



NO LIMITS RESTAURANT & LOUNGE

MEET • EAT • DRINK • DISCOVER

APPETIZERS

Roasted Red Pepper Caprese

Fire roasted red peppers marinated in olive oil, served with fresh mozzarella, fresh basil and a balsamic drizzle 9.99

Cajun Shrimp-N-Grits

Seasoned jumbo shrimp, sautéed with crumbled bacon, finished with a Cajun cream sauce and served over jalapeño and cheddar grits 10.99

Mac and Cheese Fritters

Three cheese macaroni rolled, breaded and flash fried, served with a rich marinara dipping sauce 7.99

Fried Pickles

Kosher dill pickle chips, dredged and golden fried, served with a spicy aioli dipping sauce 7.99

Tuna Salad Lettuce Cups

Homemade chunk white tuna salad, in yellow endive lettuce cups and topped with crumbled crispy bacon 6.99

Deviled Eggs

Three eggs halved and stuffed with our deviled filling, topped with crispy bacon crumbles and smoked paprika 5.99

Signature Wings

A pound of fresh chicken wings, tossed in your choice of hot, mild or BBQ sauce, served with choice of dipping sauce and celery 9.99

Goat Cheese Marinara

Creamy goat cheese medallions baked in a bed of rich marinara sauce, served with toasted baguettes 9.99

Grilled Beef Kabobs

Skewered beef tips grilled with onions, peppers, mushrooms and grape tomatoes, finished in a Worcestershire glaze 12.99

Lump Cheesy Fries

Seasoned French fries, topped with lump crab meat, jalapeños and a melted white cheese sauce 12.99

SOUPS AND SALADS

Add grilled chicken 3.00, grilled shrimp 4.00 or sliced steak 5.00

Creamy Tomato Basil Soup 2.99

Simple Garden Salad

Crisp field greens, homemade croutons, cucumbers, tomatoes, red onion and choice of dressing 6.99

Endive Goat Cheese Salad

Yellow endive, tossed in a lemon vinaigrette, topped with goat cheese and crushed walnuts 9.99

Soup Du Jour 3.99

Traditional Caesar Salad

Chopped romaine, grated parmesan cheese, homemade croutons and creamy Caesar dressing 7.99

“Granny’s” Spinach Salad

Fresh spinach tossed with Granny Smith apples, blue cheese, bacon crumbles and raspberry vinaigrette 8.99

SANDWICHES AND WRAPS

Served with French fries and pickles. Sub onion rings 1.00

Salmon “BLT”

Our No Limits signature; grilled salmon, crispy bacon, lettuce, tomato and spicy aioli on a brioche bun 14.99

Crab Cake Sandwich

Lump crabmeat patty, topped with spicy red cabbage slaw. Served with cocktail sauce or tartar sauce 13.99

Crispy Chicken Wrap

Crispy chicken, lettuce, tomato, shredded cheddar jack and choice of Ranch, BBQ or Buffalo sauce 9.99

Philly Cheesesteak

Chipped steak, sautéed onions and green peppers, smothered in provolone cheese on a hoagie roll 12.99

Veggie Wrap

Eggplant, field greens and vegetables tossed in a balsamic vinaigrette and wrapped in a soft flour tortilla 7.99

“Texas” Grilled Cheese

Four cheeses grilled with bacon and tomato on Texas toast, served with creamy tomato basil soup 8.99



20% gratuity will be added to parties of six or more.

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions



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BURGERS

*Half Pound Angus Burgers cooked to order. Served on a brioche bun with fries and pickles.
Sub side of onion rings 1.00*

All American

Classic American burger topped with the traditional lettuce, tomato and red onion 9.99 • Add cheese or bacon 1.00 each

Aloha Burger

Fresh grilled pineapple, crisp lettuce and seasoned lump crab meat 13.99

Mexi Burger

Spicy pepper jack cheese, tangy salsa, red onion and pickled jalapeños 11.99

Mushroom and Swiss Burger

Sautéed mushrooms, topped with melted Swiss cheese 10.99

Breakfast Burger

Crispy hashbrowns, bacon, melted American cheese and a sunny side up egg!! 12.99

FLATBREADS

Veggie

Spinach, mushroom, eggplant and red onion with marinara and mozzarella 9.99

Buffalo Chicken

Sliced chicken breast, buffalo sauce, crumbled blue cheese and mozzarella 9.99

Hawaiian

Grilled pineapple, crispy bacon, a mushroom puree and cheddar jack cheese 9.99

Meat Lover

Ground beef, pepperoni, bacon, ham, marinara and mozzarella 10.99

Margharita

Classic flat bread with fresh mozzarella, basil and marinara sauce 11.99

ENTRÉES

All entrées include a choice of soup or side salad.

Honey Garlic Chicken

Lightly breaded chicken breast golden fried glazed in honey garlic sauce. Served with Chef's starch and vegetable 16.99

Vodka Penne Pasta

Homemade vodka blush cream sauce tossed in al dente penne pasta 15.99 • Add Chicken 3.00 • Shrimp 4.00

Chicken Cordon Bleu

Sautéed chicken breast, topped with ham and melted Swiss cheese, finished with a dijon mustard cream sauce. Served with open faced Chef's starch and vegetable 17.99

Eggplant Parmigiana

Lightly breaded eggplant, topped with marinara sauce, mozzarella and grated parmesan cheeses, served on a bed of pasta 15.99

Beef Tenderloin

Beef tenderloin medallions topped with a red wine demi glaze, sautéed mushrooms and onions. Served with Chef's starch and vegetable 20.99

NY Strip Steak

Cooked to order and topped with a blue cheese-bacon-butter or golden fried onion rings. Served with Chef's starch and vegetable 20.99

Bacon Wrapped Shrimp

Grilled shrimp wrapped in bacon and glazed in an orange juice and brown sugar wine reduction. Served with Chef's starch and vegetable 21.99

Chicken Fajitas

Hot off the grill, with sautéed onions and peppers, served with a side of shredded cheddar jack cheese, salsa, jalapeños and sour cream 16.99
Shrimp Fajitas 17.99 • Steak Fajitas 18.99

Teriyaki Salmon

Broiled salmon, glazed in teriyaki sauce and served on a bed of sautéed spinach with steamed rice 18.99



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