



*We're Glad You're Here!*

## LUNCH & DINNER MENU



# — Appetizers & Shareable Starters —

## CRISPY FRIED CHICKEN WINGS

Tossed with Your Choice of Buffalo, BBQ Sauce, Mango Habanero, Garlic Parmesan Served with Celery and Our Homemade Blue Cheese Dressing or Ranch Dressing.  
½ Dozen ~ 10    1 Dozen ~ 16

## CRISPY CHICKEN TENDERS

Hand Breaded with Your Choice of Dipping Sauce ~ 11

## BIG DEEP-FRIED MOZZARELLA STICKS

Served with our Marinara Dipping Sauce ~ 15

## THAI SPRING ROLLS

Thai Vegetables Wrapped in Phyllo Dough Fried to Perfection Served with Sweet Chili Thai Sauce ~ 15

## FIRE CRACKER SHRIMP

Hand Breaded Gulf Shrimp Tossed in a Sweet & Spicy Thai Chili Sauce and Sesame Seeds ~ 12

## HOMEMADE BAKED STUFFED CLAMS

Rhode Island Clams Filled with Our Famous Maryland Style Stuffing ~ 11

## JUMBO FRIED OYSTERS

Served with your Choice of Homemade Cocktail or Homemade Tartar Sauce ~ 14

**NEW BIGGER & BETTER**

## SUPER SALADS

Our Super Salads are Large Entree Sized Salads. All Come with Your Choice of Garlic Bread, Corn Muffin or House Bread & Butter

**ADD GRILLED OR BLACKENED CHICKEN BREAST, SHRIMP OR SALMON TO ANY SUPER SALAD FOR ONLY \$6**

### HOUSE GARDEN SALAD ~ 12

Large Bowl of Mixed Greens with Vine Ripe Tomatoes, Red Onions, Cucumbers, Carrots, Radishes and Your Choice of any Dressing

### CAESAR SALAD ~ 12

Crisp Romaine Lettuce with our Fresh Homemade Dressing & Croutons

### SESAME SEARED AHI TUNA SALAD ~ 18

Sliced Sesame Seared Ahi Tuna Rare with Mango Avocados sliced Radish in a Caribbean Mango Dressing with Crispy Wontons

### BLOCK ISLAND CHOPPED SALAD ~ 16

Grilled Chicken, Fresh Mixed Greens, Vine-Ripened Roma Tomatoes, Maytag Bleu Cheese, Granny Smith Apples, Pecans, Hickory-Smoked Bacon & Sweet Corn Tossed with Our Apple Cider Vinaigrette. Garnished with Garlic Croutons.

### STEAK & BLEU CHEESE SALAD ~ 18

Crisp Romaine Hearts Tossed with Thinly Sliced, Marinated Flank Steak, Maytag Blue Cheese Crumbles, Sliced Radishes, Homemade Croutons, Sautéed Mushrooms And Lots of Our Famous Homemade Blue Cheese Dressing. **SUBSTITUTE SIRLOIN +2**

#### Dressings:

Homemade Blue Cheese, Russian, Honey Mustard, Ranch, Lite French, Italian, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Apple Cider Vinaigrette, Oil & Vinegar

## SMUGGLERS LUNCH SALAD BAR & BREAD

**Available Mon-Fri until 2 pm**

Salad Bar Alone ~8

Salad Bar and Bowl of Soup ~ 10

## STEAMED CLAMS

Your Choice of Steamed: Virginia Top Neck ~ 13 or Farm Raised Virginia Middlenecks ~ 11 Served with Drawn Butter Steamed with our Homemade Garlic Butter ~ add \$1

**While they Last!**

## COCONUT SHRIMP

Jumbo Gulf Shrimp Dredged in a Coconut Batter & Fried Light Golden Brown. Served with our Sweet Berry Berry & Honey Mango Dipping Sauces ~ 10

## SILVER DOLLAR MUSHROOMS

Stuffed with Our Savory Homemade Crabmeat Stuffing ~ 11

## FRIED CALAMARI

Lightly Dusted Fresh Sliced Rhode Island Calamari Rings & Sliced Cherry Peppers Served with Marinara and Sweet Thai Chili Sauce ~ 15

## CLAMS CASINO

Freshly Shucked & Stuffed with Bacon, Peppers and Onions. Baked to Order with Parmesan Cheese ~ 12

