109th HOLE

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.
10/30/26

1st Half

Soup of the Day 6

Firecracker Shrimp 16 GF
Crispy Shrimp, Scallions
Sesame Seeds, Firecracker Sauce

Bacon-Wrapped Dates 11
Cider-Maple Glaze, Fresh Herbs
Blue Cheese Crumbles

Warm Deviled Crab Dip 15 GF
Blue Crab, Holy Trinity
Mozzarella, Tortilla Chips

Onion Ring Tower 9 V
Guinness-Battered Onion Rings
Ranch, 109 Sauce

Spinach & Artichoke Dip 13 V GF
Boursin, Parmesan, Garlic
Crispy Tortilla Chips

Bavarian Pretzel 10 V
Smoky Honey Mustard
Garlic Hummus

Pretzel Charcuterie Board 21
Chef's Selection of Local Meats & Cheeses, Mixed Olives, Fig Jam
Whole-Grain Mustard, Grape Clusters
Served in a Bavarian Pretzel

Boneless Wings 8/15 Regular Wings 11/18
Lemon Pepper, Buffalo, Tangy BBQ, or Sauce of the Week
Ranch or Blue Cheese
Carrot & Celery Sticks

Oyster Salad 19 GF
Fried Oysters, Baby Arugula, Pickled Onions, Shaved Parmesan
Baby Heirloom Tomatoes, Caper-Dill Dressing

Classic Caesar Salad 9/12 GFA
Romaine Lettuce, Focaccia Croutons, Parmesan
White Anchovies, Caesar Dressing

Garden Salad 8/11 V GF
Arugula, Romaine Lettuce, Tomatoes
Feta, Carrots, Cucumber, Ranch Dressing

Vegan Taco Salad 18 V GF
Ground Tofu, Romaine Lettuce, Pico de Gallo, Avocado
Black Beans, Corn Salsa, Tortilla Chips, Chipotle-Lime Dressing

Protein Add-Ons: *Scottish Salmon** **11**, *Domestic Shrimp* **12**
Marinated Chicken Breast **7**, *Fried Oysters* **9**, *4 oz Burger Patty** **7**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2ND HALF

Double Smashburger* 15
Two Griddled Patties, American Cheese, Shredded Lettuce
Tomato, House Pickles, 109 Sauce, Brioche Bun

Philly Cheesesteak 17
Shaved Beef, White American Cheese, Peppers & Onions
Toasted Hoagie Roll

The Ridge Burger* 17
8 oz Angus Burger Patty, Applewood-Smoked Bacon
Caramelized Onions, White Cheddar, Shredded Lettuce, Tomato
Pickles, 109 Sauce, Brioche Bun

Meatball Sub 18
Beef, Veal & Pork Meatballs, Marinara Sauce, Sliced Provolone
Parmesan Cheese, Fresh Basil, Toasted Hoagie Roll

Chicken Parmigiana Sandwich 17
Parmesan-and-Herb-Breaded Chicken, Marinara Sauce, Fresh Basil
Sliced Provolone, Parmesan, Toasted Hoagie Roll

Oyster or Shrimp Po' Boy 18
Crispy Oysters or Wild-Caught Domestic Shrimp, Shredded Romaine
Diced Tomatoes, House Pickles, Cajun Remoulade
Toasted Hoagie Roll

Salmon Wrap* 18
Grilled Salmon, Crisp Romaine, Baby Tomatoes, Caper-Dill Dressing
Pickled Red Onions, Spinach Tortilla

Fried Seafood Basket 18 GF
Eight Hand-Breaded Wild-Caught Domestic Shrimp
or Oysters, Coleslaw

Served with Choice of Side
French Fries, Sweet Potato Fries, House Chips, Guinness Onion Rings
Coleslaw, Caesar Salad, Garden Salad, Fresh Fruit

OVERTIME

Skillet-Baked Chocolate Chip Cookie à la Mode 9
Vanilla Bean Ice Cream

Scooped Gelato 7
Ask Your Server for Available Flavors

GF Gluten Free V Vegetarian V Vegan GFA Gluten Free Available

Specialty Cocktails

Spicy Margarita 16
Herradura Blanco Tequila, Cointreau, Fresh Jalapeños
Fresh Lime Juice, Agave, Tajín Rim

Skidaway Palmer 14
Landings Private Label Vodka, Mango Liqueur, Iced Tea, Lemonade

Lucky Mule 14
Irish Whiskey, Regatta Ginger Beer, Fresh Lime Juice

The 109th Spritz 15
Ketel One Vodka, Cranberry Juice, Rosemary Simple Syrup, Prosecco

Zero-Proof Lemon Drop 7
Fresh Lemon, Simple Syrup, Club Soda, Sugar Rim

Draft Beer

Miller Lite	4.00
Yuengling	4.00
Michelob Ultra	4.00
Guinness (16/20 oz)	6.50/8.00
Terrapin Hopsecutioner IPA	6.50
Landings Lager	5.50
Stella Artois	6.50
Samuel Adams Seasonal	6.50
Creature Comforts Tropicália IPA	6.50
Sierra Nevada Pale Ale	6.50
Devils Backbone Vienna Lager	6.50
SweetWater 420 Extra Pale Ale	6.50

Bottled Beer

Miller Lite	4.00
Budweiser	4.00
Corona	5.50
Corona Light	5.50
Blue Moon	5.50
Bud Light	4.00
Michelob Ultra	4.00
Coors Light	4.00
Heineken	5.50
Angry Orchard	5.50
Heineken 0.0	5.50
Samuel Adams NA	5.50
Athletic Brewing Co. NA	5.50

Wines

WHITE

Landings Chardonnay	8.50
Landings Sauvignon Blanc	8.50
Landings Pinot Grigio	8.50
Giesen NA Sauvignon Blanc	8.50
Kendall-Jackson Chardonnay	10.50
Stoneleigh Sauvignon Blanc	10.50
Sonoma-Cutrer Chardonnay	14.00
Maso Canali Pinot Grigio	14.00
Lone Birch Riesling	10.50
Conundrum White Blend	38/btl
Santa Margherita Pinot Grigio	49/btl

RED & ROSÉ

Landings Cabernet Sauvignon	8.50
Landings Merlot	8.50
Landings Red Blend	8.50
Ariel NA Cabernet Sauvignon	8.50
Bieler Père & Fils Rosé	10.50
Meiomi Pinot Noir	14.00
Quilt Cabernet Sauvignon	18.00
La Quercia Montepulciano d'Abruzzo	29/btl
Cigar Box Malbec	29/btl
Conundrum Red Blend	38/btl
Austin Hope Cabernet Sauvignon	72/btl