

Rum Barrel



SOUPS

FRENCH ONION

Caramelized Onions in a Rich Beef Broth Topped with Crostini and Melted Provolone Cheese. **\$6 bowl**

ROASTED CORN AND CRAB CHOWDER

Lump Crabmeat and Fresh Roasted Corn in a Creamy Crab Bisque. **\$5 cup/ \$7 bowl**

CONCH CHOWDER

A Key West Classic! Red Chowder with Diced Conch, Fresh Veggies and Just the Right Amount of Spice. **\$5 cup/ \$7 bowl**

MUNCHIES

BARREL OF CHICKEN TENDERS

The Barrel's Famous Plump Chicken Tenderloins Lightly Fried and Tossed in Your Choice of Hot, Jamaican Jerk, Mild, Spicy BBQ & BBQ Sauce. Served with Choice of Chunky Bleu Cheese or Ranch Dressing and Celery Sticks.

5...\$9 10...\$14 20...\$25

CAYO HUESO CONCH FRITTERS

Made Bahamian-Style and Served with Cajun Remoulade and Mango Dipping Sauces. **\$11**

BUFFALO WINGS

Juicy Jumbo Wings Tossed in Your Choice of Hot, Jamaican Jerk, Mild, Spicy BBQ & BBQ Sauce. Served with Choice of Chunky Bleu Cheese or Ranch Dressing and Celery Sticks.

10...\$9 20...\$16 30...\$23

Order a Side of Cannon Fire Hot Sauce for **\$.50**

CRABBY FRIES

A Philly Favorite! Crinkle-Cut French Fries Covered in Old Bay Seasoning and Served with a Creamy White Cheese Sauce. **\$6**

LOADED CANNON FRIES

Seasoned French Fries Smothered with Cheddar Cheese, Bacon and Green Onions and Topped with Sour Cream. Served with Ranch Dressing for Dipping. **\$9**

PHILLY SPRING ROLLS

A Rum Barrel Signature Dish. Three Philly Cheese Steak Spring Rolls served with a Creamy White Cheese Sauce **\$9**

CAPN' KIDD'S CROCK

Baby Shrimp, Lump Crab and Creamy Spinach baked with Monterey Jack Cheese. Served with Tri-Color Tortilla Chips. **\$11**

SPICY 'SPARAGUS

Tender Spears of Asparagus Sautéed with Caramelized Peppers & Onions, and Tossed with Bacon in a Spicy Szechuan Stir-Fry Sauce. **\$9**

CRAB CAKES

The Barrel's Recipe with Lump Crabmeat, Pan-Seared and Served with Key Lime Aioli and Mango Salsa. **\$11**

PAN-ROASTED MUSSELS

Fresh from Prince Edward Island Served with Your Choice of Garlic White Wine Butter or Marinara. **\$10**

RUM BARREL NACHOS

Crispy Tri-Colored Tortillas with Melted Cheddar Cheese, Fresh Salsa, Sour Cream, Jalapenos and Housemade Guacamole.

Rum Barrel Nachos (plain)...**\$9**

"Carne Style" with Ground Beef....**\$11**

"Goombay Style" with BBQ Chicken....**\$11**

"Philly Style" with Chopped Rib-Eye Steak, Fried Onions and Whiz.

Side of Horseradish Sour Cream, Chipotle Ketchup and Hot Cherry Peppers.....**\$10**

FRIED CALAMARI

Tender Calamari, Battered and Deep Fried and Served with Choice of Lemon Basil Dipping Sauce or House Marinara **\$11**

SHRIMP

PEEL AND EAT SHRIMP

Half Pound of Jumbo Peel and Eat Shrimp Served with Kickin' Housemade Cocktail Sauce. **\$13**

COCONUT SHRIMP

Sweet and Crispy, Served with a Mango Dipping Sauce. **\$11**

BUFFALO ROCK SHRIMP

A Heaping Pile of Rock Shrimp Cajun Seasoned, Lightly Fried and Tossed with our Housemade Hot Sauce. Served with Chunky Bleu Cheese Dressing and Celery Sticks. **\$10**

KEY WEST SHRIMP TRILOGY

Why decide? Taste all Three with this Sampler. **\$15**

GREENS

CAPRESE SALAD

Mixed Greens, Sliced Tomatoes, Fresh Buffalo Mozzarella, Topped with Basil & a Balsamic Reduction. **\$12**

RUM BARREL CAESAR SALAD

Crisp Romaine Lettuce, Parmesan Cheese and Croutons Tossed with Classic Caesar Dressing. **\$7**

Side Caesar Salad **\$4**

RUM BARREL HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers and Carrots with Choice of Dressing. **\$7**

Side House Salad **\$4**

THE CROCE SALAD

PC's Signature Salad. Chopped Baby Greens, Crumbled Bleu Cheese, Carrots, Tomatoes, Hard-Boiled Egg, Bacon, Red Grapes, Dried Cranberries, Scallions and Pistachios.