## OYSTERS ROCKEFELLER

Large Oysters Filled with a Creamy Spinach, Bacon & Parmesan Cheese. A CLASSIC!! ~ 13

## RAW BAR

Served with Homemade Cocktail Sauce, Horseradish & Fresh Lemons

### ~OYSTERS~

**"Ask Your Server for Today's Featured Oysters"**

**EAST COAST OYSTERS**  
1.75 - 3.75 each

**WEST COAST OYSTERS**  
2.50 - 4.50 each

**While they last!**

### ~CLAMS~

Farm Raised Virginia Middlenecks ~ 1.35

Wild Connecticut Top Necks ~ 1.50



## CHILLED PLATES

**JUMBO SHRIMP COCKTAIL ~ 16**  
Real JUMBO Shrimp Chilled and Served with our Homemade Cocktail Sauce

**NORTH ATLANTIC LOBSTER COCKTAIL ~ 17**  
Chilled Lobster Tail, Claw and Knuckle Meat Served with Our Remoulade Sauce

**SESAME SEARED AHI TUNA ~ 16**  
Seared Rare and Sliced Ahi Tuna over Wakame Served with Crispy Wontons, Ponzu & Sriracha for Dipping



## SOUPS

All of Our Soups Have Been Made Right Here in the Smugglers Cove Kitchen for over 40 Years!

**FRENCH ONION**  
Crock 6

**SOUP DU JOUR**  
Cup or Bowl ~ Price Varies

**HOUSE SEAFOOD GUMBO**  
with Andouille Sausage, Seafood, Okra and Peppers  
Cup 5 • Bowl 6



# LAND HO



All of our Steaks are Graded **USDA PRIME** or **USDA CHOICE**

All Land Ho Entrees are Served with Choice of Salad & One Smugglers House Side OR Two Smugglers House Sides

### BEEF STROGANOFF ~ 22

Pan seared beef tips sauteed with mushrooms and onions tossed with pasta in a creamy stroganoff sauce

### TOP CHOICE CENTER CUT FILET MIGNON

Cut from the Center of the Beef Tenderloin for a "Barrel Cut Steak" Only a "Filet Mignon" can be called a "Filet Mignon" 8 oz ~ 35

### USDA PRIME PORTERHOUSE STEAK

"ITS BACK". After a two year hiatus off our menu. This steak gives you the best of both worlds, a full center cut filet mignon and a full center cut new york strip steak, side by side cooked with the bone for maximum flavor profile 24oz ~ 49

### USDA PRIME TOP SIRLOIN FILET STEAK

Looks like a filet mignon but it is not, this steak is cut from the sirloin muscle and is a naturally lean steak full of bold beefy flavor ~ 8oz 24

### TOP CHOICE RIBEYE STEAK

The most beautifully marbled steak. This steak has the most flavor of any steak 14oz ~ 35

## Signature Prime Rib

All of our Prime Ribs are cut by hand, right here every day and are a minimum of the stated size

### OUR SIGNATURE SLOW-ROASTED PRIME RIB

All Served with Au Jus & Creamy Horseradish Sauce

House Cut (10 oz) 27

Traditional Cut (14 oz) 35

Western Cut (17 oz) 40

### Here's How We Cook It:

We Cannot be Responsible for Well Done Steaks



## Steak Toppings Only \$1

- Sautéed Wild Mushrooms
- Carmelized Onions
- Fresh Chimichuri Sauce

# Make it a SURF & TURF

ADD ONE OF OUR SURF OPTIONS TO YOUR LAND HO

**Add 12**

- Stuffed Shrimp
- Stuffed Flounder
- Jumbo Shrimp Your Way

**Add 15**

- 5 oz Maine Lobster Tail
- Jumbo Lump Crab Cakes
- Biardi Snow Crab Cluster 8 oz

**Add 32**

- Twin 5 oz Maine Lobster Tails
- Twin Bairdi 8 oz Snow Crab Cluster
- Seafood Norfolk

## LOBSTER & CRAB LEGS

Our Lobster & Crab Entrées are Served Your Choice of Any Two Smugglers HOUSE Sides

### SNOW CRAB

ALASKAN BIARDI SNOW CRAB (8oz)

