



**Hot Sauce Options:**

**Mexican Aftershock**-A tomato based hot sauce with flavors of onion and garlic. 🌶️🌶️🌶️

**Sweet Mango Orange**-A sweet and spicy sauce with flavors of orange, mango and honey. 🌶️🌶️🌶️

**Tequila Lime**-A tomato based sauce with bright crisp flavors of lime and cilantro with a hint of tequila. 🌶️

**Hot Passion Sauce** -Tart and sweet with the flavor of passion fruit. 🌶️🌶️

**All America Sauce**- A sweet and thick tomato based sauce with flavors of onion and garlic. 🌶️🌶️

HeadStone Heat Hot Sauces are made with a unique blend of flavors and spices right here at Hot Mama's Canteen. Your new favorite hot sauces are available for sale in 5 oz. bottles for \$7 each. Ask your server!

Look for the 🌿 for veggie options  
**FOR OPENERS, MAY WE SUGGEST...**

**🌿 Beer Battered Fire Pickles**

Our house made screaming hot fire pickles beer battered and deep fried to golden brown deliciousness. Served with a side of All America Mayo.  
**5 for \$9**

**🌿 Eggplant Wings**

Breaded and deep fried eggplant pieces, tossed in our HeadStone Heat Mexican AfterShock, served with blue cheese. **OR** Served plain, with sides of Malt Vinegar Aioli and All America Mayo.  
**\$8.50**

**Popcorn Shrimp**

Delicious shrimp lightly dusted in our own house made breading and deep fried to a golden brown. Served with house made cocktail sauce and lemon  
**\$10**

**Firecracker Shrimp** 🌶️🌶️

Popcorn shrimp tossed in a spicy remoulade.  
**\$12**

**Quesadilla**

Two flour tortillas stuffed with grilled chicken and pepper jack cheese. Topped with diced tomato, onion and shredded lettuce.  
**\$7**  
(Add salsa **OR** sour cream for \$0.50)

**🌿 The Grain Elevator**

Beer battered juicy tomatoes stacked with goat cheese and drizzled with a honey balsamic reduction.  
**\$10**

**🌿 Say Cheese!**

Breaded and deep fried pieces of cheddar cheese. Served with Papa Sal's tomato sauce and All America Mayo.  
**\$9**

**Garden Calamari Appetizer**

Fresh calamari flash fried crisp & golden, piled high and tossed with a bright blend of sautéed, chopped, pickled veggies.  
**\$10**

**🌿 Greek Platter**

Stuffed grape leaves, house made seasonal hummus, marinated olives, pepperoncini and chunked feta served with house made tzatziki and toasted pita points.  
**\$9.50**

### Jalapeño Poppers

Four fresh jalapeños stuffed with shrimp and cream cheese, wrapped in bacon, then breaded and deep fried. Served with a spicy remoulade.

\$7

### Chicken Fingers

Fresh boneless skinless chicken breast cut into tenders, breaded and deep fried. Served with hand-cut fries.

\$11

### Clams Casino (Seasonal)

Six freshly shucked clams stuffed with bacon, peppers, onions, spices, breadcrumbs and even more clams! Served with diced green onion and lemon.

\$12

### Caesar Salad

Romaine lettuce, grated Romano cheese, dressed with our silky house-made Caesar dressing and croutons.

\$8 (Add grilled chicken, \$4)

### MAMA BOMBS

A softball sized, breaded, deep fried, stuffed rice ball available in meat or vegetable.

\$5

### WINGS! WINGS! WINGS!

All wings can be Southern fried, or charbroiled for \$1

### AfterShock Wings

Ten deep fried wings sauced with HeadStone Heat Mexican AfterShock. Also available in Mild, Medium, Cajun or X-hot.

\$10

### I Want SMO'

Ten deep fried wings made hot and sticky with HeadStone Heat Sweet Mango Orange hot sauce and garnished with scallions.

\$10

### Passion Fusion

Ten deep fried wings with a little Asian fusion flair. These wings are hot, tart and sweet, tossed in HeadStone Heat Hot Passion Sauce, and coated with sesame seeds.

\$10

### Sophia Loren

Ten Southern fried wings seasoned with a house made Romano-garlic sauce.

\$12

### BBQ

Ten wings tossed in our sweet and spicy house made barbecue sauce. Served charred.

\$11

## GRILLERS

All of Hot Mama's Grillers are served on sourdough bread with hand-cut fries or substitute for Caesar salad at additional cost. Fire pickles available upon request.

### Grilled Cheese and Tomato

Swiss/American blend and white cheddar cheeses with a slice of juicy red tomato.

\$7 (add bacon, \$1)

### Cuban

Slow roasted pull pork, sliced salami, diced fire pickle, spicy brown mustard and Swiss cheese.

\$9

### Spam

Sliced grilled spam, grilled onions, Weber's mustard, and white cheddar cheese. An American Classic!

\$9 (add a fried egg, \$1.50)

### Best BLT

Bacon, lettuce, tomato and mayo.

