



Chilli Peppers GRILL & PUPUSERIA

GREAT FOOD FROM AROUND THE WORLD

lunch menu

starters

FRESH WARM TORTILLA CHIPS

With housemade salsa
Add guacamole or queso

CHIMMICHURRI OYSTERS*

Local Rose Bay oysters sauteed in our National Award winning chimmichurri sauce, served with house-made crostinis & shredded parmesan

FRIED CHICKEN WINGS

Jumbo wings tossed in our buffalo sauce (hot or mild), served with ranch dressing

SMOKED CHICKEN WINGS

Brined, smoked and finished on the grill with our soon-to-be famous dry rub (available for purchase)

CAJUN CHICKEN BITES

Brined in pickle juice, breaded & fried golden, served with Cajun ranch

CHICKEN & BLACK BEAN SPRING ROLLS

Slow cooked, pulled chicken, black beans, peppers, onions & monterey jack & cheddar, fried in a pastry wrap & topped with spicy ranch, served with sassy slaw

BOOM BOOM SHRIMP

Fried shrimp tossed in tangy Thai chili sauce

TUNA TARTARE TACOS

Diced Ahi tuna tossed with wasabi aioli & chipotle soy mustard in a wonton taco shell

CLAM STRIPS

Fresh clams hand breaded & fried golden, served with remoulade

CRAB BALLS

Five bite size crab balls fried golden, served with remoulade

NACHOS

House fried tortilla chips topped with black beans, monterey jack & cheddar, lettuce, salsa, sour cream & scallions

Add slow cooked pulled chicken, pork, or braised & seasoned ground chuck

STUFFED JALAPENOS

Garden fresh japs stuffed with a mix of cream cheese & salsa topped with melted cheese, served with tortilla chips, salsa, sour cream & garnished with scallions

Add crabmeat
Add bacon

CRAB DIP

A creamy blend of lump & claw meat served warm with tortilla chips.

HUSH PUPPIES

Sweet Betsy brand, served with chipotle honey butter

HOT CHIPS

Fresh made potato chips sprinkled with Chilli's special seasoning, served with spicy ranch

SIDEWINDER CHEESE FRIES

Bent Arm Ale battered twisted potato wedges fried golden & topped with queso

POT OF MUSSELS*

Prince Edward Island mussels tossed with a white wine garlic sauce, served with crusty bread

COCONUT SHRIMP

Jumbo shrimp fried golden, served with sweet chili sauce

steamer bar

STEAMED SHRIMP*

Jumbo shrimp seasoned with our Chilli Peppers Seafood Seasoning, served with cocktail sauce & butter
half pound / pound

SNOW CRAB LEGS*

Alaskan snow crab legs served with butter
half pound / pound Market Price

MUSSELS*

One pound of Prince Edward Island mussels served with butter

STEAMED VEGGIES*

Seasoned with Chilli Peppers Seasoning & served with parmesan & butter

SHRIMP & CRAB COMBO*

Half pound of seasoned jumbo shrimp & half pound of Alaskan snow crab legs, served with cocktail sauce & butter
Market Price

soups

BEEF SIRLOIN CHILI

Chunks of choice sirloin, slow cooked with our blend of seasoning, topped with cheese, sour cream & scallions, served with tortilla chips
Cup / Bowl

SHE CRAB BISQUE

Light creamy bisque with a hint of Sherry
Cup / Bowl

CARAMELIZED ONION AND CHIPOTLE

Like french onion soup with an attitude
Cup / Bowl

ROASTED TOMATO & CRAB (seasonal)

Fire roasted tomatoes & lump crab in a creamy base
Cup / Bowl

Our soups are available to take home with you! Ask your server for details.

salads

HOUSE SALAD

Organic mixed greens & romaine lettuce with tomatoes, onions, cucumbers, parmesan cheese & fresh croutons

CAESAR SALAD

Romaine lettuce tossed in tequila lime Caesar dressing topped with parmesan & croutons

TACO SALAD

Crispy tortilla bowl filled with your choice southwestern pulled chicken, slow roasted pulled pork, or ground beef, topped with black beans, monterey jack & cheddar, lettuce, pico de gallo, salsa & sour cream

CAROLINA FRIED SALAD

Chicken bites marinated in pickle juice then battered and fried golden brown with bacon bits, cucumber, tomatoes, & red onion

CHILLI PEPPERS HOUSE MADE DRESSINGS

Tequila Lime Caesar
Italian
Bleu Cheese
Ranch
Habanero Ranch
Balsamic Vinaigrette
Raspberry Vinaigrette

SALAD TOPPERS

Grilled marinated chicken breast
Southern fried chicken bites
Fish of the day / Crabcake / Grilled sirloin steak
Add blackening

beverages

HOME MADE SODAS OR LEMONADE

Flavored with Monin all natural syrups (Blueberry, Peach, Strawberry or Mango)

FOUNTAIN DRINKS

Pepsi / Diet Pepsi / Mug Root Beer / Pink Lemonade Mountain Dew / Sunkist

ICED TEA / COFFEE / HOT TEA / MILK

TAKE HOME OUR AWARD-WINNING
HOUSE MADE SAUCES

Chimmichurri • Salsa • Pico De Gallo

\$5 EACH

coastal fare

SHRIMP PLATTER

Fried shrimp, served with a side of cocktail sauce, sassy slaw, seasoned fries & hushpuppies

OYSTER PLATTER

Fried oysters, served with a side of cocktail sauce, sassy slaw, seasoned fries & hushpuppies

COCONUT SHRIMP PLATTER

Fried coconut shrimp, served with sweet chili sauce, sassy slaw, seasoned fries & hushpuppies