All Tossed in Our Own Balsamic Vinaigrette. **\$12.5**

TACO SALAD

Shredded Lettuce, Seasoned Ground Beef, Cheddar Cheese, Tomatoes and Topped with Salsa, Sour Cream and Guacamole and Garnished with Tortilla Chips. **\$11**

BISTRO SALAD

Crisp Romaine Lettuce, Mixed Greens, Topped with Artichoke Hearts, Chick Peas, Marinated Peppers, Capicola, Parmesan Cheese and Served with Our Own Balsamic Vinaigrette. **\$9**

TOP ANY SALAD WITH

Grilled Portobello.....	\$3	Key West Shrimp.....	\$6
Grilled Chicken.....	\$4	Grilled Salmon.....	\$6
2 Chicken Tenders in Choice of Sauce.....	\$4	Crab Cake.....	\$6

DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Sherry Wine Vinaigrette, Ranch, Low-Fat Citrus Vinaigrette and Low-Fat Mango Poppy Seed



SANDWICHES

ITALIAN CHICKEN SANDWICH

Grilled and Served with Spicy Capicola, Marinated Roasted Peppers, Provolone Cheese, Artichoke Basil Mayo on Ciabatta Bread with Homemade Chips. **\$10**

ISLAND TACOS

3 Crisp Corn Taco Shells Stuffed with your Choice of Ground Beef, Grilled Chicken, Fried Mahi-Mahi, or Buffalo Shrimp and Topped with Monterey Jack Cheese. Served with Shredded Lettuce, Pico de Gallo, Sour Cream and Island Rice. **\$10**

LOBSTER SANDWICH

Breaded and Fried Florida Lobster, with Spicy Pineapple Chutney and Key Lime Mayo on Ciabatta Bread and Served with Homemade Potato Chips. **\$13**

MAHI-MAHI SANDWICH

Grilled, Fried or Blackened Mahi Filet Served with Lettuce, Tomato and Key Lime Aioli on a Kaiser Roll. Served with Coleslaw. **\$11**

PORTOBELLO MUSHROOM SANDWICH

Grilled Portobello Mushroom Drizzled with Balsamic Reduction, Topped with Caramelized Onions and Melted Swiss with Lettuce, Tomato and Avocado on a Kaiser Roll. Served with Fresh Veggies. **\$10**

TUNA AVOCADO MELT

Grilled or Blackened Ahi Tuna with Key Lime Aioli, Avocado, Bacon, Lettuce, Tomato and Onion on a Kaiser Roll. Served with Homemade Potato Chips. **\$12**

THE BALBOA

House Roasted and sliced Pork with Sharp Provolone and Broccoli Rabe on a Pretzel Roll and Served with Homemade Potato Chips. **\$10**

ROAST BEEF FRENCH ONION DIP

House Roasted and sliced, with Provolone cheese and Horseradish Sour Cream on an Amoroso Roll and a Side of French Onion Dip. Served with Homemade Potato Chips. **\$10**

THE REAL PHILLY CHEESESTEAK

Geno's Steaks' Recipe! Straight from 9th and Wharton Streets in South Philly, Your Choice of American Cheese, Provolone or Whiz, Served "wit" Fried Onions on an Amoroso Roll and Homemade Potato Chips. **\$10**

CHICKEN CHEESESTEAK

Chopped Chicken Breast with Your Choice of American, Provolone, or Whiz. Served "wit" Fried Onions on an Amoroso Roll and Homemade Potato Chips **\$10**

BLACKENED SNAPPER REUBEN

The Barrel's Twist on a Classic! Fresh Snapper Filet Blackened with Cajun Spices Served on Grilled Rye Bread with Melted Swiss and Coleslaw. Served with Homemade Potato Chips. **\$12.5**

SUB FRENCH FRIES INSTEAD OF THE HOMEMADE POTATO CHIPS ON ANY SANDWICH FOR AN ADDITIONAL 50 CENTS

BURGERS

THE ORIGINAL BIG-ASS BURGER

10oz of Fresh, Hand-Pressed Grilled Sirloin Beneath Layers of American Cheese, Bacon, Lettuce, Tomato, Onion, Pickles, Mayonnaise and Ketchup on a Sesame Seed Bun. Served with Homemade Potato Chips. **\$10.5**

