



Starters

CALAMARI FINGERS

Tender strips of select filets sliced, lightly seasoned and deep fried golden. Served with our house made cocktail sauce.

Half Order: 8.⁹⁹ Full Order: 14.⁹⁹

SMOKED CRAB DIP

A scrumptious combo of lump crab, cheese, and bell peppers topped with smoked Gouda cheese served with tortilla chips - 12.⁹⁹

BAVARIAN PRETZEL STICKS

Warm soft pretzel sticks served with Fat Hop IPA beer mustard - 6.⁹⁹
Add a Fat Hop beer cheese - .99

SMOKED SALMON

North Atlantic salmon smoked in house served chilled with red onion, cream cheese, capers and crostini - 12.⁹⁹

WHITEFISH CEVICHE

White fish cured in citrus, made fresh daily with avocado, red onion, tomato and fresh cilantro served with house made tortilla chips - 12.⁹⁹

CRAB PEPPER BISQUE

A creamy blend of crab, sweet peppers and spice topped with claw crab meat. Our Signature soup - 8.⁹⁹

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt and fresh lime juice - 5.⁹⁹

LUMPY CRAB CAKES

A sweet blend of lump and claw crab meat, bell peppers, panko bread crumbs and seasoning served with a whole grain mustard aioli

Half Order: 8.⁹⁹ Full Order: 16.⁹⁹

*SEARED AHI TUNA

Flown in fresh Hawaiian ahi tuna blackened or sesame seared served with a sesame ginger Asian slaw - 12.⁹⁹

SUE SUE SHRIMP

Lightly breaded shrimp, fried golden and tossed in our signature sweet heat Sue Sue sauce - 10.⁹⁹

Greens

*SMOKED PRIME RIB SALAD

Smoked prime rib on a bed of mixed greens with red onions, tomatoes, cucumber, and bleu cheese crumbles served with a chunky bleu cheese dressing - 13.⁹⁹

STYLIN' SALMON SALAD

Fresh Canadian North Atlantic salmon on fresh mixed greens with raisins, goat cheese crumbles and toasted almonds topped with a St. Julian red wine vinaigrette - 12.⁹⁹

SIGNATURE GRILLED CHICKEN SALAD

Fresh grilled chicken on a fresh bed of mixed greens, sunflower seeds, cherry tomatoes, fontinella cheese and bleu cheese crumbles served with a red wine vinaigrette - 10.⁹⁹

Sub Seared Ahi Tuna with blackened seasoning - 5.⁹⁹

Add dinner salad for 2.99 or house salad for 3.99

HOUSE MADE DRESSINGS

Rosemary Ranch, St. Julian Red Wine Vinaigrette, Sesame Ginger Vinaigrette, Bleu Cheese, Caesar, Honey Mustard and French

SIDES

House Veggies	Sweet Potato Fries
Baked Beans	Coleslaw
Baked Potato	Cottage Cheese
Rice Pilaf	Cortney Chips
Mashed with Stout Gravy	
Pub Fries	

From the Smokehouse

All sandwiches are served with chips or fries.

HOLY COW

Slow smoked brisket, applewood smoked bacon, Tabasco onion straws with Fat Hop BBQ sauce on toasted brioche - 13.⁹⁹

THE SQUEALER

Pork shoulder slow smoked for 12 hours & pulled off the bone served on a brioche Bun - 11.⁹⁹

SMOKED PRIME RIB**

Hand cut slow smoked prime rib smoked in house prepared to your liking with house made horseradish.
Queen: 20.⁹⁹ King: 27.⁹⁹

SMOKED BRISKET

Mesquite smoked brisket, gently sliced, served with Fat Hop beer BBQ sauce - 20.⁹⁹

**Served Thursday-Saturday, Until the last one is sold, starting at 4pm

Steak

*FILET MIGNON

Hand cut certified black angus grilled to perfection
5 oz.: 19.⁹⁹ 8 oz.: 25.⁹⁹

*14oz GRILLED RIBEYE

All natural certified black angus, hand cut ribeye well marbled and tender - 28.⁹⁹

BRISKET MAC

Cavatappi pasta in a cheddar cream sauce tossed with smoked beef brisket - 17.⁹⁹

Pasta

VEGGIE PASTA

Fresh mushrooms, tri colored peppers & sweet onion tossed with cavatappi noodles in your choice of cajun alfredo or fresh garlic & olive oil - 12.⁹⁹

PASTA NEW ORLEANS

Andouille sausage, blackened chicken, tri colored peppers & sweet onions tossed with cavatappi noodles in a cajun cream sauce topped with blackened shrimp - 18.⁹⁹

Fishin 'Off The Pier

Below are served with choice of two sides. Add a dinner salad - 2.⁹⁹, Chubby House Salad - 3.⁹⁹