1 Cluster ~ 20 • 2 Clusters ~ 36

### LOBSTER

LIVE MAINE LOBSTERS

(1¼ - 5½ lbs From Our Tank) - MARKET PRICE

TWIN LOBSTER TAILS

Twin 5 oz Tail ~ 39

### KING CRAB

"THE BIG ONE"

JUMBO RED ALASKAN KING CRAB

1 LB ~ 60

*Today's Fresh Catch*

**PICK YOUR CATCH !!** ☆ 8oz ☆

Some of the fresh catches we try to carry every day are..  
Tilapia • Faroe Island Salmon • Swordfish • Snapper

**ASK YOU SERVER WHAT FRESH FISH IS AVAILABLE TODAY OR GO IN OUR FISH CASE!**

All of our market fresh fish may be prepared Broiled, Cajun Blackened or Grilled on our signature oak wood-burning grill and topped with any one of our Complimentary Signature Sauces.

## Complimentary Signature Sauces

- Parmigiana Encrusted • Traditional - Lemon Butter Sauce
- Caribbean Style - Warm Pineapple Mango Salsa • Asian Style - Teriyaki and Wakeme
- Louisiana Style - Cajun Blackened, Fresh Pico de Gallo & a Spicy Beurre Blanc

# COVE FAVORITES

All Cove Favorites are served with House Salad, Caesar Salad, or Salad Bar and One Smugglers House Side or Two Smugglers House Sides

## DELUXE FRIED SEAFOOD COMBO ~ 42

*"A Smugglers Classic"*

Flounder, Crab Cake, Shrimp, Oysters & Scallops.  
All Fried Golden Brown  
and Served with Dipping Sauce

## JUMBO SEARED SCALLOPS ~ 35

Fresh Day Boat Scallops (No Additives - Never Frozen)  
Seared & Served with a Brown Butter Caper Sauce

## SEAFOOD NORFOLK ~ 35

Jumbo Shrimp, Fresh Lump Crabmeat, Sea Scallops  
Gently Sautéed in a Maryland Style White Wine  
and Butter Sauce

## BAKED STUFFED GULF SHRIMP

Large Juicy Shrimp Overstuffed and  
Baked with Lump Crabmeat Stuffing  
Lite ~ 25 • Full ~ 28

## PARMESAN ENCRUSTED STUFFED FLOUNDER

Fresh Filet Baked with a Generous Portion  
of our Savory Lump Crabmeat Stuffing  
Lite ~ 25 • Full ~ 30

## BROILED MATEY'S COMBO ~ 30

Jumbo Shrimp, Scallops, Chef's Catch of the Day,  
Little Neck Clams and Mussels

## FISH n' CHIPS

Deep Fried, Yuengling Beer Battered Haddock  
with Fresh Homemade Fried Potato Chips  
Skip the Chips and get any Two Sides  
Lite ~ 24 • Full ~ 26

## MARYLAND CRAB CAKE

A Traditional Recipe of Fresh Lump Maryland Crabmeat,  
Saltine Crackers and Seasonings  
One Crab Cake ~ 22 • Two Crab Cakes ~ 35

*"A Fan Favorite!"*

## LOBSTER FRANCAISE

Maine Lobster Tails Egg Battered  
and Sauteed in a White Wine Butter Sauce ~ 30

## TWO WAY SHRIMP

Coconut, Tempura, Grilled, Fried or Blackened (12) ~ 26

*"It's back"*

## CRAB AUGRATIN ~ 27

Jumbo Lump Crab Meat with a Three Cheese Sauce  
and Baked with Breadcrumbs

## DELUXE BROILED SEAFOOD COMBO ~ 41

*"A Smugglers Classic"*

Shrimp, Sea Scallops, Clams, Mussels &  
Haddock with your Choice of 4oz Lobster Tail,  
or Snow Crab in a Lemon Butter Sauce

## - CHICKEN -

Served with Choice of Salad and One Smugglers  
House Side OR Two Smugglers House Sides

## SAUTÉED CHICKEN BREAST ~ 24

Picata, Francaise, Marsala or Alfredo

## ISLAND STYLE

### CHICKEN BREAST ~ 24

Grilled And Basted in a Sweet Teriyaki  
Glaze & Topped with Pineapple  
Mango Salsa.