Perfect.

\$7.50

### Silver Fox

Bacon, lettuce and beer battered tomato. Dressed with All America Mayo.

\$8.50

### Eggplant Griller

Breaded and golden deep fried eggplant topped with aged provolone cheese, Papa Sal's tomato sauce and a smear of roasted garlic

\$8.75

## WRAP IT UP!

All wraps served with hand cut fries or substitute for Caesar salad at additional cost. Fire pickle available upon request.

### Chicken Caesar

Grilled chicken, Romaine lettuce, Romano cheese, and croutons tossed in our house made Caesar dressing and rolled in a flour tortilla.

**\$10**

### Chicken Finger

Chicken fingers tossed in your favorite HeadStone Heat hot sauce, leaf lettuce, tomato, and house made blue cheese wrapped in a flour tortilla.

**\$10**

### Philly

Chopped steak, Swiss/American cheese, grilled peppers and onions, dressed with house made garlic aioli and wrapped in a flour tortilla.

**\$10**

## BETWEEN THE BREAD

Served with hand-cut fries or substitute for Caesar salad at additional cost. Fire pickles available upon request.

### Make it your own by adding:

Lettuce (leaf or Romaine), tomato, onion, grilled onions, sautéed spinach or roasted garlic. **Sauces:** All America Mayo, Cajun cream sauce, garlic aioli, malt pepper aioli, BBQ, honey balsamic reduction, sour cream, honey butter, Caesar, or Italian dressing.....**\$ .50**

Green onion, or jalapeños, **Cheese:** white cheddar, pepper jack, Romano, Swiss, Swiss/American blend, aged provolone, or feta.....**\$ .75**

Fire pickle, Creamy blue cheese, Papa Sal's tomato sauce, whole Portobello mushroom, ham, salami, bacon, spam, anchovies or pulled pork.....**\$1**

Fried egg (over medium), goat cheese, pickled egg (2 for \$2.75) or capicola.....**\$1.50**

HeadStone Heat hot sauces, or Giardiniera.....**\$2**

Grilled chicken breast.....**\$4**

### The Classic Burger

Hand-packed, seasoned ground beef burger served with fresh leaf lettuce, tomato, and onion. Make it your own for an additional cost by adding any of the toppings listed above.

**\$9.25**

### Spicy Mama Burger

Topped with fresh jalapeños, pepper jack cheese, tomato and HeadStone Heat All America Sauce.

**\$10.50**

### Black and Blue Burger

Stuffed with crumbled blue cheese. Topped with creamy blue cheese, fresh leaf lettuce, tomato and onion. (Choice of cracked black pepper or Cajun seasoning)

**\$10.50**

### W.C. Fields Burger

Stuffed with crumbled blue cheese and topped with grilled salami, grilled capicola, and creamy blue cheese.

**\$11.50**

### The Greek Burger

Topped with house made tzatziki, olive tapenade and feta cheese.

**\$10.50**

### Pink Lady Burger

Stuffed with goat cheese. Topped with Swiss cheese and sweet beet pickled egg, onions, and pickled beets.

**\$11**

### Mushroom Swiss Burger

Topped with a whole grilled Portobello mushroom, grilled onions, Swiss cheese and a honey balsamic reduction.

**\$11**

### MAS Delicious Burger

Stuffed with crumbled blue cheese, tossed in HeadStone Heat Mexican AfterShock, topped with creamy blue cheese, lettuce, tomato, and onion.

**\$10.50**

### The Black Rock Brew Burger

Topped with grilled onion, bacon, cheddar cheese, and drizzled with a robust Black Rock Brew sauce.

**\$10.50**

### Jesse James

Topped with cheddar cheese, beer battered onion rings, bacon and our house made sweet and spicy barbecue sauce.

**\$11**

### Succulent Swine

Slow roasted, dry rubbed pulled pork roast piled high on a soft bun, topped with our unique house made sweet coleslaw.

**\$9 (add BBQ, \$ .50)**



### The Lexington

Grilled whole Portobello mushroom sandwich topped with grilled onions, goat cheese and a honey balsamic reduction.

**\$10 (Order it beer battered for \$1)**

### Joe's Chicken Sandwich

Juicy, fried chicken breast smothered in our Romano-garlic Sophia Lauren sauce, topped with provolone, bacon, lettuce and tomato served on a fluffy roll.

**\$10.50**

### Grilled Chicken Sandwich

Grilled chicken breast, topped with Swiss/American cheese, lettuce, tomato and onion served on a fluffy roll.

**\$8**

### Steak Sandwich

This 6-8oz. steak is grilled medium, topped with grilled onion, roasted red peppers and Swiss/American cheese served on a hoagie roll.

**\$12**

### The Woodlawn

Beer battered and fried haddock filet sandwich with white cheddar, lettuce, tomato and house made tartar sauce served on a hoagie roll.

**\$10**

### SIDES

All potatoes are hand-cut.



