



***LNM* = ITEMS AVAILABLE ON OUR**
LATE NIGHT MENU
 THURSDAY 9PM - CLOSE
 FRIDAY & SATURDAY 10PM - CLOSE

IDLER SANDWICHES

ALL SANDWICHES SERVED WITH KETTLE CHIPS -OR- COLESLAW
SUBSTITUTE: CILANTRO LIME RICE +\$1 / REDSKIN POTATOES +\$1
 CORN ON THE COB +\$1 / FRUIT CUP +\$3

Shrimp Tacos \$21.95

bbq spiced shrimp, mixed greens, avocado, tomato, grilled bell peppers & onions, served with cilantro lime rice & flour tortillas

Maui-Wowie \$16.95

teriyaki chicken, pineapple, bacon, swiss

Chicken Salad Wrap \$14.95

shredded chicken breast, cranberry raisins, celery, sage, house-made whole grain honey mustard, mixed garden greens, flour tortilla

Chicago-Style Beef Brisket \$16.95

house-made italian-style beef brisket, mozzarella, provolone, bell peppers, onions, banana peppers, tomatoes, pickle spears, celery salt, poppy seeds, artisan french bread

Pulled Pork BBQ \$15.95

pulled bbq pork, tangy barbeque sauce, pickles, coleslaw, toasted brioche bun

New England Lobster Roll \$23.95

a bold & savory blend of lobster claw & tail, celery, scallions & old bay aioli, toasted split top bun

Fried Green Tomato BLT \$15.95

fried green tomato, hickory smoked bacon, crisp romaine, roasted garlic parmesan mayo

Mediterranean Veggie Wrap \$16.95

flour tortilla filled with mixed greens, red pepper hummus, roasted tomatoes, red onions, cucumbers, balsamic portobello mushrooms, & avocado

Cuban Panini \$16.95

grilled french loaf filled with shaved ham, pulled pork, swiss cheese, pickles, and dijon mustard

STARTERS

Fresh Oysters \$3 each

ASK YOUR SERVER ABOUT OUR CURRENT SELECTION

Sweet Pepper Crab Soup / cup \$4.50 / bowl \$6.50

A LONG TIME SOUTH HAVEN FAVORITE!

roasted sweet peppers & buttery crab in rich broth

Chicken 'n Andouille Gumbo / cup \$4.50 / bowl \$6.50

A CAJUN CLASSIC!

slow cooked andouille & five spiced stew studded with pulled chicken & vegetables

BBQ-or- Peel 'n Eat Shrimp \$14.95

half pound of shrimp, cocktail sauce, lemon wedge

Calamari & Peppers \$14.95

lightly dusted calamari, fried banana peppers, old bay aioli

"Gator" Wings \$13.95

AN IDLER FAVORITE!

crispy-fried chicken wings tossed with your choice of buffalo, bbq, cajun dry rub, or everything bagel, served with blue cheese dressing, celery

Spin 'n Artichoke Dip \$9.95

spinach, artichokes, cream cheese, white wine, spices, baked, served with pita chips (VG)

Fried Ribs \$15.95

fried st. louis riblets, bbq, sesame seeds, scallions

Coco Shrimp \$14.95

hand battered & rolled in coconut, tangy orange marmalade

Chilled Smoked Salmon Dip \$12.95

house-smoked salmon in a blend of cream cheese, sour cream, capers, diced red onion & lemon juice, served cold with pita chips

Tuna Wontons \$16.95

crispy fried wontons topped with sashimi tuna, cabbage, carrots, bell peppers, rice noodles, scallions, drizzled with sweet & spicy sesame ginger dressing, wasabi aioli

MARKET SALADS

ADD IN SOME: CHICKEN, PULLED PORK, -OR- ANDOUILLE SAUSAGE +\$5.95
 PAN-SEARED -OR- CHILLED SHRIMP +\$8.95

BLACKENED MAHI MAHI -OR- SASHIMI TUNA STEAK +\$10.95

side House Salad -or- side Caesar Salad \$4.50

The Big Caesar Salad \$9.95

classic garlic-lemon dressing, herbed croutons, parmesan, crisp romaine lettuce

Dockside Chicken Salad \$15.95

fire-grilled chicken breast, shaved red onion, cucumber, tomato, crumbled feta, lemon oregano vinaigrette, crisp romaine lettuce

South Haven Summer Berry Salad \$12.95

fresh blueberries, fresh strawberries, spiced walnuts, candied bacon, crumbled feta, raspberry vinaigrette, garden greens

Mandarin Shrimp Salad \$17.95

chilled shrimp, mandarin oranges, red bell peppers, rice noodles, wontons, sweet & spicy sesame ginger vinaigrette, garden greens

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 & coconut



CARIBBEAN LUNCH \$13.95

PRIME BURGERS

ALL PRIME BURGERS SERVED WITH KETTLE CHIPS
SUBSTITUTE: BURGER PATTIES FOR GRILLED CHICKEN BREAST

The Classic Cheese \$16.95

half pound angus beef patty, choice of american, swiss, cheddar, or blue cheese, kaiser bun

Portobello & Swiss Burger \$17.95

half pound angus beef patty, grilled portobello mushrooms, swiss, kaiser bun

Fried Green Tomato BLT Burger \$17.95

half pound angus beef patty, fried green tomato, hickory smoked bacon, swiss, roasted garlic parmesan mayo, kaiser bun

Triple B Burger \$18.95

two quarter pound angus beef patties, slow roasted brisket, bacon, cheddar cheese, bbq sauce, haystack onions, kaiser bun

