

APPETIZERS

ALLIGATOR BITES

Bite sized chunks of locally caught wild alligator, soaked in buttermilk and our secret spices. Served deep-fried, grilled, or blackened with a side of remoulade sauce.\$20

FRIED GREEN TOMATOES

Can't get more Southern than this! Thinly sliced, lightly seasoned and battered then deep fried to perfection. Tangy remoulade sauce served on the side.....\$12

BUFFALO CHICKEN WINGS

Meaty wings, fried to perfection. Choose Buffalo sauce (Hot or Mild), BBQ, or Teriyaki. Served with celery, carrot sticks and a side of Blue Cheese or Ranch dressing.....\$13

CALAMARI

Freshly cut, lightly dusted in seasoned flour and fried for a tender, golden taste treat! Or, you can have them grilled. Served with Sweet Chili, or Marinara sauce.....\$13

FRESH SALADS

HOUSE SALAD

Crisp Spring mix lettuce topped with Cheddar cheese, tomatoes, cucumbers, and red onion. Choice of dressing..... Side Dinner \$6 \$10

CAESAR SALAD

Fresh, crisp romaine lettuce, tossed in our tasty Caesar dressing, Parmesan cheese, and homemade toasted croutons. Side Dinner \$6 \$10

CARRIBEAN COCONUT SHRIMP

Spring mix lettuce topped with Coconut shrimp, mandarin oranges, chopped walnuts & peach mango salsa. Served with our Pineapple Mango dressing on the side..... Dinner 18

CRAB & AVOCADO

Lump blue crab, piled on crisp Spring mix lettuce, tomatoes, cucumbers, red onion, and fresh avocado slices. Pineapple mango dressing on the side..... Dinner 20

SALAD ADD ON'S

CHICKEN \$8 CATFISH \$12
SHRIMP \$10 GROUPER Market Price

ONION PETALS

A basket of crispy, beer battered onion petals served with our Venom dipping sauce.....\$9

HUSH PUPPIES

A real homemade Southern tradition! Sweet and savory cornmeal fritters, served with our tangy remoulade sauce.....\$11

RIVER SAMPLER PLATTER

Our signature appetizer... Fried green tomatoes, frog legs, and local gator bites. Whoooooey good! Served with our tangy remoulade and Venom dipping sauces.\$24

FRESH FROG LEGS

These meaty frog legs can be prepared fried, blackened, grilled, or for a real treat, sautéed in our famous garlic herb butter sauce. Served with a side of Venom sauce.....\$16

COCONUT SHRIMP

Coconut battered large shrimp, fried till golden. Sweet and delicious. Served with a side of our pineapple mango house dressing.....\$15

STEAMED MUSSELS

Prince Edward Island mussels sautéed in our famous garlic herb butter, white wine cream sauce, or marinara sauce.....\$15

HOMEMADE SOUPS

LINGER LODGE GUMBO

Our classic original recipe! Loaded with andouille sausage, shrimp, chicken, okra, peppers, onions, tomatoes, celery and our savory secret spices..... Cup Bowl \$9 \$13

ALLIGATOR CHOWDER

Our homemade chowder made with heavy cream, heapin' with wild gator meat, potatoes, peppers, onions, celery, and secret seasonings..... Cup Bowl \$10 \$14

SOUP SPECIALS

Ask your server for availability and prices.....PRICE VARIES

EXTRA PLATE CHARGE \$3

18% Gratuity added for parties of 6 or more.

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SANDWICHES & BURGERS

Served with a pickle spear and choice of homemade Old Bay seasoned potato chips , or Cole slaw.
Substitute French Fries -add \$1 ~ Add cheese, mushrooms, or grilled onions - \$1 Each!

