

Mix-Your-Own Margarita

STEP 1. CHOOSE YOUR TEQUILA

- Sauza Blue Silver
- Jose Cuervo Gold +\$1
- 1800 Blanco +\$2
- Azuñia Blanco +\$3
- Aviön Reposado +\$4
- Patrón Silver +\$4
- Casamigos Reposado +\$5
- Don Julio Añejo +\$5

STEP 2. CHOOSE YOUR FLAVOR

- Original
- Strawberry
- Watermelon
- Mango
- Pineapple
- Blackberry
- Wildberry

STEP 3. CHOOSE YOUR RIM

- Salt
- Sugar
- Spicy

STEP 4. ADD-ONS

- Make it a Coronarita +\$3
- Add 1 oz of Grand Marnier +\$4
- Take Home the Margarita Shaker +\$3.99 Comes in Clear or Blue

MIX-YOUR-OWN MARGARITA

22 oz Sauza Blue Silver Tequila Margarita made your way! \$8.99

SHAKE IT UP WITH
SOMETHING NEW!



LOOKING FOR A FUN VENUE FOR YOUR HOLIDAY EVENT?

We've got southern hospitality, customizable menus and will make it one to remember!
Ask to speak to a manager today or visit us online at BUBBAGUMP.COM

345953 CORE



FORREST'S FESTIVE FAVES



BLACKBERRY BEACH WHISKEY

Beach Whiskey Island Coconut, New Amsterdam Vodka, Real Blackberry Purée and Tropicana Lemonade.



RUM FORREST RUM

Don Q Pasión Rum, Myers's Original Dark Rum, Dole Pineapple Juice, fresh orange & lime juices and Finest Call Grenadine.

Appetizers



PING PONG SHRIMP

Crispy Fried Shrimp tossed in a sweet & spicy Dynamite Sauce!

Entrées



FORREST'S SURF & TURF

A 9 oz. tender USDA Certified Angus Beef® Top Sirloin and succulent Grilled Shrimp, Mashed Potatoes and Onion Rings.



LT. DAN'S SURF & TURF

Our award-winning Dixie Style Baby Back Ribs, slow roasted to perfection in house along with succulent Grilled Shrimp and Fries.



SHRIMP SHACK MAC & CHEESE

Southern cookin' meets the sea! Noodles mixed with Sautéed Shrimp and freshly grated Cheddar, Monterey Jack and Parmesan Cheese. Topped with golden brown Breadcrumbs.

FIRE-GRILLED SHRIMP

Eight butterflied Shrimp basted in Lemon Herb Butter and served over Roasted Red Potatoes, Fresh Spinach and Cherry Tomatoes.



Shared Side



CAULIFLOWER & BRUSSELS SPROUTS

Oven Roasted Cauliflower, Brussels Sprouts and Red Peppers tossed in herb oil. Served with a Lemon Aioli for Dippin'!