### Fries

**\$3**



### Cajun Fries

**\$3.75**



### Sweet Potato Fries

Served with house made honey butter dipping sauce on the side.

**\$4**



### Onion Rings

Fresh cut onion rings, battered and deep fried.

**\$5**

### Side Caesar Salad

**\$3.75**

### BEVERAGES

Cola, Diet Cola, Lemon-lime, Ginger Ale

**\$2**

Energy Drink

**\$4**

Orange Juice, Pineapple Juice, Cranberry Juice, Tomato Juice, Lemonade, Iced Tea

**\$3**

Bottled water, tea and coffee

**\$1.50**

### DAILY FEATURES

#### MEXICAN MONDAY:

#### Go Tacos!

2 perfectly seasoned Pork tacos with house made black bean & corn salsa and leaf lettuce.

**\$4 (Dine in only)**



#### Portobello Tacos

Portobello tacos made with Hot Mama's signature seasoning and served with house made black bean & corn salsa.

**2 for \$7**

#### Fish Tacos

Two beer battered and fried haddock tacos dressed with our house made tangy cabbage slaw and spicy remoulade. Topped with tomato and onion.

**2 for \$10**

#### Quesadilla

Choice of Mexican spiced chicken or slow roasted pulled pork, melted pepper jack cheese with lettuce, tomato and onion. Served with Mexican rice.

**\$8**



#### Nachos

House fried nacho chips topped with tomato, onion, and jalapeños, smothered in a nacho cheese sauce.

**\$5 (add chicken for \$2)**



#### Jalapeño Queso Dip

House made queso, loaded with fresh jalapeños. Served with fresh corn chips.

**\$5**



#### Chips and Salsa

Fresh corn tortilla chips and a side of house made salsa.

**\$3**



#### Side of Mexican Rice

**\$3**

Add House made queso for **\$1** or sour cream for **\$.50**





## CLAM JAM WEDNESDAY:

### Steamers (Seasonal)

One dozen Middleneck clams steamed and served with clarified butter.

**\$5 (Dine in only)**

### On the Half Shell (Seasonal)

One dozen Middleneck clams served raw with lemon.

**\$7 (Dine in only)**

Our Delicious Clams Casino are available for only

**\$10**

## TGI FRIDAY:

### Jumbo Fish Fry

A healthy filet of ocean caught Haddock, dipped in our seasoned beer batter and fried to a crispy perfection.

This beauty is served with our hand-cut fries and is accompanied by our unique house made sweet coleslaw and house made tartar sauce. You Deserve It!!

**\$13.25**

### Broiled Fish Dinner

Jumbo Broiled haddock seasoned with our house blend of seasoning. Served with house made sweet coleslaw, house made tartar sauce and hand-cut fries.

**Make it Cajun at no extra charge!**

**\$13.25**

### Greek Fish Dinner

Jumbo Broiled haddock with feta cheese, diced tomato, onion and olive tapenade, served with house made sweet coleslaw, house made tartar sauce and Hand-cut fries.

**\$13.75**

### Crab Stuffed Haddock

Moist and flakey haddock filet topped with a flavorful crab meat stuffing finished with a hint of lemon and a buttery Beurre Blanc sauce. You deserve it!

**\$14.50**

### Fish Tacos

Two beer battered and fried haddock tacos dressed with our house made tangy cabbage slaw and spicy remoulade. Topped with diced tomato and onion. A Must Try!

**2 for \$10**

### Popcorn Shrimp Dinner

Delicious shrimp lightly dusted in our own house made breading and deep fried to a golden brown. Served with hand-cut fries, sweet coleslaw and cocktail sauce.

**\$12.75**

### The Captain's Platter

Beer battered and fried Haddock, popcorn shrimp, and fried clam strips. Served with our sweet house made coleslaw and hand-cut fries.

**\$13.75**

## SATURDAY AND SUNDAY

### Brunch:

Served all day and night. Along with our regular menu.

Sat: 12p – 12a Sun: 12p – 10p

### Brunch Sammy

Choice of bacon or ham. Egg, cheddar, choice of bread (sourdough, wheat, rye or roll).

**\$5**

### Side of house made hash browns

**\$3.75**

### Burger in a Hole

Hand packed beef burger cooked well done, with a fried egg in the center. Topped with pepper jack cheese and served with hand-cut fries.

**\$9**

### Slammin' Hash

Slow roasted pulled pork served with fresh cut fried sweet potatoes and a fried egg.

**\$8**

### BYO 3 Egg Omelette

Includes cheese and one item with fried spuds and toast.

Choices: Ham, salami, capicola, bacon, pulled pork, white cheddar, pepper jack, American/Swiss, Swiss, provolone, goat cheese, sautéed spinach, Portobello mushroom, tomato, grilled onion, jalapeños or feta. See prices for additional choices under "Between the Bread".

**\$6.75**

### Classic Eggs Benedict

Two perfectly poached eggs atop English muffins with grilled ham and a delicate house made hollandaise.

**\$10**

All taxes included.

Prices subject to change.