LINGER LODGE BLT

Fried Green Tomatoes, Bacon, Lettuce and our remoulade sauce on toasted white bread.....\$12

RIVER REUBEN

Grilled marble rye, Swiss cheese, lean corned beef, sauerkraut, and Thousand Island dressing.....\$14

CATFISH REUBEN

Grilled Louisiana catfish on top of grilled rye, Swiss cheese, sauerkraut, and Thousand Island dressing. ...\$16

FRIED PORK TENDERLOIN

Specially seasoned, breaded and deep-fried. Served on a grilled Brioche bun with lettuce, tomato, and sliced red onion.....\$14

SOUTHERN FRIED CHICKEN BREAST

Hand-breaded with our special seasonings. Served on a grilled brioche bun with pickles, lettuce, and our signature Venom sauce.....\$12

GRILLED CHICKEN CLUB WRAP

Lightly seasoned, grilled chicken breast wrapped in a spinach herb tortilla with bacon, lettuce, tomato, onions, shredded cheddar cheese and Ranch dressing.....\$12

FLORIDA GROUPER SANDWICH

Fresh Florida Grouper! Prepared fried, grilled, or blackened on a grilled Brioche bun with lettuce, tomato, red onion.....**MARKET PRICE**

PASTA FAVORITES

Tender linguine, topped with your favorite!
Served with a slice of grilled garlic toast!

SHRIMP SCAMPI

Florida Gulf Shrimp sauteed in our garlic herb butter and white wine sauce.....\$22

SEAFOOD SCAMPI

Shrimp, Mussels & Crawfish- oh my! Perfect combo sauteed in our classic herby, garlic butter and wine sauce.....\$26

SHRIMP ALFREDO

Choose grilled, or blackened. Tossed in our 'made-to-order' creamy, garlicky Alfredo sauce!...\$22

CHICKEN ALFREDO

Mildly seasoned, grilled chicken - perfect atop a bowl of our 'made-to-order' Alfredo sauce over linguini.....\$15

CAJUN-STYLE CHICKEN ALFREDO

Some brave folks like it spicy! So we grill up our tender chicken with Cajun seasoning, just for them!.....\$16

LOBSTER MAC AND CHEESE

Creamy White Cheddar Mac & Cheese with tender Lobster chunks, baked with a touch of Parmesan Panko topping and a small side salad.....25

N.E. STYLE CRAB CAKE SANDWICH

Our classically seasoned, house prepared, crab cake. Deep fried, or flat grilled. Served on a grilled brioche bun with lettuce, tomato and red onion. Tangy remoulade sauce on the side.\$18

GATOR BURGER

Marinated in buttermilk & secret spices.100% local alligator patty is mixed with roasted red pepper. Hand shaped, and grilled. Has a little bit of 'bite', but down here folks bite back! Served on a grilled brioche bun with lettuce, tomato, and red onion.....\$20

LINGER BURGER

Linger Lodge classic! A full half pound made with a special blend of ground beef brisket and short rib. Topped with crispy bacon strips, chunky blue cheese, beer battered onion petals, lettuce, tomato and red onion slices on a grilled brioche bun.....\$17

BRADEN RIVER BURGER

Half pound of our fresh ground beef brisket and short rib blend. Topped with lettuce, tomato, and red onion on a grilled brioche bun.\$14

LODGE PATTY MELT

Our specialty patty, grilled, then topped with sautéed onions. Served on grilled marble rye with Provolone and Swiss cheeses.....\$14

GARDEN VEGGIE BURGER

Patty is created with roasted veggies, brown rice, black beans, kale and much more! Perfectly seasoned, and served with leaf lettuce, tomato, and red onion.\$12

Gluten Free Bun add \$3

LODGE BASKETS

Served with French Fries and a side of Cole slaw.

CHICKEN TENDER BASKET

Served with your choice of Ranch, BBQ, or Honey Mustard on the side.\$12

CALAMARI

Served with your choice of marinara or sweet chili sauce.\$16

FLOUNDER

Served with tartar sauce and a lemon wedge.....\$18

GULF SHRIMP

Served with cocktail sauce and lemon wedge. (or try with a side of our original Remoulade sauce!)\$18

COCONUT SHRIMP

Served with our tangy Pineapple Mango sauce. Match made in Heaven!.....\$18

Add on a side salad to your meal! \$3

ENTRÉES

Served with your choice of two sides:

Wasabi Mashed Potatoes ~ Mashed Potatoes ~ French Fries ~ Cole Slaw ~ Baked Beans ~ Jasmine Rice
White Rice ~ Broccoli ~ Collard Greens ~ Au Gratin Potatoes ~ Cinnamon-spiced Fried Apples.
Substitute a side salad for one side \$3

FLORIDA GROUPER

Market Price

Found in the Gulf of Mexico, grouper is distinctly flavorful. Equally delicious fried, grilled, or blackened!

