

New 2025 Hooper's Menu Items

New Wing Flavors:

CHESAPEAKE HOT HONEY: A COMBINATION OF SWEET HONEY, CHESAPEAKE SEASONING AND A LITTLE HEAT (SWEET AND SPICY, MILD TO MEDIUM HEAT)

REAPER'S REVENGE: GRIM REAPER SEASONING INFUSED WITH CAROLINA REAPER PEPPER. (BOLD AND SMOKEY FLAVOR, EXTREME HEAT)

New Apps:

FRIED GREEN TOMATOES- DID SO WELL AS A SPECIAL THAT WE ADDED IT TO THE MENU!

4 SLICES OF BREADED AND FRIED GREEN TOMATOES, TOPPED WITH 3 oz OF JUMBO LUMP CRAB MEAT, PICO DE GALLO, AND DRIZZLED WITH OUR SIGNATURE SOUTHERN REMOULADE (OUR OWN SPICY SECRET RECIPE OF A MIX OF OUR HOMEMADE RANCH, CORN, PICO DE GALLO, HABENERO, AND A FEW OTHER SECRET INGREDIENTS. CONTAINS DAIRY) \$19

LEFTY'S CRABBY EMPANADAS- ADDED FROM LAST SEASON'S SNEAKY'S MENU!

4 HANDMADE EMPANADAS (SIMILAR TO A FRIED DUMPLING), STUFFED WITH JUMBO LUMP CRAB MEAT AND STREET CORN DIP, WHICH CONTAINS ROASTED CORN, JALAPENOS, CREAM CHEESE, AND ROASTED GARLIC. DRIZZLED WITH CHESAPEAKE AIOLI. INSPIRED BY OUR SISTER RESTAURANT, PANCHO & LEFTY'S. \$19

SWEET POTATO FRIES: NEW THIS YEAR! SMALL BASKET SIMILAR TO A LA CARTE ITEMS. SERVED WITH HONEY MUSTARD \$9

AVAILABLE AS AN UPGRADED ENTRÉE SIDE FOR EXTRA

New Soups and Salads:

CREAM OF CRAB CAKE- NEW THIS YEAR! OUR CLASSIC CREAM OF CRAB SOUP SERVED IN A SMALL BOWL WITH A PETITE SIZE OF OUR SIGNATURE CRAB CAKE (2.5 oz) IN THE CENTER. GREAT WAY TO SATISFY YOUR BLUE CRAB CRAVING!! \$18 (Not available in the souvenir mug)

GF MEDITERRANEAN SALAD- NEW THIS YEAR! A STARTER SIZED SALAD COMPRISED OF MIXED GREENS, CUCUMBERS, TOMATOES, RED ONION, FETA CHEESE, AND KALAMATA OLIVES SERVED WITH HOMEMADE GREEK DRESSING. \$15

GF THE ALL-AMERICAN- NEW THIS YEAR! ALL YOUR FAVORITE PARTS OF A BACON CHEESEBURGER, DECONSTRUCTED OVER A BED OF CRISPY GREENS AND DRIZZLED WITH CHEF CHRIS' FAMOUS BIG BRACK SAUCE (OUR OWN VERSION OF BIG MAC SAUCE). OUR CLASSIC 8 oz ANGUS BURGER PATTY CRUMBLED AND SERVED ON TOP OF A BED OF CRISPY GREENS, ALONG WITH BACON, AMERICAN CHEESE, TOMATOES, AND RED ONIONS, DRIZZLED WITH BIG BRACK SAUCE. \$19

New Entrees:

GF **JAMAICAN JERK SWORDFISH**- NEW THIS YEAR! 8OZ SWORDFISH FILLET, GRILLED WITH SPICY JERK SEASONING AND TOPPED WITH PINEAPPLE SALSA. SERVED WITH ISLAND RICE AND SUMMER ROASTED VEGGIES (YELLOW AND GREEN SQUASH, CHERRY TOMATOES, AND RED ONION ROASTED WITH A HINT OF GARLIC) NO SUBSTITUTIONS \$38

SCALLOP RISOTTO- NEW THIS YEAR! 5 PAN SEARED SEA SCALLOPS SEASONED WITH SEASIDE SEASONING, SERVED OVER A CREAMY MUSHROOM RISOTTO (SMALL TENDER PASTA LIKE RICE), WITH CHOPPED ASPARAGUS AND CHERRY TOMATOES MIXED IN. \$39

Dessert:

Mini Key Lime Pie: Locally made, personal size \$12

Other Changes:

- Hot honey glaze on pork chop instead of bourbon glaze
- Fried fish on tacos is now coconut encrusted cod
- Atlantic Salmon bur blanc sauce is mixed with a garlic, tomato pesto
- Awesome Clawsome is now cooked in the New Feast Kitchen and sent to the table as soon as it is finished, similar to dozens of crabs.
- Pepsi Zero instead of Diet Pepsi
- New smoothie flavors: Orangesicle and Blue Raspberry

New Feast Kitchen:

All items from the AYCE are now cooked in the upgraded steam room and sent out by the crab expo. All feast food item refills are to be rung into the computer with memos for extra condiments, no seasoning items, etc. Pay attention to the refills. Do not ring in refills for all 8 feasts at your table, if only 2 people are still eating!

Removed Items:

- Coconut shrimp app and dinner
- Oyster Rockefeller
- Steak Bistro Salad