## GRILLED BBQ CHICKEN ~ 24

Smothered with Sautéed Mushrooms  
& Onions with a Light BBQ Sauce  
and Swiss & Provolone Cheeses.

## CRISPY CHICKEN TENDERS ~ 21

Hand Breaded with your Choice  
of Ranch or Homemade Honey  
Mustard Dipping Sauce

## - PASTA & MORE -

Served Over Pasta with Your Choice of  
House Salad, Caesar Salad, Salad Bar  
or One of Smuggler Sides

## LOBSTER MAC & CHEESE

Chunks of Maine Lobster Baked in Our Homemade  
Cheese Sauce & Tossed with Cavatappi Pasta  
& Butter Breadcrumbs ~ 28

## PARMESAN ~ 24

Chicken, Shrimp or Eggplant  
Served over Linguini

## VEGETABLE PASTA PRIMAVERA ~ 22

A Vegetarian Favorite. Fresh Broccoli, Red Peppers,  
Organic Carrots, Sun Dried Tomatoes & Zucchini, Tossed in a  
Fresh Garlic & Olive Oil, Sauce Over Linguini

ADD GRILLED CHICKEN OR SHRIMP +4

## JUMBO SHRIMP & JUMBO SCALLOP SCAMPI

Sautéed in Garlic Butter, Herbs and White Wine.  
Served over Linguini. ~ 26

## *It's Back* SEAFOOD ALFREDO ~ 28

A Generous Portion of Shrimp and Scallops Cooked  
to Perfection Served over Linguine with a  
Creamy Parmesan Alfredo Sauce

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

## SMUGGLER'S HOUSE SIDES

Fries • Baked Potato • Mashed Potatoes • Linguini Marinara  
Sweet Potato Fries • Vegetable of the Day • Steamed Broccoli  
Rice Pilaf • Homemade Cole Slaw • Homemade Potato Salad  
Homemade Potato Chips • Fresh Fruit Cup  
Make Your Potato Loaded with Bacon & Cheddar Cheese + \$1  
Hollandaise Sauce + \$1 • Cheese Sauce + \$1

## SMUGGLER'S SIDE SALADS

House Salad 4  
Ceasar Salad 4  
Iceberg Wedge 5  
Salad Bar 7  
Substitutue Salad Bar 5  
Salad Bar as an Entree 10

*-All Burgers & Sandwiches are Served with Your Choice of French Fries, Homemade Chips, Potato Salad, Sweet Potato Fries or Cole Slaw & a Pickle*

## DOCK BURGERS

*All Burgers start with a Custom Blend of Ground (CAB) Chuck Brisket & Short Rib Beef or a Veggie Burger on a Brioche Bun. Add Lettuce, Tomato & Onion +.49*

### OLDE ENGLISH CHEDDAR ~ 15

Thick Cut, Maple Syrup Cured Applewood Smoked Bacon, Aged Cheddar on a Toasted English Muffin

### BLACKENED BACON BLUE ~ 15

Cajun Seasoned with Thick Cut, Maple Syrup Cured Applewood Smoked Bacon & Goopy Maytag Blue Cheese on a Toasted Brioche Bun

### PHILLY SWISS ~ 14

Smothered in Sautéed Wild Mushrooms, Carmelized Onions & Swiss on a Brioche Bun

### CALIFORNIA BURGER ~ 13

Lettuce, Tomato, Onion with or w/o Cheese on a Brioche Bun

## SANDWICHES

### GRILLED CHICKEN BREAST & CHEESE SANDWICH ~ 13

Marinated Grilled Chicken Breast, Cheddar Cheese with Lettuce, Tomato and Onions on a Brioche Bun

### BEEF LT ~ 16

Toasted Garlic French Bread with Peppercorn Mayo and Sliced Sirloin Filet, Applewood Smoked Bacon, Lettuce & Tomato

### SEAFOOD MELT ~ 14

Shrimp, Crab and Scallops Topped with Melted Cheddar and Served Open-Faced on an English Muffin

### GRILLED PRIME RIB SANDWICH ~ 16

Served on a Garlic French Roll with Carmelized Onions  
\*\*\*\* While It Lasts! \*\*\*\*  
(add cheese for \$1.00)