Delicious with a side of Mango Pineapple Salsa \$3

ALLIGATOR DINNER

\$25

Locally caught, 100% wild alligator, marinated in buttermilk and our special spice mix for maximum tenderness and flavor. Prepared deep-fried, grilled, or blackened.

ANGUS STRIP STEAK

\$39

14 Oz. of juicy, grilled Prime Strip, topped with sautéed mushrooms, onions, and decadent herb compound butter.

SHRIMP SIZZLER

\$20

Sweet Florida Gulf shrimp grilled, blackened, fried or sautéed in our famous garlic herb butter sauce!

BABY BACK RIBS

Full Half Rack

\$30 \$16

N.C. Cheshire Pork baby backs - slowly braised in orange juice, brown sugar, onions and our special spices to tender, fall off the bone perfection!

BRADEN RIVER PLATTER

\$30

Linger Lodge's best! A combination of catfish, frog legs, and local alligator. Folks order this classic combo fried, but it is also awesome blackened, grilled, or sautéed in our garlic herb butter sauce!

FRESH FROG LEGS

\$22

Everyone's favorite! Try them served sautéed in our famous garlic herb butter sauce! Also pretty tasty when served grilled, or blackened!

CAJUN CHICKEN KABOBS

\$18

Two skewers threaded with tender, marinated chicken, slices of kickin' Cheshire andouille sausage, fresh pineapple and red onions. Grilled to perfection.

NEW ENGLAND STYLE CRAB CAKES

\$29

Two house made crab cakes with our secret recipe. Enjoy pan sautéed or deep fried. Served with tangy remoulade sauce.

LOUISIANA CATFISH

\$20

Southern favorite! Enjoy it blackened, or grilled.

OUR FAMOUS LINGER LODGE ETOUFFEE

Huge bowl brimming with our classic, New Orleans-style specialty with a "Linger" flair. Loaded with andouille sausage, chicken, crawfish, shrimp, and mussels in our award winning gumbo.

Crowned with a mound of white rice on top, and a slice of grilled garlic toast.

This winner does not come with a choice of sides!!!

\$24

Save Room for Dessert!!!

RIVER BOTTOM PIE

\$12

Linger Lodge Original! Oreo crumbles, coffee ice cream, fudge sauce, walnuts, whipped cream, a chocolate sauce drizzle & topped with a maraschino cherry. Enough to share, but you don't have to!

REESE'S PEANUT BUTTER PIE

\$10

Chocolate crust and creamy Reese's peanut butter filling. Topped off with chocolate drizzle! (GF!)

CARAMEL LAVA CAKE

\$7

Hot Caramel lava pouring from a warm, tender cake. Topped with whipped cream!

ORANGE DREAMCICLE CHEESECAKE

\$8

Fresh Orange cheesecake in a graham cracker piecrust. Topped with whipped cream.

FLORIDA KEY LIME PIE

\$8

Smooth, sweet/tart classic Southern dessert!

SPICED CINNAMON APPLES

\$8

Cinnamon fried apple slices mixed in a sweet glaze. Topped with a scoop of vanilla iced cream, dollop of whip, and a cherry.

SMOKIN' ROOSTER MENU

SMOKED BBQ PULLED PORK CHIPS 🍷

Large 15
Small 10

Our smoked, BBQ pulled pork served over a pile of our homemade Old Bay Seasoned Potato Chips. Topped with shredded cheddar cheese, with a side of Ranch dipping sauce.

Rooster Smoked Pulled Pork Dinner 🍷

24

Cheshire pork butt, slow smoked and hand pulled. Served with choice of BBQ sauce, and two dinner sides.

BBQ Smoked St. Louis Ribs 🍷

1/2 Rack 24
Full Rack 38

Specially seasoned with Jeff's famous 'Rooster' dry rub, then smoked to perfection. Served with a choice of two dinner sides & BBQ sauce choice.