WALLEY THE ZANDER

If you like walleye you are going to love European Zander, a cousin to walleye in the US. This mild and flaky fresh water fish is almond crusted, sauteed and served with a Citrus Buerre blanc - 21.⁹⁹

THE CHUBBY TROUT

Organic Steelhead Rainbow Trout, hormone free from the open waters in Lake Huron. Served on top of basil and shrimp stuffing with a white wine dill buerre blanc - 21.⁹⁹

MESS'O PERCH

Those darn nibblers that are tough to catch, we got'em! Sautéed, blackened, or deep fried - 19.⁹⁹

MANGO SALMON

Fresh Canadian North Atlantic Salmon grilled, topped with a mango salsa - 20.⁹⁹

Handhelds

All burgers & sandwiches are served with Cortney chips or fries

*CAMBURGER

Char broiled steak burger built your way and served on a brioche bun - 9.⁹⁹
Make it a double: 2.⁹⁹

*RYNO'S CHUBBY

Steak burger stacked with white cheddar cheese, applewood smoked bacon, crispy onion straws, and BBQ sauce. Served on a brioche bun - 11.⁹⁹

CRUNCHY GROUPER SANDWICH

Lightly dusted Gulf Grouper, fried golden topped with pepperjack cheese, cole slaw on a brioche bun - 15.⁹⁹

PRIME TIME SANDWICH

Shaved smoked prime rib, sauteed onions and bell peppers topped with white cheddar and a creamy horseradish served on a hoagie - 13.⁹⁹

BACON CHICKEN RANCH WRAP

Grilled chicken, smoked bacon, lettuce, tomato and white cheddar cheese with a rosemary ranch in a sundried tomato basil wrap with a side of coleslaw - 9.⁹⁹

CARIBBEAN CHICKEN

Blackened chicken breast topped with smoked applewood bacon, Swiss cheese, spicy mayo and grilled pineapple on a toasted sweet bread - 10.⁹⁹

FISH TACOS

Lightly breaded striper fish, black bean and corn salsa, shredded lettuce, cheddar cheese and wasabi mayo in three tortillas. - 13.⁹⁹

Sub Seared Ahi Tuna with blackened seasoning - 5.⁹⁹

Our burgers are cooked medium unless otherwise specified!

SIDES & ADD ONS for handhelds

Add American, white cheddar, Swiss or pepper jack - .99¢ | Bacon or avocado - 1.⁴⁹ | Sub Sweet Potato Fries - 1.⁵⁰ | Sub coleslaw or cottage cheese - .99¢ | Caramelized onion, bleu cheese crumbles, sautéed mushrooms or onion straws - 1.²⁹ | Add side salad - 2.⁹⁹ | Add house salad - 3.⁹⁹

*Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity added to all parties of 8 or more.

Sushi served all day!

Sushi Starters

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt and fresh lime juice - 5.⁹⁹

SESAME SEAWEED SALAD

Japanese sea vegetables, sesame seeds, topped with unagi sauce and tossed in a sesame vinegar oil - 4.⁹⁹

SUSHI SAMPLER BOATS

Not included in half off Mondays

Chef's Choice of nigiri, sashimi, salad and sushi rolls

BOAT FOR TWO

4 rolls, 4 nigiris - 60.⁰⁰

BOAT FOR 3

6 rolls, 5 nigiri - 80.⁰⁰

BOAT FOR 4

7 rolls, 4 nigiri, 4 sashimi - 120.⁰⁰

MONDAYS - 1/2 off Sushi Rolls

Dine-in only, 2 per person at half off

Sushi Rolls

COBRA ROLL

Tempura shrimp, cream cheese, spicy crab mix topped with avocado, red tuna, mango, and unagi sauce - 14.⁹⁹

CHEF GIL ROLL

Spicy crab mix and shrimp tempura, topped with avocado, red tuna, spicy crab mix, unagi sauce and wasabi mayo - 14.⁹⁹

LAS VEGAS

Tempura fried roll with cream cheese, avocado, and salmon topped with unagi sauce and spicy mayo - 12.⁹⁹

SPICY TUNA

Red tuna with a trio of spicy sauces - 9.⁹⁹

SPICY SALMON

Salmon with a trio of spicy sauces - 7.⁹⁹

RED DRAGON

Chopped, salmon, red and white tuna topped with avocado and smoked eel. Finished with unagi and inferno sauce - 14.⁹⁹

RAINBOW ROLL

Red and white tuna, salmon, avocado topped on a Cali roll - 14.⁹⁹

TRIO ROLL

Salmon, red and white tuna with avocado, crab meat and tobiko in a fresh cucumber wrap (no rice) - 12.⁹⁹

DYNAMITE ROLL

Red and white tuna, cucumber, and avocado topped with scallions and dynamite sauce - 12.⁹⁹

