

CRICKETS

3-9 PM

Happy Hour Specials **2 for 1**

**2 for 1 Applies to the Appetizers Listed
On This Page Only**

Grilled Quesadillas \$11

Fire-Roasted Vegetables on an Open Grill, Layered on a Flour Tortilla, with Shredded Cheese, Sour Cream, and Pico de Gallo

Marinated Grilled Chicken \$13

Savory Chicken Wings \$13

Eight (8) ****Hot, **Mild, or **Naked** served with Celery Sticks, Blue Cheese Dressing or Teriyaki Wings served with Asian Slaw

Mark's Garlic Blast Wings \$13

Hand-Breaded Wings tossed in our Homemade Mild Buffalo Sauce with Freshly Grated Parmesan Cheese and Garlic

Chicken Fingers \$12

Four (4) Chicken Tenders with Choice of Honey Mustard, BBQ Sauce, or Hot or Mild Buffalo Sauce, served with French Fries

Build Your Own Bruschetta \$10

Toasted Sun Dried Tomato Points, accompanied by Marinated Heirloom Kumato Tomatoes, Fresh Mozzarella and Pesto Aioli

Marinated Chicken \$11 or Marinated Shrimp \$13

Nachos Grande \$12

Multi-Color Corn Tortilla Chips topped with Melted Mozzarella and Cheddar Cheese, Green Onions, Cilantro, Pico De Gallo, and Sour Cream, with choice of Chili or Shredded Chicken

Buffalo Shrimp \$13

Homemade, Breaded and Fried Shrimp, served with Hot or Mild Sauce Blue Cheese Aioli and Celery Sticks

Potato Skins \$10

4 Potato Skins topped with Shredded Cheese, Sour Cream Green Onions and Bacon Bits

Chili or Nacho Chicken \$12.00

Cod Nuggets \$12.00

Hand Breaded Cod served with Florida Tartar Sauce, Lemon and Sracha Aioli

Crab Cakes \$14

Maryland Crab with Wilted Greens Raspberry Vinaigrette and Cajun Remoulade

Curried Lamb Chops \$13

Grilled Lamb Chops with Traditional Curry and Tomato Flatbread and Homemade Curried Peanuts

Samosas \$13

Original Vegetarian, serve with Raita Sauce and Mango Chutney

Soups

Cup \$4 Bowl \$5

Soup Du Jour
Chicken Vegetable
****Cioppino "Conch Style"**

Sides

\$4

French Fries, Cole Slaw,
Ranch Chips, Onion Rings,
Sweet Potato Fries
****House Salad, **Jasmine
Rice, **Gluten Free Chips,
**Fruit Cup, **Steamed or
Stir-Fried Veggies**

****Gluten Free**

All fried menu items are prepared with 0g Trans Fat Oil
A 15% Service Charge will be added to parties of 6 or more

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Salads

Caesar Salad \$8

Hand-Broken Hearts of Romaine
Lightly tossed with Caesar Dressing,
Parmesan Cheese and Croutons

****Grilled Chicken \$10, **Poached or Blackened Salmon \$12**

****Italian Chopped Salad \$8**

Mixed Greens, Blue Cheese, Candied Pecans,
Mandarin Oranges, Greek Olives, Cucumbers and Tomatoes
tossed in Raspberry Vinaigrette Dressing

**** Grilled Chicken \$10 **Poached or Blackened Salmon \$12**

Spinach and Field Green Salad \$8

Fresh Spinach tossed with Field Greens tossed with Warm Bacon Dressing
topped with Red Onion, Sundried Cherries,
Hard-boiled Egg, Bacon and Grape Tomatoes

Smoked Duck or Grilled Shrimp \$12

****Lump Crab and Shrimp Salad \$14**

Romaine Lettuce tossed with Tomatoes, Cucumbers and Lemon Vinaigrette
topped with Marinated Shrimp, Jumbo Lump and Back Fin Crab and Avocado

Sandwiches & Wraps

All Sandwiches and Wraps are served with French Fries
Gluten-Free Bread available upon request

Traditional Club Sandwich \$11

Oven-Roasted Turkey with Bacon, Lettuce and
Tomato, served on Lightly Toasted White
Bread with Sweet Pepper Aioli

Grilled Chicken Sandwich \$11

Grilled Chicken Breast with Pesto served with
Lettuce, Tomato, and Red Onion on a
Toasted Bun

Mahi-Mahi Sandwich \$14

Grilled or Blackened, served with a Spicy Cajun Remoulade,
on a bed of Cole Slaw on top of a Toasted Bun

