

TACKY JACKS

"By Land or By Sea"



FORT MORGAN



LEAVE ONLY
FOOTPRINTS



THEY'RE ALL
A LITTLE DIFFERENT
AND ONE IS JUST
RIGHT FOR YOU!

APPETIZERS

 **CRISPY LA HAWG BITES**
 Slow Roasted and DEEP FRIED Pork Shank on the Bone Served with Our Special Blowin Smoke BBQ Sauce.....\$10.99

FRIED PICKLES
 Hand Breaded Pickle Chips with Ranch.....\$8.50

CHICKEN STRIPS
 Lightly Breaded Tenders Served with Ranch, BBQ or Honey Mustard.....\$10.25

GATOR BITES
 ½ Pound of Gator Tails! Deep Fried or Blackened.....\$15.99

WANGS
 Deep Fried and Tossed in Original Buffalo Sauce, served with Choice of Blu Cheese or Ranch
 6 Wangs.....\$9.99
 12 Wangs.....\$16.99
 18 Wangs.....\$23.99

 **FIRECRACKER SHRIMP**
 Lightly Breaded and Tossed in Asian Chili Sauce.....\$13.99

CRAWFISH TAILS
 A Cajun Treat with a Kick! These Tails are Fried and Spicy.....\$14.99

CRAB CLAWS
 Unmistakingly Gulf Coast. Fried or Steamed.....MARKET

SMOKED TUNA DIP
 The Perfect Coastal Treat Served on a Bed of Lettuce with Toast Points.....\$12.50


 **MEXICAN GARBAGE**
 The Ultimate in Beef and Cheese Nachos. We're Talkin Corn Tortillas Topped with Meat, 2 Cheeses, Tomato, Onions, Black Olives, Sour Cream, Jalapeno Peppers and Salsa.....\$18.99



SALADS & SOUPS

CHICKEN TENDER SALAD
 Grilled, Blackened or Fried Strips Served over Crisp Greens with Tomato & Cucumber.....\$16.99

JACKS HOUSE SALAD
 Crisp Greens Mix Topped with Tomato, Cucumber & Croutons\$10.49

 **SEAFOOD SALAD**
 Shrimp and Crawfish Fried, Grilled or Blackened over Crisp Greens with Tomato & Cucumber.....\$19.99

 **TACO SALAD**
 A Deep Fried Flour Tortilla Bowl Filled with Beef, Cheese, Lettuce, Tomato, Black Olives, Jalapenos, Onion, Sour Cream and Salsa, Olé!!.....\$17.99

SIDE SALAD
 The Small Version of our Great House Salad.....\$7.25

DRESSINGS: Ranch, Honey Mustard, Fat Free Italian, Bleu Cheese Raspberry Vinaigrette, 1000 Island

 **SEAFOOD GUMBO**
 Cup.....\$7.25
 Bowl.....\$9.25

Tacky Jacks does not add automatic gratuity to large parties. We appreciate your business.



TACKY JACK'S™

The Tacky Jack's History

Tacky Jack's started out in the small town of Orange Beach, Alabama. Just off Marina Road where several public and private marinas were located with easy access to the Gulf of Mexico there sat a small waterfront development called Cotton Bayou Marina. The business consisted of a marina that supplied fuel and fishing tackle for fishermen coming to the area. It also had a small bar and grill to relax and visit with each other after a great day on the gulf. In late 1979 the bar and grill evolved into Tacky Jack's Grill & Tavern.

In the late 1990's George Skipper, an already successful business man, purchased Tacky Jack's and gave it the love and improvements that make it the successful and fun dining establishment it is today.

Orange Beach continues to grow as a popular vacation destination and so has Tacky Jack's. Today Tacky Jack's is one of the biggest destination establishments in the area. It has a great name for breakfast, lunch and dinner with a view to make each visit a great experience. Today with three restaurants in the local area, the success of Tacky Jack's has proven itself as a great business model ready to expand this wonderful experience into new markets.

