





designates late night menu


STARTERS

 **SWEET PEPPER CRAB SOUP**
CUP 4.50 | BOWL 6.50
long time south haven favorite roasted sweet peppers and buttery crab in a rich broth

 **CHICKEN 'N ANDOUILLE GUMBO**
CUP 4.50 | BOWL 6.50
cajun classic, slow cooked andouille and file spiced stew studded with pulled chicken and vegetables

1/2 LB PEEL 'N EAT OR BBQ SHRIMP 14.95
served with cocktail sauce and a lemon wedge

1/2 LB CALAMARI & PEPPERS 12.95
lightly dusted calamari & fried banana peppers served with old bay aioli

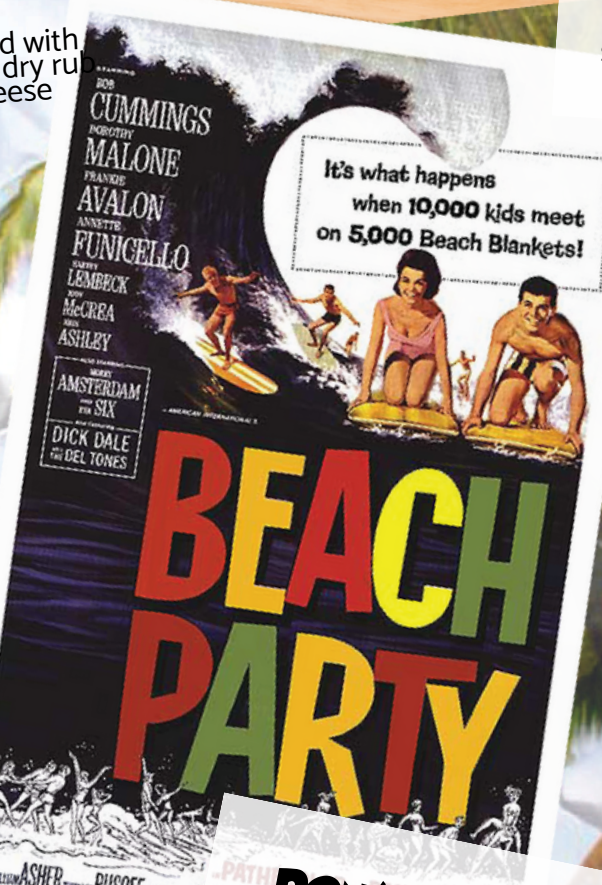
 **GATOR WING 12.95**
Idler favorite, crispy-fried and tossed with your choice of buffalo, bbq, or cajun dry rub or everything bagel with blue cheese dressing, celery and carrots

 **SPIN 'N ARTICHOKE DIP 9.95**
spinach, artichokes, cream cheese, white wine, and spices, baked, served with pita chips

COCO SHRIMP 13.95
hand battered, rolled in coconut, and served with a tangy orange marmalade

SMOKED WHITEFISH DIP 10.95
lightly smoked lake superior whitefish with cream cheese, cheddar, and blend of spices topped with melted smoke mozzarella, served with pita chips

TUNA WONTONS 16.95
crispy fried wontons topped with sashimi tuna, cabbage, carrots, bell peppers, rice noodles, and scallions then drizzled with sweet and spicy sesame ginger dressing and wasabi aioli



MARKET SALADS

ADD GRILLED CHICKEN, PULLED PORK OR ANDOUILLE SAUSAGE +5.95, PAN SEARED OR CHILLED SHRIMP +8.95, BLACKENED GROUPEL OR SASHIMI TUNA STEAK +10.95

SIDE HOUSE OR SIDE CAESAR 4.50

THE BIG CAESAR 9.95
crisp romaine, classic garlic-lemon dressing, herbed croutons, and parmesan cheese

DOCKSIDE CHICKEN SALAD 15.95
crisp romaine lettuce topped with shaved red onion, cucumber, tomatoes, feta cheese, lemon oregano vinaigrette, and fire grilled chicken breast

SOUTH HAVEN SUMMER BERRY 12.95
fresh blueberries, and strawberries, spiced walnuts, candied bacon, and crumbled feta on a bed of garden greens topped with raspberry vinaigrette

MANDARIN SHRIMP SALAD 17.95
garden greens lettuce topped with mandarin oranges, red bell peppers, rice noodles, wontons, chilled shrimp, and sweet and spicy sesame ginger vinaigrette

CARIBBEAN LUNCH 13.95



DON'T FORGET DESSERT

CHOCOLATE COVERED ELEPHANT EARS 7.95
just like the fair but better, cause it's Idler style, served with fresh fruit, chocolate, and coconut

