LODGE BASKETS

Served with French Fries and a side of Cole slaw.

CHICKEN TENDER BASKET

Served with your choice of Ranch, BBQ, or Honey Mustard on the side.\$12

CALAMARI

Served with your choice of marinara or sweet chili sauce.\$16

FLOUNDER

Served with tartar sauce and a lemon wedge.....\$18

GULF SHRIMP

Served with cocktail sauce and lemon wedge. (or try with a side of our original Remoulade sauce!)\$18

COCONUT SHRIMP

Served with our tangy Pineapple Mango sauce. Match made in Heaven!.....\$18

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 ~ Jasmine Rice
White Rice ~ Broccoli ~ Collard Greens ~ Au Gratin Potatoes ~ Cinnamon-spiced Fried Apples.
Substitute a side salad for one side \$3

FLORIDA GROUPEL

Market Price

Found in the Gulf of Mexico, grouper is distinctly flavorful. Equally delicious fried, grilled, or blackened!

Delicious with a side of Mango Pineapple Salsa \$3

ALLIGATOR DINNER

\$25

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

ANGUS STRIP STEAK

\$39

14 Oz. of juicy, grilled Prime Strip, topped with sautéed mushrooms, onions, and decadent herb compound butter.

SHRIMP SIZZLER

\$20

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

BABY BACK RIBS

Full Half Rack

\$30 \$16

N.C. Cheshire Pork baby backs - slowly braised in orange juice, brown sugar, onions and our special spices to tender, fall off the bone perfection!

BRADEN RIVER PLATTER

\$30

Linger Lodge's best! A combination of catfish, frog legs, and local alligator. Folks order this classic combo fried, but it is also awesome blackened, grilled, or sautéed in our garlic herb butter sauce!

FRESH FROG LEGS

\$22

Everyone's favorite! Try them served sautéed in our famous garlic herb butter sauce! Also pretty tasty when served grilled, or blackened!

CAJUN CHICKEN KABOBS

\$18

Two skewers threaded with tender, marinated chicken, slices of kickin' Cheshire andouille sausage, fresh pineapple and red onions. Grilled to perfection.

NEW ENGLAND STYLE CRAB CAKES

\$29

Two house made crab cakes with our secret recipe. Enjoy pan sautéed or deep fried. Served with tangy remoulade sauce.

LOUISIANA CATFISH

\$20

Southern favorite! Enjoy it blackened, or grilled.

OUR FAMOUS LINGER LODGE ETOUFFEE

Huge bowl brimming with our classic, New Orleans-style specialty with a "Linger" flair. Loaded with andouille sausage, chicken, crawfish, shrimp, and mussels in our award winning gumbo.

Crowned with a mound of white rice on top, and a slice of grilled garlic toast.

This winner does not come with a choice of sides!!!

\$24

Save Room for Dessert!!!

RIVER BOTTOM PIE

\$12

Linger Lodge Original! Oreo crumbles, coffee ice cream, fudge sauce, walnuts, whipped cream, a chocolate sauce drizzle & topped with a maraschino cherry. Enough to share, but you don't have to!

REESE'S PEANUT BUTTER PIE

\$10

Chocolate crust and creamy Reese's peanut butter filling. Topped off with chocolate drizzle! (GF!)

CARAMEL LAVA CAKE

\$7

Hot Caramel lava pouring from a warm, tender cake. Topped with whipped cream!

ORANGE DREAMCICLE CHEESECAKE

\$8

Fresh Orange cheesecake in a graham cracker piecrust. Topped with whipped cream.

FLORIDA KEY LIME PIE

\$8

Smooth, sweet/tart classic Southern dessert!

SPICED CINNAMON APPLES

\$8

Cinnamon fried apple slices mixed in a sweet glaze. Topped with a scoop of vanilla iced cream, dollop of whip, and a cherry.