Today George and Tacky Jack's offer the Tacky Jack's Restaurants franchise opportunity to qualified owner-operators, entrepreneurs and investors eager to introduce the Tacky Jack's culture to other areas.

Tacky Jack's offer a wonderful, casual dining experience for the whole family. The emphasis is on a FUN atmosphere that our guests look forward to repeating, visit after visit. Quality food and a well trained staff makes every guest feel like they can't wait to return. The Tacky Jack's brand stands for quality, value, family and community.

TACKYJACKS.com



"TACKY SHRIMP"

"Tacky Shrimp" is Prepared Using Our Special Spices, Herbs & Seasonings and Simmered for Hours Creating a Fantastic Spicy Broth Straight from the Islands. Served with French Bread for Dunking.

- "Tacky Shrimp" ~ Shelled, Served with French Bread.....\$19.99
- "Tacky Shrimp" ~ Served over Rice.....\$21.49



POBOYS ~ SAMICHES ~ WRAPS

All PoBoys & Samiches Served with Fries – Lettuce, Tomato & Pickle

POBOYS

Served on Toasted New Orleans French Loaf Fried, Grilled or Blackened

- | | |
|---------------------------------|------------------------------------|
| SHRIMP\$17.99 | FIRECRACKER SHRIMP |
| FLAKEY FISH\$16.99 | Crispy Fried, Tossed in Our Spicy |
| CRAWFISH\$15.99 | Asian Sauce.....\$18.99 |
| | OYSTER |
| | Breaded and Deep Fried.....\$17.99 |

SAMICHES

PHILLY CHEESE STEAK

A Philly Original, Thinly Sliced Ribeye Grilled with Onions and Peppers on top of our N.O. Loaf and Topped with Swiss Cheese. Prepare Yourself!.....\$16.25



GULF GROUPE

The Locals favorite, Grilled, Blackened or Fried. Served on a Brioche Bun.....MARKET

GRILLED CHICKEN BLT

Grilled Chicken Breast seasoned and topped with Crisp Bacon, Swiss Cheese, Lettuce and Tomato. Served on a Brioche Bun.....\$14.99

WRAPS

Deep Fried, Tossed in your choice of Buffalo Sauce or Firecracker Sauce, Rolled in a Flour Tortilla with Ranch, Lettuce, Tomato & Cheese, Served with Fries & Chips
Shrimp.....\$14.99 Chicken.....\$12.99



FISH TACOS - THE ISLAND'S FINEST

- Fried, Grilled or Blackened in a Soft Fresh Flour Tortilla filled with Blended Cheese, Shredded Lettuce, Tomato and Jack's Special Sauce. Served with Tortilla Chips & Salsa.
- Flaky Fish.....\$17.99
- Gulf Grouper.....MARKET
- Shrimp\$18.99



THE AWESOME TJ BURGER

2 Quarter Pound Burger Balls – Hand Smashed and Griddle Flashed to Juicy Perfection. Served with Lettuce, Tomato, American Cheese & Fries.....\$13.49

FREE STUFF TO ADD OR SUB:

Cheddar, Swiss, Jack or Bleu and Onions, Pickles

JACK IT UP:

- Sautéed Mushrooms
- Sautéed Onions
- Smoked Bacon
- Jalapeños
- \$1.10 each



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Food borne illness, especially if you have certain medical conditions.