BLTT

Cucumber wrap, lettuce, bacon, tuna, seaweed salad, and avocado - 13.⁹⁹

TUNA TANGO

Red tuna, shrimp tempura, avocado and dynamite sauce - 13.⁹⁹

SLAMMIN SALMON

Salmon, jalapeño and avocado topped with wasabi mayo - 10.⁹⁹

CHICAGO ROLL

Crab and jalapeño, cream cheese, topped with red and white tuna, salmon, finished with inferno and dynamite sauces - 15.⁹⁹

CHUBBY CRUNCH

Spicy tuna roll topped with masago, and tempura flakes topped with unagi sauce - 13.⁹⁹

AMERICAN DREAM

Tempura shrimp, cream cheese, spicy crab mix topped with avocado and wasabi mayo - 13.⁹⁹

CALIFORNIA

Crab meat, avocado and cucumber - 7.⁹⁹

CHEESY CALI

Cream cheese, crab meat, avocado and cucumber - 8.⁹⁹

MADDY ROLL

No rice roll, cucumber wrap with red tuna, spicy crab, bacon, avocado, mango, shrimp tempura topped with unagi sauce - 14.⁹⁹

CREAMY FRIED SHRIMP ROLL

Tempura fried shrimp, avocado and cream cheese topped with tempura flakes and unagi sauce - 13.⁹⁹

CRABBY SHRIMP

Shrimp tempura, cucumber, cream cheese with crunch flakes and topped with crab mix - 13.⁹⁹

EEL AVOCADO

Smoked eel, avocado, and unagi sauce - 10.⁹⁹

KAMAKAZI

Tempura shrimp, avocado, cucumber, cream cheese, topped with tuna and jalapeño ponzu and spicy mayo - 14.⁹⁹

SPIDER ROLL

Tempura fried soft shell crab with cucumber, masago, and drizzled with unagi sauce - 13.⁹⁹

CAPTAIN CRUNCH

Shrimp tempura, cucumber, unagi sauce with crunchy tempura flakes - 12.⁹⁹

CRABBY FISH

White tuna, cucumber, cream cheese rolled in a crunchy tempura topped with spicy crab mix - 13.⁹⁹

SHRIMP AND MANGO

Tempura fried shrimp with fresh mango rolled and tempura crunchies - 12.⁹⁹

BIG ROLL

Tempura fried roll served warm with avocado, crab, and cream cheese topped with dynamite sauce and unagi sauce - 11.⁹⁹



Ask about our Brews!

Wines

Reds

	G / B
Uncaged Cabernet	10 / 30
Band of Roses Rose'	9 / 27
Red Diamond Merlot	7 / 21
10 Span Pinot Noir	7 / 21

Whites

Jacobs Creek Moscato	6 / 21
Kung Fu Girl Riesling	9 / 27
KJ Chardonnay	9 / 27
Guenoc Chardonnay	7 / 21
Robert Mondavi Bourbon Barrel Chardonnay	11 / 33
Mezzacorona Grigio	7 / 21
Glenwood Sauv Blanc	11 / 33
Villa Maria Sauv Blanc	7 / 21

Bottle Only

Tiedemann Adler Red Blend	70
Simi Merlot	40
Meomi Pinot Noir	36
Cuttings by Prisoner Cabernet	70
Montes Twins Red Blend	30

G = glass / B = bottle

Signature Drinks

Chubby Margarita

22oz BIG margarita made with 1800 and Cointreau topped with pama liquor - 12.⁰⁰

Life's a Beach

Sky orange vodka, Berry Vodka, house made sour mix topped with Chambord - 9.⁰⁰

Panama Punch

22 oz. Bacardi Limon, Coconut Rum, Banana Liquor, pineapple juice, and a splash of grenadine - 9.⁰⁰

Mango Mule

Sky Mango vodka, Regatta ginger beer and lime juice garnished with a lime - 8.⁰⁰

Seasonal Sangria

Ask your server about our fresh fruit house made Sangria - 7.⁰⁰

Sweetini's

Lemoncello Martini

Lemoncello, Citrus Vodka, sour and Triple Sec with a sugar rim - 8.⁰⁰

Caramel Apple Martini

SKY crisp apple vodka, Apple pucker and sour mix in a caramelized glass - 8.⁰⁰

Peachy Keen

Peach Vodka, Peach Schnapps, OJ with a Grenadine sinker - 7.⁰⁰

Key Lime Martini

SKY vanilla vodka, Keke liqueur and lime juice shaken cold garnished with a lime - 8.⁰⁰

Pomegranate

Citrus Vodka, PAMA Liqueur, Triple Sec and sour. TOP SELLER! - 8.⁰⁰

Hypnotized

Hypnotic, Malibu Rum and Pineapple juice - 7.⁰⁰

Chocolate Espresso Martini

Godiva chocolate liqueur, Espresso Vodka and Kahlua shaken and topped with cream - 8.⁰⁰

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