BBQ SAUCE CHOICES:

Sweet Baby Ray's, Tangy Carolina, Memphis Sweet, Kickin' Bourbon, or Mango Habanero.

BBQ Smoked Pork Belly Burnt Ends 🍷

25

Tender chunks of BBQ smoked Pork Belly. Served with choice of two dinner sides.

Smoked Salmon 🍷

23

Tender Salmon smoked to perfection. Served with choice of two dinner sides.

Smoked BBQ BIG BUB Sandwich 🍷

22

Piled high with smoked BBQ Pulled Pork, scoop of house made coleslaw, topped with onion petals. Served with side of our homemade Old Bay seasoned potato chips.

Smoked BBQ LITTLE BUBS 🍷

15

Two BBQ Smoked pulled pork sliders. Served with your choice of coleslaw or our homemade Old Bay seasoned chips.

Smoked BBQ Pork Belly Burnt End Sliders 🍷

22

Two heaping sliders with choice of coleslaw or home-made Old Bay chips.

Smoked Pulled Pork Sandwich 🍷

20

Served with your choice of our homemade Old Bay seasoned chips, or coleslaw.

BBQ Pork Stuffed Smoked Baked Potato *(when available)

12

Our famous smoked potato stuffed with BBQ pork, topped with shredded cheddar jack cheese, real bacon bits and sour cream.

Smoked Baked Potato Side *(when available)

4

Fluffy smoked Idaho Baked Tator served with butter and sour cream.

GLUTEN FREE MENU

Appetizers

SOUTHERN BBQ CHIPS

Smoked pulled pork over homemade potato chips & topped with cheddar cheese. Side of Ranch on the side.....\$15

ALLIGATOR BITES

Linger Lodge classic!
Prepared blackened, grilled or sauteed in our famous garlic butter herb sauce.
Served with a side of our tangy remoulade sauce.20

BUFFALO CHICKEN WINGS

Meaty wings, fried to perfection. Choose Buffalo sauce (Hot or Mild), BBQ, or Teriyaki. Served with celery, carrot sticks and a side of Blue Cheese or Ranch dressing.....\$13

FRESH FROG LEGS

These meaty frog legs can be prepared blackened or grilled. For a real treat, sautéed in our famous garlic herb butter sauce. Served with a side of Venom sauce.....\$16

RIVER SAMPLER PLATTER

Our signature appetizer...
Grilled green tomatoes, frog legs, and local gator bites. Whoooooey good! Served with our tangy remoulade and Venom dipping sauces.\$24

MUSSELS

Prince Edward Island mussels sautéed in our famous garlic herb butter, white wine cream sauce, or marinara sauce.....\$15

Homemade Soups & Fresh Salads

LINGER LODGE GUMBO

Our classic original recipe! Loaded with andouille sausage, shrimp, chicken, okra, peppers, onions, tomatoes, celery and our savory secret spices.....

	Cup	Bowl
	\$9	\$13

LODGE HOUSE SALAD

Crisp Spring mix lettuce topped with Cheddar cheese, tomatoes, cucumbers, and red onion. Choice of dressing.....

	Side	Dinner
	\$6	\$10

CRAB & AVOCADO

Lump blue crab, piled on crisp Spring mix lettuce, tomatoes, cucumbers, red onion, and fresh avocado slices. Pineapple mango dressing on the side.....

	Dinner
	20

ALLIGATOR CHOWDER

Our homemade chowder made with heavy cream, heapin' with wild gator meat, potatoes, peppers, onions, celery, and secret seasonings.....

	Cup	Bowl
	\$10	\$14

CAESAR SALAD

Fresh, crisp romaine lettuce, tossed in our tasty Caesar dressing and Parmesan cheese.....

	Side	Dinner
	\$6	\$10

CARRIBEAN GRILLED SHRIMP

Spring mix lettuce topped with grilled shrimp, mandarin oranges, chopped walnuts & peach mango salsa. Served with our Pineapple Mango dressing on the side...

