FUNKADELIC FOOD SHACK

SCAN FOR TODAY'S SPECIALS

STARTERS

Tuna Poke Nachos ** Raw
Premium-grade yellowfin tuna marinated in citrus ponzu, served over crispy wontons, avocado, jalapeños, pickled red onions, house-made pepper jelly, & G-Funk Sauce, finished with sesame seeds 25

Lump Crab Ragoon Arancini
Our spin on a crab Ragoon! Creamy lump crab and cream cheese mixed with rice, coated in panko breadcrumbs, and fried until golden. Served with Funk Sauce and house-made pepper jelly 17

O.G. Shrimp Sliders (3)
Panko-fried wild-caught Patagonian King Prawns, gochujang slaw, applewood smoked bacon, sliced avocado & funk sauce on Hawaiian Sweet Rolls 16
Add: Goat Cheese 2.5 * House-made Pepper Jelly 1 * Pimento Cheese 2

Fried Banana Peppers
Deep-fried banana peppers served with a side of G-Funk Sauce 9

Buffalo Shrimp
Deep-fried, wild-caught Patagonian King Prawns tossed in Buffalo sauce on a bed of cabbage & house-made buttermilk Ranch topped with sesame seeds 15
Add: Goat cheese 2.5 * Blue Cheese Crumbles 2

Fried Fish Bites
Deep-fried fresh catch bites served with a side of G-Funk Sauce 15

Beet Home Fries
Roasted beets, flash-fried until crispy, fresh herbs, togarashi & Funk sauce 9.5
Add: Goat cheese 2.5

Wings (8)
Jumbo chicken wings tossed in Buffalo, house-made teriyaki sauce, or buffalo/teriyaki served with a side of house-made buttermilk Ranch or Blue Cheese dressing 14

Pulled Pork Wontons
Braised pork shoulder, crispy wontons, pimento cheese, pickled red onions, pepper jelly mustard, sesame seeds 12.5

Funkadelic Street Corn
Grilled corn on the cob topped with Funk Sauce, goat cheese, lime, togarashi, fresh herbs 7

HANDHELDS

Add a side of seasoned fries or Cajun fries 3 * Don't forget a house-made sauce for dipping 1

Chopped Salad 7 * Street Corn 6 * Caesar Salad 6 * Pasta Salad 3

The Freddy
6 oz. brisket/short rib/chuck blend beef patty, provolone, goat cheese, applewood smoked bacon, sliced avocado, pepper jelly & Funk sauce on local sourdough 23
Add: Caramelized Onions 1.5 * Fried Egg 1.5 * Jalapeños 1

O.G. Burger
6 oz. brisket/short rib/chuck blend beef patty, caramelized, onions, white American cheese, arugula & Funk sauce on a local brioche bun 14
Add: Applewood Smoked Bacon 2.5 * Double Burger Patty 7.5 * Goat Cheese 2 * House-made Pickles 1.5 * Fried Egg 1.5 * Lump Crab 7.5 * Blue Cheese Crumbles 1.5 * Pimento Cheese 1.5 * Jalapeños 1 * Sliced Avocado 2

Parmesan-Crusted Tacos
Caramelized onions, provolone, g-funk sauce, parmesan crusted flour tortillas
Add: Applewood Smoked Bacon 2.5 * Parm/Jalapeño Crust 1
Choose your protein:
- Grilled Chicken 15
- Braised Pork Shoulder 15
- Marinated Skirt Steak 20

O.G. Grilled Cheese
Provolone, applewood smoked bacon, sliced avocado, & house-made pepper jelly on local sourdough 12
Add: Fried Egg 1.5 * Pimento Cheese 2 * Goat Cheese 2.5 * Jalapeños 1 * Caramelized Onions 1.5

Coastal Tacos
Cabbage, pineapple/cucumber pico, pickled red onions, G-Funk sauce, sesame seeds
Add: Avocado 2 * Goat Cheese 2.5
Choose your protein:
- Blackened or Fried Wild-Caught Patagonian King Prawns 18
- Blackened or Fried Fresh Catch 20

Caesar Wrap
Crisp romaine, shredded parmesan, pickled red onions, sourdough crouton crunchies, house-made caesar dressing
Add: Jalapeños 1
Choose your protein:
- Grilled Chicken 12
- Marinated Skirt Steak 17
- Blackened or Fried Fresh Catch 19
- Blackened or Fried Wild-Caught Patagonian King Prawns 17
- Sweet Potato/Black Bean/Quinoa Fritters 13

Funky Fritter Sandwich (v)
Sweet potato, quinoa, and black bean patty topped with sliced avocado, arugula, tomato, and house-made pickles, & pepper jelly mustard on local sourdough. 14
Add: Goat Cheese 2.5 * Pimento Cheese 2