ANNE BONNY'S BURGER

10oz of Fresh, Hand-Pressed Grilled Sirloin Topped with Bacon, Mushroom, Swiss, Lettuce and Tomato on a Sesame Seed Bun. Served with Homemade Potato Chips. **\$10.5**

PATTY MELT

Classic Sandwich! 10oz of Fresh, Hand-Pressed Grilled Sirloin Smothered with Sautéed Onions, Swiss and Velveeta Served on Grilled Rye with Our Spicy "Special Sauce." Served with Homemade Potato Chips. **\$10.5**

YO PHILLY BURGER

A Rum Barrel Signature Dish. 10oz of Fresh, Hand-Pressed Grilled Sirloin Topped with Sliced Pork Roll, Fried Onions, American Cheese, Lettuce, and Tomato on a Pretzel Roll. Served with a Side of Creamy White Cheese Sauce and our Homemade Chips. **\$11.5**

BBQ BURGER SLIDERS

Three Mini Burgers with Bacon, Fried Onions and Our Homemade BBQ Ranch Sauce. Served with Homemade Potato Chips. **\$10.5**



SIDES BIG PLATES

BONE ISLAND BABY BACK RIBS

Baby Back Ribs Slow-Roasted and Slathered in Our Own BBQ Sauce and Char-Grilled to Order. Served with French Fries and Coleslaw,.

1/2 Rack **\$14** Full Rack **\$25**

BALSAMIC & BLOOD ORANGE AHI-TUNA

A Thick Cut of Fresh Ahi-Tuna, Seared with Island Spices, Glazed with Balsamic and Blood Orange Reduction, and Topped with Pineapple Salsa.

Served Over Island Rice with Sautéed Asparagus. **\$18**

GRILLED ATLANTIC SALMON

Topped with Lemon Caper Sauce and Served with Island Rice and Fresh Veggies. **\$18**

CRAB CAKES

The Barrel's Recipe Served with Island Rice and Fresh Veggies and Topped with a Key Lime Aioli and Mango Salsa. **\$18**

LOBSTER POT PIE

Get Comfortable. Creamy Bisque Loaded with Lobster and Mixed Vegetables in a Puff Pastry **\$19**

JERK MARINATED CHICKEN SKEWERS

Four Chicken Skewers with a Herb and Jalapeno Chimmi Churri, Topped with Mango Salsa and Served with Island Rice and Veggies. **\$16**

PAN-SEARED SNAPPER FILET

Fresh Pan-Seared Snapper Served Over Island Rice, Topped with a Shrimp & Crab Cream Sauce. Served with Fresh Veggies. **\$20**

MAHI MAHI WITH CRAB STUFFING

Fresh Mahi Filet Pan-Seared, Topped with a Crabmeat Stuffing and Drizzled with a Shallot & Lemon Cream Sauce. Served with Island Rice and Veggies. **\$18**

GRILLED NY STRIP

10oz of Our Most Flavorful Beef Topped with our Wild Mushroom and Rosemary Demi-Glace. Served with Roasted Garlic Mashed Potatoes and Sauteed Asparagus. **\$26**

Make it a Surf & Turf by Adding

Shrimp.... **\$6**

Crab Cake....**\$6**

PENNE PESCATORE

Jumbo Shrimp, Mussels and Fresh Basil Sautéed with Penne Pasta and Served in your Choice of Marinara or White Wine, Garlic Butter Sauce. **\$16**

CAJUN PASTA ETOUFFEE

Andouille sausage, Rock Shrimp Sauteed with Diced Onions, Celery, Peppers, Tomatoes and Penne Pasta in Our Creamy Etouffee Sauce **\$14**

Add Chicken.... **\$4**

Add Mahi....**\$6** (Grilled or Blackened)

ROASTED GARLIC MASHED POTATOES

ISLAND RICE

FRENCH FRIES

VEGGIE OF THE DAY

POTATO CHIPS

COLESLAW

TORTILLA CHIPS

All Sides....**\$3**

Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. 18% Gratuity Added to Parties of 6 or More

ABOUT OUR CHEF

Hailing from Northeast Philadelphia, Chef Pat Dunn previously worked under Iron Chef Jose Garces' at the acclaimed Latin-Asian restaurant Chifa in downtown Philly. A graduate of The Culinary Institute of America, Dunn joined the Barrel family in 2010 with a focus on crafting innovative and no-fuss cuisine using only the freshest available ingredients.