	Dinner
	18

Sandwiches & Burgers

Served without bun/bread ~~~ GF Bun/Bread ... add \$3

With your choice of home-made Old Bay chips or Coleslaw & pickle. Sub French Fries for \$1

SMOKED PULLED PORK

Slow smoked pulled pork. Served with your choice of our special BBQ sauces.....\$20

N.E. STYLE CRAB CAKE SANDWICH

Our classically seasoned, house prepared, crab cake. Pan seared. Served with lettuce, tomato and red onion. Tangy remoulade sauce on the side.\$18

CHICKEN BREAST SANDWICH

Tender chicken breast prepared grilled or blackened. Served with lettuce, tomato, and red onion.....\$12

RIVER REUBEN

Lean corned beef, Swiss cheese, sauerkraut, Thousand Island dressing.\$14

GARDEN VEGGIE BURGER

Perfectly seasoned patty made with roasted veggies, brown rice, black beans, and kale. Served with leaf lettuce, tomato, and red onion.\$12

BRADEN RIVER BURGER

A half pound of specially ground beef blend of brisket and short rib, lettuce, tomato and red onion..\$14

LODGE PATTY MELT

Our specialty patty, grilled, then topped with sautéed onions. Provolone and Swiss cheeses melted on top.....\$14

N.E. STYLE CRAB CAKE

Lump Blue crab meat patty pan seared. Served with lettuce, tomato, and red onion and a side of our house made remoulade sauce.....\$18

FLORIDA GROUPE

Found in the Gulf of Mexico, grouper is distinctly flavorful. Equally delicious grilled, or blackened! Served with lettuce, tomato, and red onion.....**MARKET PRICE**
Delicious with a side of Mango Pinapple Salsa \$3

ENTRÉES

Includes your choice of two sides.

Wasabi mashed potatoes ~ Mashed potatoes ~ Jasmine rice
Baked beans ~ Coleslaw ~ Collard Greens ~ Vegetable of the Day ~ French Fries
Cinnamon Fried apples ~ White rice ~ Old Bay seasoned Chips.

CAJUN CHICKEN KABOBS

\$18

Two skewers threaded with tender, marinated chicken, slices of kickin' Cheshire andouille sausage, fresh pineapple and red onions. Grilled to perfection.

FRESH FROG LEGS

\$22

Everyone's favorite! Try them served sautéed in our famous garlic herb butter sauce! Also pretty tasty when served grilled, or blackened!

NEW ENGLAND STYLE CRAB CAKES

\$29

Two house made crab cakes with our secret recipe. Enjoy pan sautéed or deep fried. Served with tangy remoulade sauce.

SMOKED PULLED PORK

\$20

Slow smoked pulled pork. Served with your choice of our special BBQ sauces.

BABY BACK RIBS

Full Half Rack

\$30 \$16

N.C. Cheshire Pork baby backs - slowly braised in orange juice, brown sugar, onions and our special spices to tender, fall off the bone perfection!

CHICKEN BREAST TENDERS

\$12

Blackened or grilled. Add a side of sauce- BBQ, Teriyaki, Buffalo, Garlic Herb butter, Sweet Chili, Marinara -- all GF, just add \$.50.

BRADEN RIVER PLATTER

\$30

Best of the South! Fresh Catfish, local Alligator, and Frog Legs. Prepared blackened, grilled, or sautéed with garlic herb butter.

ALLIGATOR DINNER

\$25

Locally caught, 100% wild alligator, marinated in buttermilk and our special spice mix for maximum tenderness and flavor. Prepared grilled, or blackened.

FLORIDA GROUPE

Market Price

Found in the Gulf of Mexico, grouper is distinctly flavorful. Equally delicious grilled, or blackened! Served with lettuce, tomato, and red onion.

Delicious with a side of Mango Pineapple Salsa \$3

LOUISIANA CATFISH

\$20

Southern favorite! Enjoy it blackened, or grilled.

OUR FAMOUS LINGER LODGE ETOUFFEE

\$24

Huge bowl brimming with our classic, New Orleans-style specialty with a "Linger" flair. Loaded with andouille sausage, chicken, crawfish, shrimp, and mussels in our award winning gumbo. Crowned with a mound of white rice on top. This winner does not come with a choice of sides!!!