PLATTERS

Add a Side Salad.....\$3.49

FLAKY FISH PLATTER

Deep Fried, Grilled or Blackened with French Fries, Hushpuppies and Tartar Sauce.....\$21.99

SHRIMP PLATTER

Fried, Grilled or Blackened with French Fries, Hushpuppies and Cocktail Sauce.....\$23.99

OYSTER PLATTER

Fried Oysters with French Fries, Hushpuppies and Cocktail Sauce.....\$22.99

CAJUN CHICKEN BREAST

Cajun Seasoned Chicken Breast Chargrilled over open flame and topped with Sautéed Onion and Peppers. Served with Rice and Steamed Vegetables.....\$18.99

RIBEYE STEAK

12 oz. Choice Cut Chargrilled to Your Liking and Served with New Potatoes.....\$27.99

CRAB CAKE PLATTER

2 Jumbo Lump Cakes Fried to Perfection Served with French Fries, Hushpuppies and Remoulade.....\$20.99

GULF GROUPEL PLATTER

The most popular Fish of the Locals. Fried, Grilled or Blackened and Served with Rice and Steamed Veggie.....MARKET



STEAMED ROYAL REDS

1 lb. of the "Queen of the Prawns" Steamed and Served with Melted Butter, Corn on the Cob and Potatoes.....\$22.99



SHRIMP AND GRITS

A Southern Tradition at its Finest! Gulf Shrimp Seasoned and Grilled. Served over Cheese Grits and Topped with Conecuh Sausage and our own Spicy Tacky with a Side of Steamed Vegetables.....\$23.99

COMBOS



FRIED SEAFOOD TRIO

SHRIMP, OYSTERS & FLAKY FISH All 3 Served with French Fries, Hushpuppies, Cocktail and Tartar Sauces.....\$28.99

GRILLED RIBEYE COMBOS

Flame Grilled 12 oz. USDA Choice Ribeye Cooked to Your Liking! Served with New Potatoes
 With Shrimp Your Choice
 With Crab Cake \$32.99
 With Oysters

HALF & HALF

Your Choice of 2: SHRIMP, OYSTERS OR FISH
 Have them Fried, Grilled or Blackened (*Oysters Fried Only*)
 Served with French Fries, Hushpuppies, Cocktail and Tartar Sauces....\$25.99

LITTLE'S VITTLES

KIDS UNDER 12

Your Choice.....\$8.49

LIL' CHICKIES

Chicken Strips with Fries

SMALL FRY SHRIMP

Fried Popcorn Shrimp with Fries

CHEESEBURGER

With Fries

TOT'S GRILLED CHEESE

Grilled Cheese Sandwich with Fries

LIL' FISHIES

Flaky Fish Fingers with Fries

SIDES

Your Choice.....\$4.99

French Fries

Hushpuppies

Steamed Vegetables

Cheese Grits

Boiled New Potatoes

SWEET TREATS

Your Choice.....\$8.49

PEANUT BUTTER PIE

KEY LIME PIE



BEVERAGES

BE SURE AND CHECK OUT OUR SPECIALTY DRINK MENU!

BEER SELECTIONS

DOMESTIC BOTTLE BEER

MILLER LITE • COORS LIGHT • BUD • BUD LIGHT • MICHELOB ULTRA
BUD LIGHT LIME • YUENGLING • SHARPS

SPECIALTY / IMPORT BOTTLE BEER

CORONA EXTRA • CORONA LIGHT • HEINEKEN • DOS EQUIS AMBER
DOS EQUIS LAGER • WHITE CLAW • SAM ADAMS • RED STRIPE
STELLA • LANDSHARK • GOOD PEOPLE IPA • ANGRY ORCHARD
GHOST TRAIN GULF COAST IPA • SWEETWATER 420 • FAIRHOPE AMBER

~Always Ask About Our Featured Beers Not Listed~

WINE

House

- COPPER RIDGE CHARDONNAY
- COPPER RIDGE CABERNET

Glass

6.25
6.25

Bottle

Premium

- La Crema Chardonnay
- Luccio Moscato
- La Marca Prosecco
- SeaGlass Pinot Grigio
- Whitehaven Sauvignon Blanc
- Meiomi Pinot Noir
- Chateau Smith Cabernet