IDLER SANDWICHES

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS OR COLESLAW. SUBSTITUTE A SIDE FOR RED BEANS 'N RICE, RED SKIN POTATOES, OR CORN ON THE COB +1 OR A FRUIT CUP +3

ORDER A 1/2 SANDWICH WITH A CUP OF SOUP


SHRIMP TACOS 16.95
3 soft flour tortillas filled with sauteed shrimp, black bean corn salsa, pico de gallo, and avocado crema

MAUI-WOWIE 12.95
teriyaki chicken, pineapple, bacon 'n swiss

CHICKEN SALAD WRAP 10.95
shredded chicken breast mixed with cranberry raisins, celery, sage, and house-made whole grain honey mustard, wrapped in a flour tortilla with mixed garden greens

CHICAGO-STYLE BEEF BRISKET SANDWICH 14.95
artisan french bread topped with mozzarella, provolone, house-made italian-style beef brisket, bell peppers, onions, banana peppers, tomatoes, and pickle spears, finished with celery salt and poppy seeds

 **PULLED PORK BBQ SANDWICH 12.95**
toasted brioche bun topped with slow roasted pork shoulder, tangy barbecue sauce, pickles, and coleslaw

 **CAJUN DOG 13.95**
toasted french bread filled with grilled andouille sausage, sauteed bell peppers, onions and our house made gumbo

FRESH CATCH SANDWICH 18.95
blackened fresh catch of the day coated in a bold and zesty blend of spices, pan seared and served on artisan french bread with coleslaw and fresh lime wedges

FRIED GREEN TOMATO BLT 12.95
slow roast with hickory smoked bacon, romaine, and roasted garlic parmesan mayo

PRIME BURGERS

JUMBO ANGUS BURGERS OR GRILLED CHICKEN BREAST

THE CLASSIC CHEESE 13.95
1/2 pound angus beef patties, with your choice of cheese: american, swiss, cheddar, or blue cheese served deluxe on a kaiser bun with kettle chips

PORTOBELLO & SWISS BURGER 14.95
1/2 pound angus beef patties, topped with grilled portobello and swiss served deluxe on a kaiser bun with kettle chips

FRIED TOMATO BLT BURGER 16.95
1/2 pound angus beef patties, topped with fried green tomato, hickory smoked bacon, swiss cheese, and roasted garlic parmesan mayo served deluxe on a kaiser bun with kettle chips

OLIVE BURGER 14.95
two 1/4 pound burgers topped with a tangy green olive mayo, lettuce, tomato, and red onion

ENTREES

N' AWLINS BBQ SHRIMP 28.95
pan seared shrimp tossed with andouille sausage, redskin potatoes, and corn on the cob in our house made barbecue butter

N' AWLINS SHRIMP BOIL 28.95
a cajun favorite featuring peel and eat shrimp, andouille sausage, corn on the cob, and redskin potatoes in a bold and savory old bay broth

SOUTH HAVEN MAC 12.95
our signature four cheese blend, cavatoppi pasta

SHRIMP MAC 17.95
shrimp tossed with our signature four cheese blend, cavatoppi pasta

BABY BACK RIBS 25.95
slow cooked, sauce smothered, fall off the bone, juicy ribs served with red skin potatoes 'n corn on the cob

BBQ COMBO PLATTER 30.95
pulled pork bbq, babyback ribs, and n'awlins bbq shrimp with red skins 'n corn on the cob

MARGARITA CHICKEN 18.95
flour tortilla filled with spring mix lettuce, grilled chicken, roasted corn and black bean salsa, cheddar-jack cheese, tequila lime glaze, and avocado crema

BLACKENED FRESH CATCH OF THE DAY 21.95
blackened catch of the day, served with red beans and rice, corn on the cob, and coleslaw

IN THE MOOD FOR
RAW BAR

ASK YOUR SERVER FOR OUR
AVAILABLE SELECTION!!

DRAUGHT BREWS

PINTS 6

PERRIN GRAPEFRUIT
BELL'S OBERON
BELL'S TWO HEARTED
FOUNDERS ALL DAY IPA
SAUGATUCK OVAL BEACH BLONDE
LINENKUGEL SUMMER SHANDY

BOTTLE BREWS

MEGA BREWS 4.50

BUD & BUD LIGHT
MILLER LIGHT
MGD 64
COORS LIGHT
BLUE MOON
MICHELOB ULTRA
O'DOULS - NA

MICRO-BREWS & IMPORTS 5

CORONA & CORONA LIGHT
DOS XX
MODELO
SHORT'S SOFT PARADE
AMSTEL LIGHT
HEINEKEN
BELL'S AMBER ALE
RED STRIPE
VANDERMILL VANDY CIDER
GUINNESS PUB CAN