ANGUS STRIP STEAK

\$39

14 Oz. of juicy, grilled Prime Strip, topped with sautéed mushrooms, onions, and decadent herb compound butter.

Check out our Smokin' Rooster Menu for more delicious options off the smoker!

DESSERTS

COFFEE OR VANILLA ICE CREAM \$7

CINNAMON FRIED APPLES WITH VANILLA ICED CREAM \$8

REESE'S PEANUT BUTTER PIE \$10

KID'S MENU

Homemade Potato Chips, French Fries, Cole Slaw, Kid's Salad,
Vegetable of the Day, or Cinnamon Fried Apples

GATOR BITES

Blackened, Grilled, or with Garlic Herb Butter.....\$19

CHICKEN TENDERS

Grilled. Plain, or with a side of BBQ, Honey Mustard, Ranch, or Buffalo Sauce.....\$9

KID HAMBURGER

4 oz. No bun.....\$9

Cheese \$1 GF Bun \$3

FLOUNDER FILET

Grilled, or Blackened.....\$11

Soft Drink, or Milk & Kid's Vanilla or Coffee Ice Cream mini-sundae included!

Linger Lodge Restaurant

7205 85th St Ct E, Bradenton, FL 941-755-2757



Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Grab and Git!

SMOKED FAVORITES AND ALL THE FIXIN'S

Proudly Serving The Best!



PULLED PORK	4 oz.	\$9
	8 oz.	\$18
	16 oz.	\$35

PORK BELLY BURNT ENDS	4 oz.	\$10
	8 oz.	\$20

BBQ PULLED PORK STUFFED SMOKED BAKED POTATO	*(when available)	\$12
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ST LOUIS RIBS	Half Rack	\$18
	Full Rack	\$32

SMOKED SALMON	8 oz.	\$19
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SIDES

CHOOSE A FAVORITE OR TWO! Each side... \$3

Baked Beans, Collard Greens, Cinnamon Spiced Baked Apples, Jasmine Rice, Coleslaw,

White Cheddar Mac and Cheese, Au Gratin Potatoes.

Smoked Baked Potato *(when available) \$4

SOUP	Linger Lodge Gumbo - 8 oz.	\$9
	Alligator Chowder - 8oz.	\$10

DESSERTS

Key Lime Pie \$8

Reese's Peanut Butter Pie \$10

Orange Dreamsicle Cheesecake Pie \$8

Our full menu is available to-go!
Stop on by, or call ahead to order!

941-755-2757



APPETIZERS

Onion Petals	\$9
Hush Puppies	\$11
Fried Green Tomatoes	\$12
Calamari	\$13
Steamed Mussels	\$15
Coconut Shrimp	\$15
Fresh Frog Legs.....	\$16
Buffalo Wings.....	\$13
Alligator Bites	\$20
River Sampler Platter	\$24
(fried green tomatoes, frog legs, gator)	

HOMEMADE SOUPS

Linger Lodge Gumbo	cup \$9 bowl \$13
Alligator Chowder	cup \$10 bowl \$14

FRESH SALADS

House	side \$6 dinner \$10
Caesar	side \$6 dinner \$10
Caribbean Coconut Shrimp	\$18
Crab and Avocado Salad.....	\$20

Salad Add-Ons

Enjoy fried, grilled or blackened.

Chicken	\$8
Shrimp.....	\$10
Catfish	\$12
Grouper.....	Market Price

SANDWICHES & BURGERS

Served with a pickle spear and homemade
Old Bay seasoned potato chips or Cole slaw.

Substitute French fries \$1

Add cheese, sautéed mushrooms, grilled onions \$1 each

Substitute Gluten Free Bun \$3

Fried Chicken.....	\$12
Grilled Chicken Club Wrap	\$12
Fried Pork Tenderloin	\$14
Braden River Burger	\$14
Patty Melt.....	\$14
Linger Lodge BLT (fried green tomatoes).....	\$12
Garden Veggie Burger	\$12
Linger Burger (blue cheese).....	\$17
Gator Burger.....	\$20
Crab Cake Sandwich	\$18
Grouper Sandwich	Market Price

LODGE BASKETS

Served fried with French fries & Cole slaw.