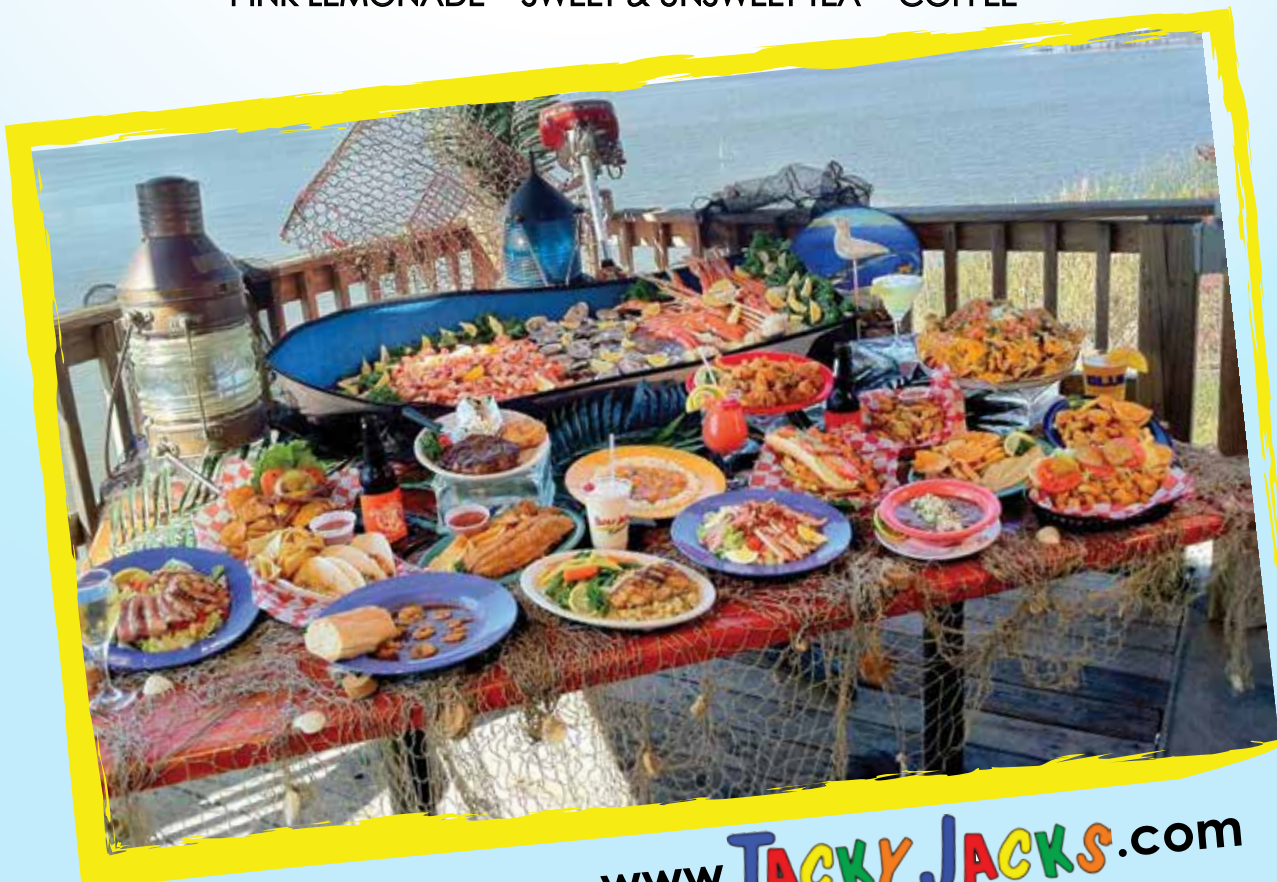
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SOFT DRINKS - \$3.25

COKE ~ DIET COKE ~ SPRITE ~ DR. PEPPER ~ ABITA ROOT BEER
PINK LEMONADE ~ SWEET & UNSWEET TEA ~ COFFEE



www.TACKY JACKS.com