



888-350-9516

<http://www.nashvilledelivers.com>

# 55 South in Spring Hill

## APPETIZER

Deviled Eggs	\$6.95
<i>topped with fried country ham served with gail's sweet and spicy pickles</i>	
Smoked Wings	\$11.95
<i>Served with comeback sauce</i>	
BBQ CHICKEN NACHOS	\$10.99
<i>pulled chicken, salsa roja, 3 cheeses, lettuce, pico, sour cream, pickled jalapenos</i>	
Fried Pickles	\$8.95
<i>Served with comeback sauce</i>	
Guacamole	\$10.99
<i>Avocados, serrano chile, lime, onion, cilantro, served with tortilla chips</i>	
Smoked Queso BBQ Brisket	\$12.95
<i>House smoked queso topped with BBQ brisket and pico de gallo, served with tortilla chips</i>	
Bag O Shrimp	\$15.95
<i>Cajun butter, served with grilled bread</i>	
Fried Green Tomatoes & Shrimp Remoulade	\$13.55

## GUMBOS AND SALADS

Seafood Gumbo	
<i>Shrimp, crab, and crawfish served with rice and a dark roux</i>	
CHICKEN & SAUSAGE GUMBO	
<i>chicken, andouille and dark roux served with rice</i>	
Caesar Salad	\$8.95
<i>traditional style with romaine hearts and croutons</i>	
55 Wedge Salad	\$8.95
<i>the standard with blue cheese dressing, apple smoked bacon, tomato and red onions</i>	
Spinach with Fried Chicken Salad	\$14.55
<i>Fried chicken with mandarin oranges, pecans, feta, shaved onions with honey cayenne vinaigrette</i>	
Grilled Shrimp Chopped Salad	\$14.55
<i>Bay shrimp, romaine, spinach, bacon, avocado, pico, cherry tomatoes, black-eyed pea relish, lemon-basil vinaigrette</i>	
Veggie Cobb Salad	\$10.99
<i>Romaine and spinach mix with pickled vegetables, broccoli, cauliflower, cherry tomatoes, hard boiled egg, cucumber, beets, and avocado ranch.</i>	

## PLATES

CATFISH PLATE	\$16.95
CHICKEN PLATE	\$16.95
<i>also can have blackened or grilled with our house Road Dust seasoning</i>	
HOT CHICKEN PLATE	\$16.95
<i>fried and tossed in our house hot chicken sauce</i>	

## 55 SOUTH

**Nashville Delivers is NOT affiliated with any of the restaurants in any way. By ordering online from Nashville Delivers you are agreeing to our terms & conditions & authorize Nashville Delivers to pay for, collect, and deliver your order to you and you agree to reimburse Nashville Delivers for the total cost of your order and any additional cost that may occur. We provide a delivery service only, acting as your concierge or pick up agent. We are "not responsible" for mistakes made by the restaurant or quality & preparation of your food. We will do our best to make sure your order is correct. Our drives do review your order with the restaurant, but they are not allowed to open your containers or go through your food. We transport your order in our insulated delivery bags to preserve freshness and ensure food is kept as warm/cold as possible during delivery. But, please note that even with our equipment we cannot guarantee that your food will be the same quality or temperature as if you were dining in the restaurant. Please remember, it is take-out food. \*Also please note that during our peak lunch & dinner rush, we may exceed expected delivery times. If this happens, our driver will contact you to inform you of the delay in delivery. Thank You and Happy Ordering! NASHVILLE DELIVERS POLICY! PLEASE READ!**

## Sandwiches & Entrees

Dirty Bird	\$12.95
<i>BBQ chicken, fried egg, cole slaw, secret sauce on texas toast, served with chips</i>	
Double Burger	\$13.55
<i>House blend beef topped with cheddar, caramelized onions, pickles, mayo, mustard, served with fries</i>	
Hot Chicken	\$12.55
<i>White bread, pickles, mayo, 7/10 spice with chips</i>	
Po Boy Remix	\$15.95
<i>Fried shrimp &amp; fish on gambinos new orleans bread, topped with coleslaw, pickles and comeback sauce with chips</i>	
Fried Green & Pimento BLT	\$12.95
<i>Local cheddar pimento cheese, fried green tomato, bacon, lettuce, comeback sauce on texas toast with chips</i>	
Mahi Rueben	\$15.95
<i>Grilled mahi mahi with cole slaw &amp;</i>	

## SIDES

Side Seasoned Fries	\$4.95
Side Sweet Potato Fries	\$4.95
Side Broccoli	\$4.95
Side Chesse Grits	\$4.95
Side Cole Slaw	\$4.95
Side Fresh Fruit	\$3.75
Side House Chips	\$4.95
Side Red Beans	\$4.95
Side Sauteed Spinach	\$4.95
Side Sautee Spinach	\$4.95
Side White Rice	\$3.75
Side Poblano Rice	\$4.95
Side Caesar	\$8.95
Side Salad	\$4.95

## DESSERT

Messy Sundae	\$9.55
<i>Vanilla ice cream with house brownie pieces, caramel, chopped pecans, and melted chocolate</i>	
Beignets	\$7.55
<i>Our house donuts dusted with powdered sugar and served with strawberry-vanilla dipping sauce</i>	
Banana Bread Pudding	\$9.55
<i>Roasted banana bread pudding with bananas foster sauce and ice cream</i>	
Warm Chocolate Cake	\$8.55
<i>Chocolate bundt cake, hot chocolate sauce, ice cream</i>	
Strawberries & Cream	\$7.55
<i>Macerated strawberries layered with vanilla bean cream, topped with crushed pretzels</i>	

## KID'S MEAL

Kid's Cheeseburger with Fries	\$6.99
Kid's Grilled Cheese with Fries	\$5.99
Kid's Cheese Quesadilla	\$6.99
Kid's Chicken Finger Basket with Fries	\$6.99
Kid's Fried Shrimp Basket with Fries	\$7.50
Kid's PBJ with Chips	\$4.50

## Drinks

Soda	\$2.99
Sweet Tea	\$2.99
Unsweet Tea	\$2.99

FRIED SHRIMP PLATE \$16.95  
*41-50 shrimp dredged and fried.  
 served with comeback sauce*

JAMBALAYA PLATE \$16.95

VEGETABLE PLATE \$16.95

*comeback sauce on rye with chips*

NOLA Cheesesteak \$14.95  
*Ribeye, muffaletta relish,  
 provolone, grilled onions, comeback  
 sauce on french bread, served with  
 fries*

Shrimp & Grits \$17.95  
*Sauteed shrimp, apple bacon,  
 mushrooms in a white wine butter  
 over local cheese grits*

55 MAHI MAHI \$20.95  
*grilled mahi with our 55 South  
 Road Dust seasoning topped with  
 lemon butter*

Chicken & Sausage Jambalaya \$16.95  
*Pieces of chicken and andouille  
 sausage cooked with trinity  
 vegetables and secret stuff*

RED BEANS & RICE \$16.55  
*diced pork and house made  
 andouille, onions, and a blond roux*

BRISKET TACOS \$16.95  
*smoked beef brisket in flour tortillas  
 with pico gallo, guacamole, served  
 with poblano rice*

Fish Tacos \$15.55  
*Grilled, fried or blackened mahi  
 mahi topped with cole slaw, pico de  
 gallo, cilantro avocado cream, served  
 with poblano rice*