**LUNCH**

**Okeechobee Gumbo**
The classic gumbo with our special twist, okra (of course), cajun seasonings, seafood and chorizo sausage, served with a grit cake.

**Sandwiches**

All sandwiches come with house fries, sweet potato chips, kickin’ slaw or fresh collard greens.

- **Papa Gator’s Brisket**
  Beef brisket grilled with our rub and cooked low n’ slow, with grilled onions and Swiss cheese served on crunchy French bread with au jus.

- **Boneless Chicken Breast**
  Fried or grilled on a roll with lettuce, tomato, pickle. Add cheese and bacon for additional cost.

- **Warm Grilled Veggie Wrap**
  Grilled zucchini, red pepper, portobello mushroom, and red onion wrapped in a flour tortilla with a side of roasted garlic feta spread.

- **Grilled Black Bean Burger**
  Topped with cheddar cheese, lettuce, tomato and roasted red pepper.

- **Salmon B.L.T.**
  Fresh cut grilled salmon, bacon, lettuce, tomato and sweetmayonnaise on crunchy French bread.

- **Grilled Cheesy Club**
  For grilled cheese lovers, a slab of aged cheddar, Swiss, American cheese, bacon and tomato sandwiched between 2 slices of homemade bread, dusted with parmesan cheese and grilled to a crispy finish.

- **Fish Reuben**
  Your choice of fresh farm raised fish, hand-battered, fried, grilled or blackened fried with kraut, and cheese on a fresh baked roll. Substitute salmon for additional cost.

**Punta Rassa Burgers**

All burgers come with house fries, sweet potato chips, kickin’ slaw or fresh collard greens.

- **Cracker Classic Cheddar Burger**
  Angus ground beef burger with bacon, cheese, lettuce, tomato and pickle. Add avocado for additional cost.

- **Chopped Chuck Steak**
  Ground Chuck grilled and covered with caramelized onions and gravy (no bun). Add mushroom for additional cost.

- **Cattle Drive Burger**
  Rio Angus beef with Swiss cheese, caramelized onions and bacon. Topped with a heap of crispy onion straws and sweet BBQ sauce.

**Apalachicola Po’ Boys**

Coated with our signature breading and served on fresh Crunchy French Bread. Served with sweet southern mayo, lettuce, tomato and your choice house fries, sweet potato chips, kickin’ slaw or fresh collard greens.

- **Shrimp**
  Catfish

- **Gator Tail**
  Oysters
  (When we can get ‘em fresh)

SOON TO BE LEGENDARY! JUST ASK US!

**Pine Island Bay Fry Baskets**

Served with house fries or fresh cut sweet potato chips and our kickin’ slaw or fresh collard greens. Zero trans-fat fry oil.

- **Manasota Coconut Shrimp**
  Jumbo shrimp (8),eled and dredged in coconut flakes and deep fried to a crunchy golden brown and served with coconut orange sauce.

- **Mom’s Crab Cakes**
  Indescribable and already famous, (2) breaded and pan fried crab cakes (blue crab) made with our secret family recipe.

- **Catfish Fry**
  Fresh catfish fried to order with our signature breading and served with cocktail or tartar sauce.

- **Oyster Basket**
  Fresh oysters, fried to order with our signature breading with cocktail or tartar sauce.

- **Panko Fried Shrimp**
  Jumbo shrimp (8), breaded in seasoned Panko breadcrumbs and fried golden brown. Served with cocktail or tartar sauce.

- **Buttermilk Fried Chicken Strips**
  Seared in buttermilk with panko breading.

- **Gator Basket**
  Wild caught gator tail fried with our signature breading.

**St. Augustine Crackin’ Cool Salads**

Served with toasted crostini and your choice of:

- Homemade Ranch
- Blue Cheese
- Balsamic Vinaigrette Dressing

- **Ponte Vedra Salad**
  Jumbo shrimp, crispy green leaf lettuce, avocado, hearts of palm, onion, and vine ripened tomatoes arranged #Floridacrackerstyle with choice of dressing.

- **Caesar Salad**
  Fresh, crispy lettuce, crunchy croutons, and freshly grated parmesan cheese with classic Caesar dressing.
  - Add grilled shrimp
  - Add grilled or blackened chicken
  - Add buttermilk fried chicken strips
  - Add salmon

- **Cracker House Salad**
  Fresh field greens topped with juliened chicken breast, ham, jack and cheddar cheese, tomatoes, boiled egg and crumbled bacon with your choice of dressing.

**Finger Lickin’ Good Sides**

**Breakfast and Lunch**

<table>
<thead>
<tr>
<th>Tuesday - Sunday</th>
<th>7:00 am - 2:30 pm</th>
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<tbody>
<tr>
<td>Closed Mondays</td>
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</tbody>
</table>

- **Breakfast**
  - French Toast
  - Waffles

- **Lunch**
  - Dips
  - Fresh Squeezed Juices

**Menu Changes**

- **Mimosa**
  - French Press Coffee

**Cracker House Drinks**

- **Black & White**
  - Red Wine Spritzer
  - White Wine Spritzer

- **Cracker House Special**
  - Fleur de Lys

**Cracker House Specialties**

- **Bleu Cheese Dressing**
  - Blue Cheese Dressing

**Social Media Links**

- **Facebook**
- **Twitter**
- **Instagram**

**Website**

www.FlaCracker.com

**Phone Number**

904-683-1996

1842 Kings Avenue
Jacksonville, FL

**Lunch Sides & Cracker Luxuries**

<table>
<thead>
<tr>
<th>Side of Gator</th>
<th>Kickin’ Slaw</th>
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<tbody>
<tr>
<td>Grilled Chicken</td>
<td>Cottage Cheese</td>
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<tr>
<td>Salsa Fresh Made</td>
<td>House French Fries</td>
</tr>
<tr>
<td>Sour Cream</td>
<td>Country Cooked Apples</td>
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<tr>
<td>Cup of Fresh Fruit</td>
<td>Fresh Collard Greens</td>
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</tbody>
</table>