ENTREES

N'Awlins Shrimp Boil \$30.95 / platter for two \$55.95

A CAJUN FAVORITE! (TRY PEEL 'N EAT SHRIMP FOR LESS SPICE)
 shrimp, mussels, andouille sausage, corn on the cob, redskin potato, bbq butter, old bay seasoning

South Haven Mac \$14.95

signature four cheese blend, cavatappi pasta (VG)
 ADD IN SOME: BRISKET, CHICKEN OR PULLED PORK +\$5

Shrimp Mac \$18.95

shrimp + South Haven Mac

Baby Back Ribs \$25.95

slow-cooked, sauce-smothered, fall-off-the-bone juicy ribs, red skin potatoes, corn on the cob

BBQ Combo Platter \$30.95

pulled pork bbq, baby back ribs, andouille sausage, red skin potatoes, corn on the cob

Blackened Mahi Mahi \$22.95

cilantro lime rice, corn on the cob, coleslaw

Perch Basket \$21.95

lightly dusted & deep-fried, coleslaw, chips, tartar sauce

Mezze Chicken \$20.95

grilled chicken, roasted red pepper hummus, blistered tomatoes, avocado, red onions, mixed greens, cucumber & feta cheese, served with cilantro lime rice and grilled pita bread

(VG) VEGETARIAN | (GF) GLUTEN FREE
 ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 3% SURCHARGE - EMPLOYEE BENEFITS IS ADDED TO ALL CHECKS TO HELP OFFSET THE COST OF HEALTHCARE, PAID SICK LEAVE, AND OTHER BENEFITS PROVIDED TO OUR TEAM. THIS SURCHARGE IS NOT A GRATUITY AND IS NOT DISTRIBUTED AS TIPS.

DRAUGHT BREWS

PINTS \$6

Golden Road Mango Cart
 Bell's Two Hearted
 Founders All Day IPA
 Golden Road Mango Cart
 Saugatuck Oval Beach Blonde
 Leinenkugel Summer Shandy



IN THE MOOD FOR... RAW BAR

Raw Bar Sampler \$25.95

DAILY SELECTION OF FRESH OYSTERS!

3 oysters, 6 peel 'n eat shrimp, smoked salmon, caper cream cheese served with crackers, tomato & red onion

BOTTLE BREWS

MEGA BREWS \$5

Blue Moon
 Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 Miller Light
 Yuengling Lager
 Heineken - NA

MICRO BREWS & IMPORTS \$5.50

Bell's Amber Ale
 Corona
 Corona Light
 Dos XX
 Guinness Pub Can
 Heineken
 Modelo
 Red Stripe
 Short's Soft Parade
 Strongbow Cider

OYSTER SHOOTERS

A LITTLE OYSTER + A LITTLE VODKA =
DATE NIGHT!



MULES

Moscow Mule
 vodka, ginger beer, lime
Kentucky Mule
 bourbon, ginger beer, lime
Burro
 tequila, ginger beer, lime

HURRICANE SEASON

ALL COCKTAILS \$11.95

S.H.I.T.

classic South Haven Iced Tea

Rummmmm Runner

lots of rum, cocoribe, oj, strawberry

Funky Cold Medina

cocoribe, blueberry, blue curacao, cranberry, pineapple

Fuzzy Alligator

peach schnapps, melon liqueur, vodka, oj

Mai Tai

myer's rum, triple sec, grenadine, amaretto, sour, pineapple

Foxy's Rum Punch

dark rum, mango rum, pineapple, guava, oj, pomegranate juice

Parrot Head Punch

vodka, passion fruit liqueur, watermelon juice, cranberry juice, pink grapefruit juice

Beach Cruisin'

banana, coconut, mango rum, guava rum, fruit juices

Painkiller

pusser's rum, pineapple juice, oj, cream of coconut, nutmeg

Chum Bucket

SEAFOOD MEETS THE IDLER BLOODY!

(with shrimp salsa mixed in) available with home-made pepper vodka for those of you who want some heat!

Idler Margarita \$9.95

jose cuervo gold tequila, grand marnier, house-made sour

Tajin-a-rita \$9.95

jose cuervo gold tequila, grand marnier, house-made sour, tajin rim, honey tequila

Dark 'n Stormy \$7.50

goslings rum, ginger beer

Mojito \$7.50

directly from bodeguita... rum, lime, sugar, mint

PomPineapple Mojito \$7.50

pomegranate & pineapple mojito

HOW TO MIX A PUNCH



SHOOTERS

Jamaican 10 Speed

coconut rum, melon, banana, pineapple

Mexican Candy

the excuse for everything!

VINO

Franciscan, Chardonnay, CA \$7.50 gl / \$28 btl

Bread & Butter, Chardonnay, CA \$9.50 gl / \$38 btl

Bowers Harbor, Pinot Grigio, MI \$7.50 gl / \$28 btl

Château Grand Traverse, Riesling, MI \$7.50 gl / \$28 btl

Rodney Strong, Sauvignon Blanc, CA \$7.50 gl / \$28 btl

Salt of the Earth, Moscato, CA \$7.50 gl / \$28 btl

William Hill Central Coast, Cabernet, CA \$7.50 gl / \$28 btl

Macmurray Ranch Central Coast, Pinot Noir \$9.75 gl / \$37 btl

House-Made Sangria \$6.50 gl / \$19 carafe

house-made spanish classic patio sipper served with fresh fruit & featured in red or white

Korbel Brut \$29 btl

Veuve Clicquot \$92 btl

SPLITS

Freixenet Brut \$6.50

Martini Rossi Asti \$6.50

SHOT SKI

BRING YOUR FRIENDS &
 PICK YOUR FAVORITE SHOOTER
 FOUR SHOTS, FOUR FRIENDS, ONE PHOTO OP