Grilled Vegetable Wrap \$10

Grilled Vegetables, Roasted Peppers, Baby Greens,
Boursin Cheese, Pesto, and Hummus with Balsamic Vinaigrette
Dressing Wrapped in a Sun-Dried Tomato Flour Tortilla

Maine Lobster Roll \$14

Fresh Maine Lobster Salad served inside a Toasted Roll

The "Sicilian" \$12

Cured Ham, Genoa Salami, Spicy Capicola and Provolone Cheese
served on a Hot and Open Faced Italian Bread and topped with Marinated
Tomatoes, Shredded Lettuce and Low-Fat Italian Dressing

Chicken Teriyaki Wrap \$11

Teriyaki Glazed Chicken tossed with Spicy Asian Slaw, Mandarin Oranges and
Cucumber and placed on a Whole Wheat Tortilla.

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The Sunshine State Burger Corner

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The Miami Burger \$14

8oz. Ground Sirloin topped with Jumbo Lump Crab, Avocado, Bacon and Swiss Cheese served with Homemade Fingerling Potato Fries

The Florida Keys Salmon Burger \$14

Freshly ground Salmon Patty with Florida Tartar Sauce topped with Spinach, Kumato Tomato and Oyster Mushrooms, served with a Seasonal Fruit Cup

The Orlando Burger \$14

8oz. Ground Sirloin topped with Crumbled Blue Cheese, BBQ sauce, Sautéed Onions and Mushrooms, and Cheddar Cheese, served with Homemade Fingerling Potato Fries

The Tampa Burger \$12

8oz. Ground Sirloin served with Lettuce, Tomato and Red Onion on a Toasted Bun with Choice of Swiss, Cheddar or American Cheese served with French Fries

The Jacksonville Burger \$14

Grilled 8oz Ground Sirloin topped with Canadian Bacon, Over Medium Fried Egg served with Lettuce, Tomatoes and French Fries.

Entrées

Pasta Primavera \$14

Penne Pasta with Choice of Alfredo or Marinara Sauce tossed with Fresh Vegetables

with Grilled Chicken, Shrimp or Salmon \$17

Lobster Ravioli with Crayfish \$19

Ravioli filled with Lobster and topped with Sautéed Crayfish and a light Saffron Sauce served with Country Vegetables

****Poached Salmon \$18**

Lightly Poached Salmon served with a Lemon Dill Buerre Blanc, Baby Vegetables and buttered Fingerling Potatoes

****Chicken Saltimbocca \$17**

Pan Seared Chicken Breast topped with Artichokes, Sage and Prosciutto finished with Fresh Mozzarella and a light Lemon Sauce. Served with Wild Rice

**** Teriyaki-Glazed Mahi Mahi Filet \$20**

Grilled Mahi Mahi Filet Glazed with Teriyaki Sauce, served with Jasmine Rice and Stir-Fried Vegetables

Giuseppe's Pizza

Create-Your-Own Masterpiece \$13

12" Shell and Your Choice of Traditional Pizza Sauce, Alfredo or Roasted Garlic and Olive Oil, then we add our Three Cheese Blend and the rest is up to YOU!

Additional Toppings \$1.50 each

Extra Cheese, Buffalo Mozzarella, Grilled Chicken, Pepperoni, Sausage, Bacon, Ham, Anchovies, Mushrooms, Green Peppers, Pineapple, and Grilled Veggies

Gluten Free Crust Available

Sweets

Key Lime Pie \$5
Brownie a la Mode \$5
Cheesecake \$5
Chocolate Marquise \$7
Strawberry Shortcake \$6
Apple Pie \$4
Banana Delight \$6
Sabayon \$5

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Champagne & Sparkling Wines

		Glass	Bottle
226	Cuvee Dom Perignon, France		\$280
224	Moet & Chandon Imperial		\$110
223	Korbel Brut, California		\$55
222	Martini & Rossi Asti Cinzano, Italy		\$48
225	J Roget	Split\$6	\$25

Chardonnay

201	Sterling Napa, California		\$65
202	Chateau Ste Michelle, Washington		\$35
203	Irony, Signature, California	\$9	\$35
204	Estancia "Pinnacles," Monterey	\$10	\$45
206	Robert Mondavi, Private Reserve		\$35
207	Charles Duveaux, France	\$8	\$28
208	Kendall-Jackson	\$10	\$38