* Before placing your order, please inform us if a person in your party has a food allergy.*

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be prepared in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

**Cracker Kitchens**

- **Brooksville**
- **Jacksonville Beach**
- **Keystone Heights**

**Cracker Kitchens**

- **San Marco**
  - 904-683-1996

**Floridacrackerstyle**

#Floridacrackerstyle
Consumption of raw animal foods and/or raw egg products may cause food borne illness, especially if you have certain medical conditions.

**Boca Grande Skillet Scrambles**
San Ann Skillet
Fresh ground beef, scrambled eggs mixed with onions, bell peppers, and jack and cheddar cheese, diced tomatoes, served on top of skillet potatoes and a warm flour tortilla - with a side of salsa and sour cream.

Hen House Skillet
Scrambled eggs mixed with sausage, onions, bell peppers, and jack and cheddar cheese, served on top of skillet potatoes with toast or biscuit.

Fajita Skillet
Grilled fresh chicken fajita strips and scrambled eggs with onions, bell peppers, jack and cheddar cheese, diced tomatoes, served on top of skillet potatoes and a warm flour tortilla - with a side of salsa and sour cream.

### Cracker Kitchen Famous Pancakes, Waffles and French Toast

<table>
<thead>
<tr>
<th>Pancakes</th>
<th>Prepared from scratch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Fashioned Buttermilk Pancakes</td>
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<tr>
<td>Panhandle Pecan Pancakes</td>
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<tr>
<td>Chocolate Chip Pancakes</td>
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<tr>
<td>Banana Pancakes</td>
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<tr>
<td>Brooksville Blueberry Pancakes</td>
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<tr>
<td>Pancakes</td>
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<tr>
<td>Cinnamon Sugar Pancakes</td>
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</tr>
<tr>
<td>Pancakes/Apple cinnamon pancakes with homemade apple compote topping</td>
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</tr>
<tr>
<td>One Southern Buttermilk Waffle</td>
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### French Toast On

Thick-Sliced Homemade Bread
FCK Original French Toast
Thick sliced “homemade” bread dredged in egg batter and covered with our sweet whipped butter. Dust with powdered sugar.

Cracker Cristo Sandwich
Virginia Black Oak Ham, scrambled eggs and American cheese between two slices of grilled french toast. Covered with sweet whipped butter. Dust with powdered sugar.

### Sopchappy Panhandled Omelettes

Served with skillet potatoes or grits, homemade toast or biscuit. Homemade raisin toast - additional cost

Cracker Omlette
Sausage, bacon, onions, bell peppers, and jack and cheddar cheese mixed with scrambled eggs and served with a side of country gravy.

Western Omlette
Sweet Virginia Black Oak Ham, jack and cheddar cheese, onions and bell peppers.

Spanish Chorizo Omlette
Sautéed onions, peppers, and Spanish Chorizo combined with fresh scrambled eggs and topped with cheese. Garnished with roasted tomatoes.

Hernando Omlette
Fresh eggs scrambled with fresh tomatoes, black olives, garnished with fresh diced tomatoes.

Mexican Omlette
Jalapeno and bell peppers, onions, jack and cheddar cheese served with homemade salsa and sour cream.

Sponge Diver Omlette
Feta Cheese, seasoned spinach, onions, and black olives, garnished with diced tomatoes. Served with Cucumber Dill Sauce.

Popeye's Omlette
Fresh egg omelette blended with seasoned spinach and onions, jack and cheddar cheese, garnished with fresh diced tomatoes.

+“Shroom” Omlette
Savory sautéed mushrooms with onions, feta, jack and cheddar cheese, garnished with diced tomatoes.

The Bokelia Shrimp
Half dozens jumbo shrimp, fresh avocado, onions, jack and cheddar cheese combined with fresh eggs and served with homemade toast.

Salmon Omlette
Fresh sautéed Atlantic salmon, caramelized onions, seasoned spinach, folded into fresh egg omlette garnished with diced tomatoes.

Oyster Frittata
Fresh Oysters, or Shrimp sautéed with onions, spinach and eggs, sprinkled with bacon crumbles, feta and parmesan cheese. Garnished with fresh diced tomatoes.

### Specialty Omelettes

**B baseman’s**

<table>
<thead>
<tr>
<th>Cracker Kitchen Classics</th>
<th>Choose One Entree</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kielbasa</td>
<td>Salt Cured Country Ham</td>
</tr>
<tr>
<td>Fresh Grilled Chicken Breast</td>
<td>Salmon</td>
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</tbody>
</table>

Served with two large eggs; the way you like them; grits or potatoes, toast or a biscuit. Home style raisin toast - additional cost

### What is a Florida Cracker?

The term generally describes a class of early Florida pioneers, mainly small farmers and cattle ranchers. Cracker cowboys are sometimes called cow hunters. When it was time for branding or driving the cattle to market, the cracker cowboys would search the swamps and round up all the cows with the aid of whips and cattle dogs. Florida Crackers are also distinguishable by their hair color, mostly sandy brown, and their clothing which is made from homespun cotton. They are known for their hospitality and unique culture.