### SMUGGLERS STEAK & CHEESE ~ 15

"An Old Classic is Back!" Shaved Slow Roasted Ribeye with Carmelized Onions, Mushrooms and Swiss Cheese. Served on a Mini French Baguette with Black Pepper Aioli

### EGGPLANT PARM SANDWICH ~ 14

Breaded Fried Eggplant with Marinara and Melted Provolone Cheese served on a toasted Garlic Mini French Baguette

### HONEY ROASTED TURKEY CLUB ~ 14

Smoked, Honey Cured Turkey Breast, Thick Cut, Maple Syrup Cured Applewood Smoked Bacon, Green Leaf Lettuce, Sliced Vine Ripened Tomato and Hellman's Mayo - Simple, But Good!

### NEW ENGLAND LOBSTER ROLL ~ 17

Chunks of Chilled Claw, Tail & Knuckle Lobster Meat with Chopped Celery in a Lite Remoulade Sauce. Served on a Fresh Baked Baguette. Try it with Shrimp ~ 14

### FRENCH DIP ~ 16

Prime Rib Sliced Thin on a Garlic French Roll with AuJus  
\*\*\*\* While It Lasts! \*\*\*\*  
with or w/o Cheese

### OPEN-FACED REUBEN ~ 14

Sliced Corned Beef or Pastrami with Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye

### HOMEMADE CRAB CAKE SANDWICH ~ 17

with Lettuce, Tomato, Onion & Tartar on a Brioche Bun

**QUICHE OF THE DAY**  
**\$9**

**NEW**

## SMUGGLERS EARLY DINNER BLUE PLATE SPECIALS

**ALL \$19**

SUNDAY - THURSDAY: 1:00-5:30 pm • FRIDAY 12:00-5:00 pm

*Orders Must be in the Kitchen by 5:15 pm (NO EXCEPTIONS)*

### EGGPLANT PARMIGIANA

### SHRIMP PLATTER (7)

Choice of Fried, Scampi or Grilled

### BAKED BOSTON HADDOCK

Fresh North Atlantic Haddock with a Lemon White Wine Butter Crumb Topping

### 8oz SIRLION STEAK

### GRILLED JAIL ISLAND SALMON

with Lemon Butter

### SAUTÉED CHICKEN BREAST

Choice of Picatta, Francaise, Marsala or Alfredo

**All Blue Plate Specials are Served with Choice of House Salad, Caesar Salad, Salad Bar and One Smuggler's House Side or Two Smuggler's House Sides**

### SMUGGLER'S HOUSE SIDES

Fries • Baked Potato • Mashed Potatoes • Linguini Marinara  
Sweet Potato Fries • Vegetable of the Day • Steamed Broccoli  
Rice Pilaf • Homemade Cole Slaw • Homemade Potato Salad  
Homemade Potato Chips • Fresh Fruit Cup  
Make Your Potato Loaded with Bacon & Cheddar Cheese + \$1  
Hollandaise Sauce + \$1 • Cheese Sauce + \$1

### SMUGGLER'S SIDE SALADS

House Salad 4  
Caesar Salad 4  
Iceberg Wedge 5  
Salad Bar 7  
Substitutie Salad Bar 5  
Salad Bar as an Entree 10

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

# WINES

## House Wines

Cavit Pinot Grigio	\$7.50	\$9	\$28
Cavit Moscato	\$7.50	\$9	\$28
Woodbridge Chardonnay	\$7.50	\$9	\$29
Woodbridge Merlot	\$7.50	\$9	\$28
Woodbridge Cabernet	\$7.50	\$9	\$28
Woodbridge White Zinfandel	\$7.50	\$9	\$28

## Red Wines

Mirassou Pinot Noir	\$8	\$12	\$30
Barefoot Red	\$9	\$13	\$31
J. Lohr Merlot	\$12	\$16	\$42
Kendall Jackson Cabernet	\$14	\$20	\$52
Robert Mondavi Cabernet	\$10	\$14	\$22
Cassillero del Diablo Cabernet	\$12	\$16	\$42

## White Wines

Santa Margherita Pinot Grigio	\$14	\$20	\$58
Eco Domani Pinot Grigio	\$12	\$16	\$42
Kendell Jack Chardonnay	\$12	\$18	\$40
Chateau St. Michelle Reisling	\$9	\$13	\$32
Beringer White Zinfandel	\$9	\$13	\$32
Whale Route	\$9	\$13	\$31
Domaine da la Perriere Sancerre	\$14	\$20	\$58