Lump Crab Grilled Cheese
Provolone, goat cheese, lump crab, caramelized onions, Funk sauce, housemade pepper jelly on local sourdough 19
Add: Sliced Avocado 2 * Applewood Smoked Bacon 2.5 * Fried Egg 1.5 * Jalapeños 1

Fried Chicken Sandwich
Panko-fried chicken, pimento cheese, house-made pickles, pepper jelly mustard on a local brioche bun 13
Add: Sliced Avocado 2 * Applewood Smoked Bacon 2.5 * Fried Egg 1.5 * Tossed in Buffalo or Teriyaki 1

Pork Smash Sandwich
Smashed pork shoulder, house-made pickles, gochujang slaw, pepper jelly mustard on local brioche bun 12
Add: Fried Egg 1.5 * Provolone Cheese 1 * Goat Cheese 2.5 * Pimento Cheese 2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have Section 3-603.11, FDA Food Code

** PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

GoodVibes.FreshFood
Our small kitchen serves up scratch-made food, fresh seafood, and house-made sauces. When we're busy, things may take a little longer—but that's because we're making real food, not fast food.
Thanks for chillin' with us and supporting local.

We CATER



FUNKADELIC FOOD SHACK

BOWLS & SALADS

O.G. Sticky Rice Bowl GF
Sticky rice, cabbage, avocado, pineapple/cucumber pico, pickled red onions, house-made pepper jelly, Funk sauce, sesame seeds
Choose your protein:
- Blackened or Fried Fresh Catch 24
- Blackened or Fried Wild-Caught Patagonian King Prawns 22
- Sweet Potato/Black Bean/Quinoa Fritters 18
- Grilled Chicken 17
- Braised Pork Shoulder 17
- Marinated Skirt Steak 22

Chopped Salad
Chopped iceberg lettuce, applewood-smoked bacon, blue cheese crumbles, tomatoes, pickled red onions, house-made bleu cheese dressing, crunchies, & fresh herbs 14
Add: Blackened or Fried Wild-Caught Patagonian King Prawns 10 * Marinated Skirt Steak 10 * Blackened or Fried Fresh Catch 12 * Sweet Potato/Black Bean/Quinoa Fritters 6 * Grilled Chicken 5 * Braised Pork Shoulder 5 * Avocado 4

Caesar Salad
Crisp romaine, shredded parmesan, pickled red onions, sourdough crouton crunchies, house-made caesar dressing, fresh herbs 12
Add: Blackened or Fried Wild-Caught Patagonian King Prawns 10 * Marinated Skirt Steak 10 * Blackened or Fried Fresh Catch 12 * Sweet Potato/Black Bean/Quinoa Fritters 6 * Grilled Chicken 5 * Braised Pork Shoulder 5 * Avocado 4

The Goods Bowl
Cavatappi pasta salad, arugula, goat cheese, pickled red onions, tomatoes, sliced avocado, house-made pepper jelly, G-funk sauce & fresh herbs
Choose your protein:
- Blackened or Fried Fresh Catch 24
- Blackened or Fried Wild-Caught Patagonian King Prawns 22
- Sweet Potato/Black Bean/Quinoa Fritters 18
- Grilled Chicken 17
- Braised Pork Shoulder 17
- Marinated Skirt Steak 22

Roasted Beet & Goat Cheese Salad
Arugula, cabbage, roasted red beets, goat cheese, candied pecans, sliced green apples, tomatoes, pickled red onions served with white balsamic vinaigrette & fresh herbs 16
Add: Blackened or Fried Wild-Caught Patagonian King Prawns 10 * Marinated Skirt Steak 10 * Blackened or Fried Fresh Catch 12 * Sweet Potato/Black Bean/Quinoa Fritters 6 * Grilled Chicken 5 * Braised Pork Shoulder 5 * Avocado 4

Tuna Poke Bowl ** Raw
Premium-grade yellowfin tuna marinated in citrus ponzu, sticky rice, avocado, wakame salad, pickled red onions, G-Funk sauce, house-made pepper jelly, sesame seeds 25
Add: Jalapeños 1

Fried Catch or King Prawns with Fries
Served with a side of G-Funk Sauce
- Fried Fresh Catch 22
- Fried Wild-Caught Patagonian King Prawns 20

SIDES
Cajun or Seasoned Fries 4/7
Add a house-made sauce for dipping!
Cavatappi Pasta Salad 4/7
Funkadelic Street Corn 7

DESSERTS
Made fresh by Crème de la Cocoa

Peanut Butter Pie
Cookie crust, chocolate mousse, peanut butter mousse, chocolate ganache, chocolate curls 8.5