CLAM STRIP PLATTER

Fresh clams hand breaded & fried golden, served with remoulade

CRAB CAKE ENTREE

A crab cake with a mix of lump & claw meat for sweetness & topped with tartar sauce, served with fiesta rice & sauteed veggies

FISH & CHIPS

Fresh fish hand breaded & fried golden, served with cole slaw, home made chips & hushpuppies

BUILD YOUR OWN STIR FRY

Your choice of meat, stir-fried with fresh cut veggies tossed in house made Asian brown sauce, served over rice

Vegetable
USDA Choice Sirloin
Chicken
Shrimp

STEAMER POT*

Fish of the day & veggies steamed to perfection, served with parmesan cheese & drawn butter upon request

Fish of the day
Shrimp & Veggies
Fish, Shrimp & Veggies

sandwiches

Served with lettuce, tomato & your choice of jalapeno potato salad, seasoned fries, sassy slaw, beans & rice, chips & salsa or frazzled onions

SCALLOP, SHRIMP OR OYSTER PO' BOY

Golden fried scallops, shrimp or oysters served on toasted Cuban bread topped with southwestern cheese

GRILLED MARINATED CHICKEN BREAST

Topped with provolone, bacon & BBQ mayo on a toasted potato roll

CUBAN

Slow cooked pulled pork, spicy ham, swiss cheese, mustard, mayo & pickle on toasted Cuban bread

CAJUN CHICKEN LITTLE

This chicken sandwich is so good, you'll think the sky is falling! Brined & battered, fried golden & topped with spicy ranch

FRENCH DIP

Boars Head premium roast beef topped with provolone on a toasted Cuban roll with au jus

Add grilled mushrooms & onions

CHILLI'S CHEESE STEAK

Our take on the Philly. Shaved ribeye steak, grilled peppers, onions, mushrooms & southwestern cheese on a toasted Cuban roll

CRAB CAKE

House made crab cake with a mix of lump & claw meat for sweetness, fried golden & topped with remoulade, served on a toasted potato roll

PORK BBQ

Slow roasted pork served with sassy slaw & chipotle BBQ sauce on a toasted potato roll

GRILLED PORTOBELLO MUSHROOM

Marinated & topped with melted provolone, chimichurri sauce & frazzled onions

southwestern fare

Served with black beans & rice, monterey jack & cheddar, salsa & sour cream. Add guacamole for .99

PUPUSAS

Two handmade grilled thick corn masa filled with mozzarella & your choice of bean, pork or shrimp. Served with special sauce & slaw, beans & rice

CHIMMICHANGA

Slow cooked pulled chicken or pork with monterey jack & cheddar wrapped in a flour tortilla & deep fried, served with our signature chimichurri

FAJITAS

Warm flour tortillas served with your choice of protein grilled with peppers & onion

Veggie
Adobo Chicken
Shrimp
Steak

TACOS

Three crispy corn tortilla shells filled with shredded chicken or ground beef, monterey jack & cheddar, served with lettuce, salsa & sour cream

BUILD YOUR OWN BAJA TACOS

Fresh flour tortillas with your choice of protein, cabbage slaw, pico de gallo & chipotle aioli

Grilled Adobo Chicken
Local Fried Shrimp
USDA Choice Sirloin or Fish of the Day

WET BURRITO

Your choice of filling stuffed in a flour tortilla topped with enchilada sauce & monterey jack & cheddar

Slow cooked chicken
Seasoned ground beef
Veggie

ENCHILADAS

Your choice of filling stuffed in two corn tortillas, topped with enchilada sauce, queso & mixed cheese, served with lettuce, salsa & sour cream

Chicken
Seasoned ground beef
Veggie

QUESADILLA

Your choice of filling, monterey jack & cheddar in a flour tortilla, served with lettuce & salsa

Cheese
Veggie
Seasoned ground beef
Chicken with chimichurri
Sirloin steak with house made steak sauce
Crabmeat with peppers & onions
Shrimp with peppers & onions
Fish of the day with spicy pineapple salsa

specialty burgers



All burgers are hand crafted with 1/2 pound of 100% certified Angus Beef & served on a toasted potato roll from Proof bakery with your choice of jalapeno potato salad, seasoned fries, sassy slaw, beans & rice, chips & salsa or frazzled onions

ALL-AMERICAN STEAK HOUSE BURGER*

Sauteed mushrooms, cheddar cheese, french fries, bacon & homemade steak sauce

SMOKEY CHIPOTLE BURGER*

Chipotle spiced burger topped with frazzled onions, bacon & smoked gouda cheese

TEX-MEX BURGER*

Topped with home made guacamole, pico de gallo & provolone cheese

BEYOND BURGER*

A vegetarian burger like no other! It tastes & satisfies just like beef. Topped with your choice of cheese (cheddar, swiss, provolone or bleu)

EL DIABLO BURGER*

Fire roasted jalapenos, provolone cheese and frazzled onions with smoky chipotle aioli

SURF & TURF BURGER*

A grilled burger topped with lump crabmeat, provolone & frazzled onions

BLACK & BLEU BURGER*

Blackened burger topped with bleu cheese & frazzled onions

CLASSIC BURGER*

Topped with your choice of cheese (cheddar, swiss, provolone or bleu) & served on a toasted potato roll

Add bacon

sides

Jalapeno Potato Salad
Sassy Slaw
Seasoned Fries

Frazzled Onions
Black Beans & Rice
Tortilla Chips & Salsa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Alert your server to any special dietary requirements.



GET YOUR BEACH LIFE PINT GLASS \$5

FEEDING A CROWD?

ASK ABOUT OUR TO-GO / DELIVERY SERVICE FOR BREAKFAST, LUNCH, DINNER, AND PARTIES!