OYSTER SHOOTERS
A LITTLE OYSTER + A LITTLE VODKA =
DATE NIGHT

SHOOTERS

JAMAICAN 10 SPEED
coconut rum, melon, banana, pineapple

SORRY FOR PARTY 'N
the excuse for everything! raspberry vodka,
amaretto, and cranberry juice

SHOT SKI

BRING YOUR FRIENDS AND PICK YOUR
FAVORITE SHOOTER. FOUR SHOTS, FOUR
FRIENDS, ONE PHOTO OP \$20



MULES

MOSCOW MULE
ginger beer, vodka, lime
KENTUCKY MULE
ginger beer, bourbon, lime
BURRO
ginger beer, tequila, lime



**HURRICANE
SEASON 9.95**

S.H.I.T.
classic South Haven Iced Tea
RUMMMMM RUNNER
lots of rum, cocoribe, oj, and strawberry
FUNKY COLD MEDINA
cocoribe, blueberry, blue curaco,
cranberry, and pineapple
FUZZY ALLIGATOR
peach schnapps, melon liquor,
vodka, and oj
MAITAI
myer's rum, triple sec, amaretto,
sour, and pineapple
CHUM BUCKET
ultimate bloody mary
FOXY'S RUM PUNCH
dark rum, mango rum, pineapple guava,
orange and pomegranate juices
PARROT HEAD PUNCH
vodka, passion fruit liquor, watermelon,
cranberry, and pink grapefruit juices
BEACH CRUISIN'
banana, coconut, mango and guava
rums, and fruit juices
IDLER MARGARITA 7.95
jose cuervo gold tequila, grand
marnier, and house made sour
DARK 'N STORMY 7.50
gosslings rum and ginger beer
MOJITO 7.50
directly from bodequita... rum, lime,
sugar, and mint
POMPINEAPPLE MOJITO 7.50
pomegranate and pineapple mojito

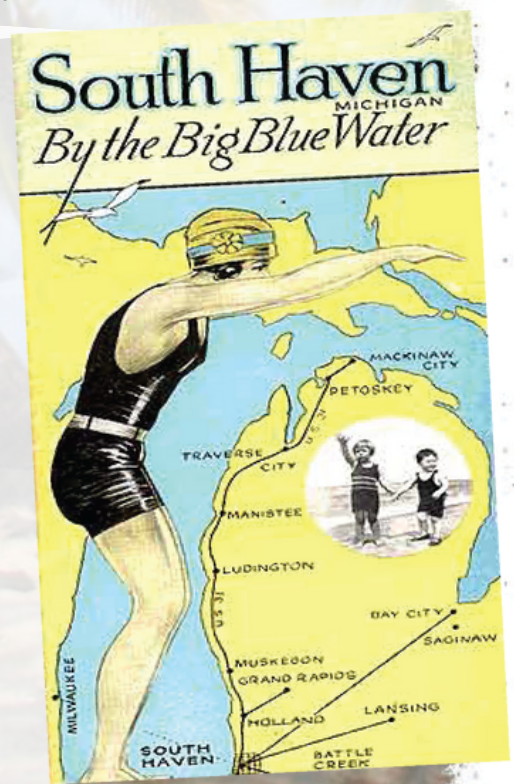
VINO

HESS SELECT, CHARDONNAY, CA 7.50 / 28
BREAD & BUTTER, CHARDONNAY, CA 9.50 / 38
BOWERS HARBOR, PINOT GRIGIO, MI 7.50 / 28
CHATEAU GRAND TRAVERSE, RIESING, MI 7.50 / 28
RODNEY STRONG, SAUVIGNON BLANC, CA 7.50 / 28
SALT OF THE EARTH, MOSCATO, CA 7.50 / 28
WILLIAM HILL CENTRAL COAST, CABERNET, CA 7.50 / 28
MACMURRAY RANCH CENTRAL COAST, PINOT NOIR 9.75 / 37
DOMAINE DE CHATEAUMAR COTES DU RHONE
CUVEE VINCENT 8.50 / 33

HOUSE MADE SANGRIA
house-made spanish classic, patio sipper served
with fresh fruit and featured in red or white
6.50 GLASS / 19 CARAFE

KORBEL BRUT 29
VEUVE CLICQUOT 92

SPLITS
FREIXENET BRUT 6.50
MARTINI ROSSI ASTI 6.50



IDLER SIDEWINDER POTATOES 10.95

flash fried potatoes topped with cheddar-jack cheese, bacon, tomatoes, and scallions

BUFFALO CHICKEN SIDEWINDERS 14.95

flash fried potatoes, topped with grilled chicken breast, bleu cheese, bacon, buffalo sauce and ranch

NACHOS 12.95

corn tortilla chips topped with cheddar-jack cheese, scallions, tomatoes, and black bean corn salsa
add chicken or pulled pork +5.95