Florida Native Pie
Graham cracker crust, key lime pie, yellow cake brushed with strawberry puree, orange zest vanilla mousse, white chocolate curls 8.5

LITTLE FUNKS
For our friends 12 and under
Served with fries
Cheese Burger Sliders (2) 10
Grilled Cheese 9
Fried Shrimp 10
Chicken Fingers 9

HOUSE-MADE SAUCES
Elevate every bite * 1
Funk Sauce (Roasted Poblano Sauce)
G-Funk Sauce (Gochujang Sauce)
Buttermilk Ranch
Pepper Jelly
Blue Cheese Dressing
Caesar Dressing
Pepper Jelly Mustard
Teriyaki

BEVERAGES
Fountain Drinks 3.5
- Coke * Diet Coke * Coke Zero * Fanta * Powerade * Sprite * Lemonade * Pibb
- 12oz Coaqua Coconut Water 5
- Sweet & Unsweet Tea 3.5
- 16oz Black Cat Kombucha – Rotating Flavors 6
- 19.2oz Liquid Death Mountain Water Sparkling or Still 3

SCAN FOR TODAY'S SPECIALS

WWW.FUNKADELICFOOD.COM

PAY CASH TO AVOID
3% CREDIT CARD SURCHARGE

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HAPPY HOUR 2-6PM

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COCKTAILS $10

MAPLE WHISKEY SOUR
Premium Blend Whiskey alternative, house-made maple simple syrup, and fresh-squeezed lemon juice. Finished with a lemon wheel.

CARAMEL APPLE MARGARITA
Premium Blend Tequila alternative, caramel syrup, house-made green apple simple syrup, and fresh sour mix. Served in a caramel-drizzled glass.

CRANBERRY FALL PUNCH
Light & dark Premium Blend Rum alternative, orange juice, and cranberry juice. Topped with fresh cranberries.

CINNAMON PEAR MULE
Premium Blend Gin alternative, house-made pear simple syrup, fresh lime juice, and Fever-Tree ginger beer. Finished with a dusting of cinnamon.

CRANBERRY APPLE SANGRIA
Pinot Grigio, Premium Blend Vodka alternative, house-made apple simple syrup, fresh sour mix, and cranberry juice. Finished with fresh cranberries and apples.

FALLIN' FOR LAVENDER
Premium Blend Dark Rum alternative, lavender syrup, maple syrup, pineapple juice, and fresh lemon juice with a dash of cinnamon.

FUNK WITH FRIENDS PITCHERS $25

Serves up to (4)

Bartender's Batch
A rotating, house-made cocktail mixed to match today's vibe.... Ask your server for details.

Cranberry Apple Sangria
Made in-house with fresh flavors and good vibes

SELTZERS

Nütrl 5
- Cranberry
- Watermelon
- Blueberry

SunCruiser 6
- Half & Half Iced Tea
- Pink Lemonade

Super Lyte 6
- Rotating Flavors

DRAFTS

Michelob Ultra 5
Ask your server what's pouring fresh from our (5) rotating drafts

CANS

Coors Light	5
Miller Light	5
Busch Light	4
Michelob Ultra	5
Coors Banquet	5
Corona	5
Modelo	5
Forever Florida	5
Michelob Ultra 0.0	5
Stella Artois	6
Heineken 0.0	6

WINE

Line 39
Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Nior, Cabernet Sauvignon 7

Chardonnay 11
Harken * California

Pinot Grigio 12
Ecco Domani * Italy

Sauvignon Blanc 10
Matua * Marlborough

Mango Moscato 7
Culitos * Chili

Pinot Nior 11
Greenwing * Willamette

Cabernet Sauvignon 12
Broadside * Paso Robles

Sparkling 7
Scandi Brut * Lithuania

Rosè 7
Claude Val * France

THC

Nowadays (5mg) 7
Torch Blue Raz (25mg) 9

CIDER

1911 Established Hard Cider
Rotating 6.9% 8

CRAFT CANS

Ormond Beach Lawnchair IPA 6
5.3% Light Citrusy IPA

3 Sons Brewing Dopealicious 9
7.8% Double-Dry-Hopped IPA w/ Citra & Mosaic

Magnanimous Brewing Juice Lord 9
7.5% Hazy IPA w/ Citra, Mosaic and Vic Secret Hops

Aardwolf Brewing Co. Slowking 7
4.8% German Style Pilsner

Bowigens Beer Co. Daydream 7
5.4% Flavored Wheat Ale

Sideward Brewing Moon Boots 9
7% Mosaic-Focused American IPA Medium-bodied w/ a dry crisp finish

Premium Blend wine-based spirits
• Fermented, not distilled.

GoodVibes.FreshFood.ColdDrinks
Thanks for chillin' with us and supporting local.
Please drink responsibly