Sauvignon Blanc

210	Chateau Souverain, Alexander, Valley	\$10	\$40
211	Sterling Vineyards, Napa		\$55
212	Charles Duveaux, France	\$8	\$28

Alternative White Wines

215	Riesling, Chateau Ste Michelle, Washington	\$10	\$40
216	Rufino "Lumina," Pinot Grigio, Italy		\$35
217	Villa Bricci Pinot Grigio	\$8	\$28
205	George Duboeuf, Vin de Pays d'Oc	\$8	\$28
218	Beringer Alluvium Blanc		\$45

White Zinfandel

220	Beringer, California	\$8	\$28
221	La Terre, California	\$8	\$28
222	Sycamore Hill	\$10	\$30

Cabernet Sauvignon

301	Chateau Ste. Michelle, Columbia Valley		\$48
302	Estancia, Paso Robles	\$10	\$38
303	Sterling Vintner Collection		\$50
304	Woodbridge Rober Mandavi	\$9	\$35
305	Charles Duveaux, France	\$8	\$28
306	Francis Coppola Claret		\$30
308	Trefethen Oak Knoll, Napa		\$35

Pinot Noir

311	Robert Mondavi Private Selection		\$30
312	La Crema		\$78
313	Villa Bricci Pinot Noir	\$8	\$28

Merlot

316	Woodbridge Robert Mondavi		\$35
317	Irony, Napa, California	\$10	\$35
318	Charles Duveaux, France	\$8	\$28

Alternative Red Wines

321	George Duboeuf, Beaujolais-Village		\$28
322	Rufino Chianti, Tuscany, Italy		\$38
323	Montevina Zinfandel		\$32
325	Beringer Founder Estate		\$35
326	Oxford Landing, Shiraz, Australia	\$8	\$30
327	Les Violettes, France	1/2 Bottle \$18 \$10	\$40

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Draft Beer

Bud Lite	\$5.50
Amber Bock (Amber)	\$5.50
Shock Top (Belgian White)	\$5.50
Newcastle	\$6.00

Bottle Beer

Bud Lite	\$4.95
Budweiser	\$4.95
Miller Lite	\$4.95
Michelob Ultra	\$4.95
Coors Lite	\$4.95
Corona Lite	\$5.25
Corona	\$5.25
Sam Adams Lager	\$5.25
London Pride	\$5.25
Yuengling	\$4.95
Stella Artois	\$5.25
Amstel Light	\$5.25
Heineken	\$5.25
Guinness (16oz Can)	\$6.50
Strongbow	\$6.00
Theakstonis	\$6.00
O'Doul's (NA)	\$4.00

Single Malt

Glenlivet	\$11
Glenn Fiddich	\$11
Balvenie	\$11

Blend

Chivas Blend	\$10
Johnnie Walker Black	\$11
Johnnie Walker Red	\$10
Dewar's	\$9
J&B	\$9
Cluny	\$8

After Dinner Cognac & Cordials

Courvoisier VSOP	\$12
Hennessy VS	\$11
Remy VS	\$12
Amaretto Di Saronno	\$10
Baileys	\$10
Frangelico	\$10
Sambuca	\$10
Grand Marnier	\$11

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Mixed Drinks

Raspberry Lemon Drop

\$10

Absolut Raspberry Vodka, Chambord, Triple Sec, Sour Mix and
Fresh Lemon Squeeze

Pear Martini

\$10

Absolut Pear Vodka with Sour Mix

House Specialty

The Floridian By Ted

\$8

Vodka, Grape Pucker, Sour Mix, Grenadine, Sprite

Classic Martini

\$10

Bombay Sapphire Gin, Dry Vermouth, garnished with an Olive

Silver Tequini

\$10

1800 Silver Tequila, Grand Marnier, with Fresh Lime Juice

Yellow Bird

\$10

Captain Morgan Spiced Rum, Banana Liquor and Pineapple Juice

Sweet Sensation

\$10

Bacardi Rum, Peach Schnapps, blended with
Pina Colada, finished with Grenadine

Citrus State Martini

\$10

Absolut Mandarin Vodka and Cointreau, finished
with a splash of Orange Juice and Lime Juice

Caramel Appletini

\$10

Absolut Vodka, Apple Pucker, and Butterscotch Schnapps

Purple Tea

\$10

Absolut Vodka, Beefeater Gin, Chambord, Blue Curacao,
splash of Sour Mix and Sprite

Island Mai Tai

\$10

Captain Morgan Spiced Rum, Pineapple and Orange
Juice topped with Myers Rum