

Game Time

SHRIMP & GRITS

Blackened shrimp with andouille sausage, peppers and onions in a creole sauce over grits - 17

FISH AND CHIPS

Tempura style Swai served with house made kettle chips. Comes with tartar sauce - 12

POPCORN SHRIMP

Crunchy golden fried gulf shrimp served with your choice of side - 15

SOUTHERN COMFORT

Smoked pork and collard greens over Autry Mills stone ground grits and topped with pico de gallo - 16

PONTCHARTRAIN PASTA

Penne pasta with peppers, onions, andouille sausage, blackened shrimp and chicken, tossed in tomato cream sauce - 16

Side Lines

FRENCH FRIES · KETTLE CHIPS

SOUTHERN SLAW

VEGETABLE MEDLEY

CHEESE GRITS · COLLARD GREENS

MAC & CHEESE



FOLLOW US ON FACEBOOK - GROCERY BREW PUB TUSCALOOSA
INSTAGRAM - @GROCERYBREWPUBTUSCALOOSA
OR VISIT US ONLINE AT WWW.THEGROCERYBREW.PUB.COM



Tacos

Served with house-made kettle chips

BLACKENED FISH

Swai, lettuce, pineapple salsa

BLACKENED SHRIMP

Lettuce, pico de gallo, lime sour cream

ROCKET SHRIMP

Lettuce, diced tomato, lime sour cream

ROCKET CHICKEN

Lettuce, diced tomato, lime sour cream

ALLIGATOR

Blackened or fried gator, lettuce, Rocket sauce, mango salsa

ALABAMA CARNITAS

Smoked pork, southern slaw, pico de gallo, and lime sour cream



Overtime

BREAD PUDDING

New Orleans style with whiskey anglaise - 6

BANANA PUDDING

Served with whipped cream and vanilla wafers - 4

Parties of 6 or more are subject to 18% gratuity

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



Pre Game

WINGS

Traditional wings smoked or fried and tossed in your choice of sauce. Mild, medium, hot, pow pow, BBQ. 6 wings - 8 • 12 wings - 15

CRAB CAKES

Two Maryland style crab cakes served with housemade remoulade - 12

GATOR BITES

Fried or blackened alligator with remoulade sauce - 14

FRIED GREEN TOMATOES

Seasoned and panko fried, served with remoulade - 7
Add a Crab Cake +5

CRAB CLAWS

Louisiana blue crab claws flash fried and served with cocktail sauce Seasonal - MKT Price

ROCKET SHRIMP

½ lb. of fried Gulf shrimp tossed in a spicy aioli - 9

POW POW SHRIMP

½ lb. of fried Gulf shrimp tossed in an Asian ginger glaze - 9

PIMENTO BOMBS

Fried house made chipotle pimento cheese served with sweet Thai chili sauce - 7

PORK RINDS

Crispy pork skins with hot sauce - 5

FRIED OYSTERS

Flash fried to perfection and served with house made remoulade - MKT price

ROCKET CHICKEN

Southern fried & tossed in spicy aioli - 9

Greens

BLACKENED SALMON

Mixed greens, dried cranberries and shaved red onion tossed in balsamic vinaigrette and topped with goat cheese and chimichurri - 14

CHICKEN SALAD

Mixed greens, tomatoes, blue cheese, red onions, tossed with your choice of dressing and topped with grilled, fried or blackened chicken - 12

POW POW SHRIMP*

Mixed greens with sesame ginger dressing topped with pow pow shrimp, carrots, green onions, sunflower seeds and ramen noodles - 14



Burgers

8 oz. burgers cooked to order on a brioche bun
Served with choice of side.

SMOKEHOUSE Smokehouse aioli, shredded lettuce, blue cheese - 10

SWAMP MONSTER Blend of Angus beef and alligator, pepper jack, lettuce, crispy fried onions, remoulade - 13 | Add Rocket Shrimp +2

ALL AMERICAN Lettuce, tomato, red onion, pickles, cheese, ketchup, mustard, mayo - 10

VEGGIE Chipotle and black bean patty, lettuce, tomato, red onion, Rocket sauce, mango salsa - 9

Hand Helds

Served with choice of side.

ROCKET REUBEN

Grilled corned beef, sauerkraut, Swiss cheese and Rocket sauce on toasted marble rye - 12

ROCKET PHILLY

Classic Philly cheesesteak with sautéed peppers & onions, American cheese, Rocket sauce on toasted French bread - 12

KICKIN CHICKEN

Golden fried chicken fingers, lettuce, tomato, red onion and pepper jack with kickin mustard on toasted brioche - 9

LOBSTER ROLL

A southern take on a New England classic.
Served on toasted split top bun - 13

BLACKENED CHICKEN

Lettuce, tomato, roasted red peppers, pepper jack, balsamic vinaigrette on toasted brioche - 9

CRAB CAKE SLIDERS

Maryland style crab cakes on toasted brioche buns with lettuce, capers, and remoulade - 12

Brew Pub Po-Boys

Classic New Orleans Style served with lettuce, tomatoes, tartar and remoulade on toasted French bread. Served with choice of side.

FISH 11 • SHRIMP 13 • GATOR 17

Parties of 6 or more are subject to 20% gratuity

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