Chicken Tenders.....	\$16
Calamari	\$16
Flounder	\$18
Coconut Shrimp.....	\$18
Gulf Shrimp	\$18

PASTA

Served with a slice of garlic bread.

Chicken Alfredo	\$15
Shrimp Alfredo	\$22
Cajun Chicken Alfredo.....	\$16
Shrimp Scampi.....	\$22
Seafood Scampi	\$26
Lobster Mac and Cheese.....	\$25

ENTRÉES

Served with your choice of two sides:

Cole slaw - mashed potatoes - baked spiced apples

Wasabi mashed potatoes - baked beans

French fries - rice - broccoli

Au gratin potatoes - Jasmine rice

Substitute side salad \$3

Cajun Chicken Kabobs.....	\$18
Louisiana Catfish.....	\$20
Shrimp Sizzler	\$20
Fresh Frog Legs.....	\$22
Baby Back BBQ Ribs	\$24
Florida Gator Dinner	\$25
N.E. Crab Cakes.....	\$29
Braden River Platter	\$30
(catfish, frog legs, gator)	

Fresh Florida Gulf Grouper

Market Price

Our Famous Linger Lodge Étouffée\$24

Served with white rice & side of garlic bread.



Regular & Decaffeinated Coffee - Hot Tea -
Freshly Brewed Plain and Sweet Iced Tea Coke,
Diet Coke, Powerade, Ginger Ale, Sprite
Lemonade, Raspberry Tea, Root Beer

\$3

Lunch and Dinner Specials Daily!

Ask your server for details and about our
incredible desserts!!!

***Gluten Free Menu Available!!!**

SMOKIN' ROOSTER MENU

Smoked BBQ Pulled Pork Chips Appetizer

Small \$10 Large \$15

Smoked Pulled Pork dinner

\$24

Choice of two dinner sides.

Smoked BBQ Little Bub Slider.....

\$15

Choice of Chips or Coleslaw.

Smoked BBQ Burnt End Sliders.....

\$22

Choice of Chips or Coleslaw.

Smoked Big Bub Sandwich.....

\$22

Choice of Chips or Coleslaw.

Smoked Pulled Pork Sandwich.....

\$20

Choice of Chips or Coleslaw.

Smoked Baked Tator side

\$4

(when available)

BBQ Pork Stuffed Smoked Tator.....

\$12

(when available)

Smoked BBQ Pork Belly Burnt Ends

\$25

Choice of two dinner sides.

Smoked Salmon

\$23

Choice of two dinner sides.

BBQ Smoked St. Louis Ribs

Half rack \$24 Full Rack \$38

Choice of two dinner sides.

FULL BAR AND DRINK SPECIALS!

**Check us out on Facebook for our Karaoke
and Live Entertainment schedules every
week! Food Specials are posted daily!**

Facebook.com/Linger Lodge Restaurant

LINGER LODGE RESTAURANT

7205 85th Street Court East, Bradenton, FL 34202, (941) 755-2757

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*18% gratuity may be added for parties of 6 or more.



A FLORIDA ORIGINAL



Circle One of Each:

Entrée, Side, Drink & Dessert

ENTREE

Gator Bites.....\$19

Fish Planks.....\$13

Popcorn Shrimp.....\$13

Corn Doggies.....\$9

Chicken Tenders.....\$9

Hamburger.....\$9

Grilled Cheese.....\$9

SIDE

Cole Slaw - French Fries

Tator Chips - Kid's Salad

DRINK

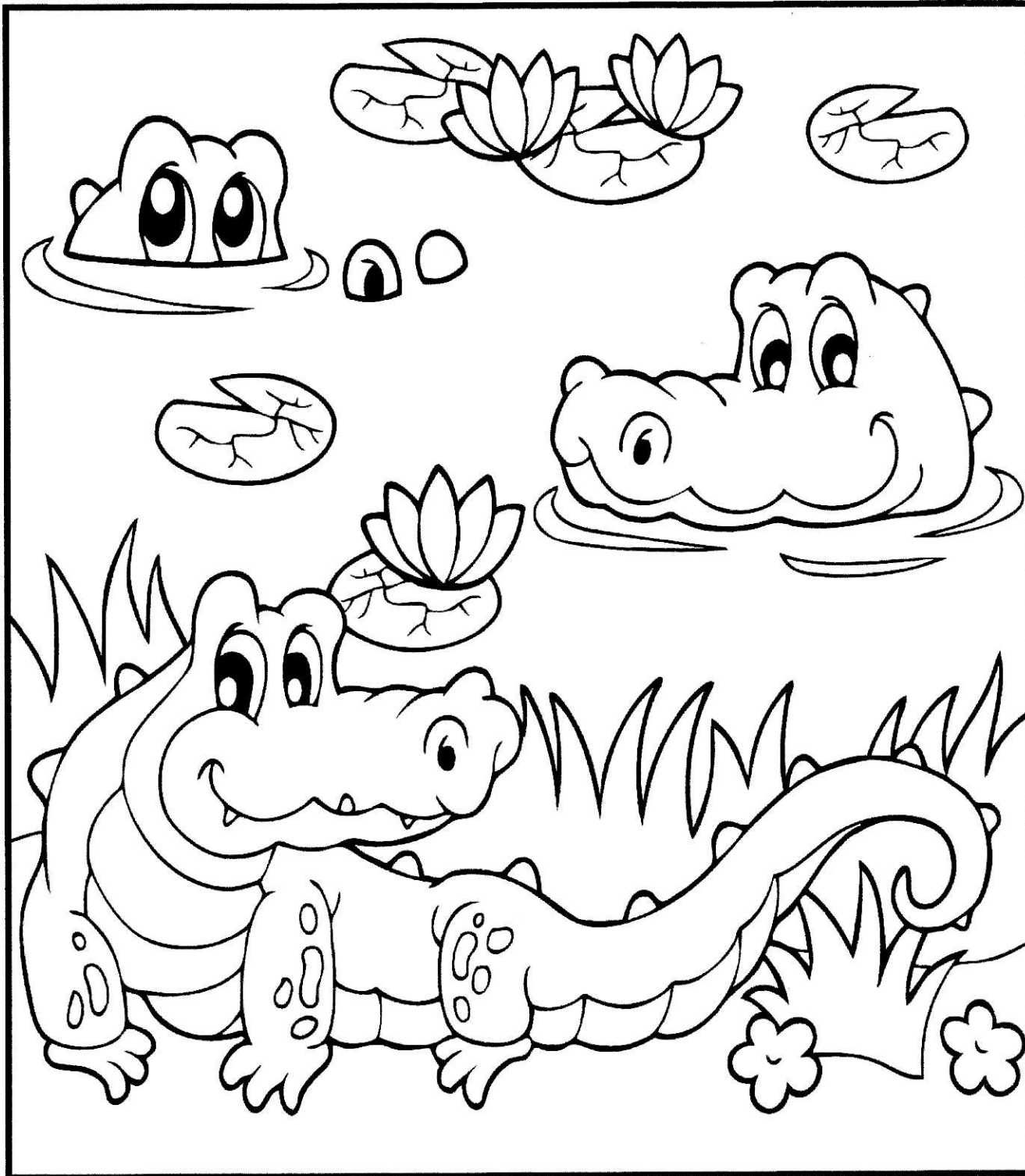
Milk - Sweet /Iced Tea

Lemonade - Soda - Juice

DESSERT

Vanilla Ice Cream Cup

Chocolate Chip Cookie



A FLORIDA ORIGINAL



Circle One of Each:

Entrée, Side, Drink & Dessert

ENTREE

Gator Bites.....\$19

Fish Planks.....\$13

Popcorn Shrimp.....\$13

Corn Doggies.....\$9

Chicken Tenders.....\$9

Hamburger.....\$9

Grilled Cheese.....\$9

SIDE

Cole Slaw - French Fries

Tator Chips - Kid's Salad

DRINK

Milk - Sweet / Iced Tea

Lemonade - Soda - Juice

DESSERT

Vanilla Ice Cream Cup

Chocolate Chip Cookie

