

STARTERS

Southern Hummus 12

Boiled Peanuts, Black-Eyed Peas, Lebanese Salad, Greek Yogurt, Warm Pita and Tortilla Chips

Crispy Calamari 16

Fresno Chili, Spicy Key Lime Aioli, Fresh Lime

Sour Cream and Onion Baked Pretzels 12

Local Beer Cheese

Watermelon Gazpacho 8

Pickled Watermelon Rind, Basil Oil

Brussel Sprouts 8

Korean Chili Aioli, Pickled Shitakes, Crispy Onions, Shaved Radish

Parmesan Fries 12

Black Truffle Aioli

SALADS

Caesar Salad 8

Romaine Lettuce, Focaccia Croutons, Parmesan

Gaby's Chopped Salad 8

Cucumber, Tomato, Olives, Feta
Fresh Herb Italian Vinaigrette

Veggie Salad 8

Mandarin Orange, Ricotta Salata, Quinoa,
Shaved Brussels, Citrus Vinaigrette

GABY'S

BY THE LAKE

No Shirt, No Shoes, Our Pleasure.

CHEF SPECIALS

Lobster Grilled Cheese 21

Havarti Cheese, Parker House Bread

Fried Fish Tacos 17

Marinated Catfish, Chipotle Slaw, Fresh Cilantro, Lime Sour Cream

Gaby's Cheddar Burger 18

Smoked Shallots, White Cheddar, Garlic Aioli, Lettuce and Tomato

Above Items Come With Choice of Side

Grilled Chicken Salad 17

Mixed Greens, Carrots, Jicama, Tortilla Strips, Honey-Lime Vinaigrette and Peanut Sauce

ENTRÉES

Gaby's BBQ Plate 28

Baby Back Ribs with Coke BBQ, House Made Kielbasa, Cheddar Biscuit, BBQ Black Eyed Peas, House Made Pickles

Gaby's Fresh Catch of the Day MRKT

A Seasonal Specialty Created by Gaby's Culinary Team

Grilled Sword Fish 29

Cumin Spiced Carrot Puree, Israeli Cous Cous with Grilled Veggies, Cucumber and Fresh Herb Salad, Basil Oil

Pan Seared Chicken Breast 24

Smoked Tomato Grits, Collard Greens, Green Tomato BBQ, Crispy Onions

12oz Prime NY Strip 45

Garlic and Herb Smashed Potatoes, Melted Leeks and Mushrooms, Roasted Garlic Butter, Smokey House Steak Sauce

Lobster Tagliatelle 32

Lobster and Rock Shrimp, Roasted Tomato Sauce, Spanish Chorizo, Georgia Olive Oil, Fresh Parmesan

SPECIALTY PIZZAS

Margherita Pizza 17

Roasted Tomato, Fresh Mozzarella, Basil

Summer Veggie 18

Pesto, Grilled and Marinated Summer Squash, Onion and Peppers, Fresh Mozzarella, Aged Balsamic

Italian Meat 22

Italian Sausage, Pancetta, Pepperoni
Red Onion, Roasted Red Peppers, Garlic and Chili

Pepperoni 17

Sliced Pepperoni and Our Four Cheese Blend

Four Cheese 16

Mozzarella, Provolone, Fontina and
Parmesan Cheeses

SIDES DISHES

Bacon Cheddar Macaroni Salad 6

French Fries 6

Sweet Potato Fries 6

BBQ Ranch Potato Chips 6

Garlic & Herb Smashed Potatoes 6

Grilled Broccolini 6

BBQ Black Eyed Peas 6

If you have any concerns regarding food allergies, please alert your server prior to ordering. The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish or eggs, which may contain harmful bacteria, may cause serious illness. A 20% gratuity will be added for parties of 8 or more guests.

Restaurant Chef Shaun Thomas

DINNER

Restaurant Manager Eric Jackson