## Sparkling Wines

Great Western Extra Dry Champagne	\$34
Martin & Rossi Asti	\$48
Mumm Cuvee Brut Prestige	\$60
LaMarca Procecco	\$9

# Desserts

## POCONO CHEESECAKE FACTORY CHEESECAKE ~ 8

Classic Vanilla Bean New York Cheesecake with Real Whipped Cream.  
ADD Strawberry or Blueberry Topping +.99

## WARM BLONDE TOFFEE CRUNCH BROWNIE ~ 10

Thick, Caramelized, Dense and Chewy, with Browned Butter and Whole Sugar Melted with a Rich Butterscotch. Topped with White Chocolate Shavings and Whipped Cream.  
**MAKE IT THE WORKS** . Add Vanilla Gelato and Hot Fudge and Even More Whipped Cream. - +1

## HOMEMADE CREME BRULE ~ 9

Made Right Here Since The Beginning- Thick Creamy Custard with a Crisp Carmel Topping, Fresh Berries and Whipped Cream

## COVE'S CHOCOLATE CAKE ~ 11

THE BIG ONE 5 Layers of Silky Smooth Chocolate Frosting Sandwiched Between Moist Dark Chocolate Cake Topped with Rich White Chocolate Shavings and Whipped Cream. \*You might want to share this one\*

## APPLE BLOSSOM ~ 9

Apples and Caramel wrapped in a puff pastry baked to perfection, topped with caramel sauce  
**Make it The Works** (Ice Cream, Hot Fudge and Whipped Cream) +1

## CARROT CAKE ~ 10

Layered Carrot Cake with Cream Cheese Frosting

## GELATO

More flavor and less fat - Try It! ~\$5.50  
Vanilla • Chocolate Ganache

Ask Your Server About Today's Flavor of the Day

**Fat Free/Sugar Free Ice Cream Available - \$6**

# Castaway Cocktails

All Served in a Large Goblet, Enough to Share!

## HAWAIIAN LAVA FLOW - 12

Malibu & Barcardi Rum with Strawberries, Pineapples and Coconut Cream in a Tall Glass Topped with Whipped Cream and Pineapples

## GRAND PATRON MARGARITA - 14

Patron Tequila & Grand Marnier  
with Our Homemade Margarita Slushee

## SMUGGLERS SHARK BITE - 12

Malibu Coconut Rum, Blue Caraco, Pineapple Juice, Sprite, Grenadine.. You'll Feel Like You Got Bit!!

## -PRESSED DRINK-

## SMUGGLERS RED BERRY - 11

Smirnoff Mandarin, Pink Lemonade, Fresh Strawberries, Blackberries, Blueberries, Lemon and Orange

# DELUXE NESPRESSO CAFE MENU

## OUR BEANS

### INTENSO RISTRETTO

Origin: South America (Strong & Intense)

ESPRESSO: Origin: Brazil (Mild & Balanced)

DECAFFINATED: (Intense & Decaf)



## ESPRESSO

Single \$4 • Double \$6

## CAPPUCCINO or LATTE

Cappuccino \$6 • Latte \$6

## FLAVORS +\$1

Vanilla • Raspberry • Carmel Chocolate • Mint  
Macadamia Nut • Chocolate Chip Cookie Dough

## COVE COFFEE COCKTAILS

Nutty Irishman • Iced Drunken Mocha  
Butterscotch Latte

## FEATURED COFFEE \$8

Carmel Macchiato  
Cinnamon Roll Capuccino

# SMUGGLER'S COVE

ALL INCLUSIVE KID'S MENU \$9

All come with Choice of Beverage & Vanilla Cake

Kids 12  
years &  
Under

## COCO MELON

Grilled Cheese w/ French Fries

## POOH'S BELLY

Penne with Cheese or Marinara Sauce

## TEEN TITANS STEAK

5oz Sirlion Steak with French Fries

## SPONGE BOB SQUARE PANTS

Cheeseburger on Toasted Bun with French Fries

## PAW PATROL PIZZA PARTY

Cheese Pizza with French Fries

## CHICKEN LITTLE

Breaded Chicken Breast Strip with French Fries

