

APPETIZERS

Crunchy Coconut Shrimp \$16

Coconut encrusted shrimp, lightly fried, and served with key lime aioli.

BBQ Pulled Pork Nachos \$15

Slow roasted BBQ pulled pork served over tri-colored tortilla chips with black beans, house-made nacho cheese sauce, pineapple salsa and green onions.

Calamari \$16

Thinly sliced and lightly fried, served with sliced jalapeños and key lime aioli.

Fish-Tale Ceviche \$14

Fresh shrimp marinated in lime juice, tossed with fresh red onion, cilantro and avocado served with tri-colored tortilla chips.

Southwest Tuna \$14

Blackened Ahi Tuna, seared to rare, incorporated with wakame seaweed salad and an Asian mayo drizzle.

Grouper Bites \$15

Fresh Gulf Grouper tossed in seasoned flour, lightly fried and served with house-made tartar sauce.

Buffalo Shrimp \$15

Five jumbo shrimp, fried crispy and tossed in your choice of house BBQ, mild, medium, hot, teriyaki or sweet chili and garnished with celery and choice of ranch or blue cheese dressing.

Spring Rolls \$12

Pulled pork, green cabbage, red onion and carrots wrapped in a spring roll and deep fried, served with wakame seaweed salad and our sweet chili sauce.

Loaded Chips \$15

House-fried potato chips topped with house-made nacho cheese, shaved ribeye steak, blue cheese crumbles, bacon, and green onions.

Crab Rangoon \$13

Handmade fried dumplings stuffed with fresh Blue crab, cream cheese and green onions. Served with a spicy mayo and sweet chili dipping sauce.

Spinach and Artichoke Dip \$14

A creamy blend of cheeses, spinach and artichoke served with tri-colored tortilla chips.

Chicken Wings \$13

Six wings slow roasted, fried crispy, and tossed in your choice of mild, medium, hot, teriyaki, sweet chili, or house BBQ sauce, and served with celery and choice of ranch or blue cheese dressing.

Crab Cake \$19

Fresh Blue crab meat hand-picked and shipped daily. So fresh you may get some shell. Served with coleslaw and a side of stone mustard.

Oysters Rockefeller 1/2 Dozen \$17 • 1 Dozen \$27

A traditional favorite topped with a creamy cheese, spinach and bacon mixture on the half shell.

SOUP

Bowl of New England Clam Chowder \$10

Bowl of Crab and Corn Chowder \$10

NOTICE: Consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens can be dangerous to consume and may increase the consumer's risk of foodborne illness. Please consult a physician before indulging.

RAW BAR

Oysters* 1/2 Dozen \$14 • Dozen \$23

Served raw or steamed.

Peel & Eat Shrimp 1/2 LB \$12 • 1 LB \$22

Seasoned with Old Bay, order these steamed shrimp hot or cold. 1/2 LB order is 10 shrimp and 1 LB order is 20 shrimp.

SALADS

ADD ONS

Crab Cake \$14 • Chicken \$8 • Salmon \$10
Mahi Mahi \$12 • Shrimp \$12 • Blackened Ahi Tuna \$12
Diver Scallops \$12 • Grouper \$20

Beet and Goat Cheese \$14

Red and gold beets with cornel of pepper dusted goat cheese served with Artisan greens and delicate Frisée, tossed with our house sherry vinaigrette, garnished with beet gel and sprinkled with crumbled walnuts.

Peach Caprese \$14

Grilled peaches, fresh yellow heirloom and red tomatoes, fresh mozzarella, cucumber ribbons, basil emulsion and balsamic reduction.

Fresh Berry \$14

Artisan greens tossed in a honey raspberry vinaigrette, topped with fresh berries, crumbled walnut, and Feta cheese.

Caesar Salad \$12

Romain hearts dressed with our house sunset Caesar dressing garnished with croutons and parmesan cheese tuile.

Add anchovies \$3

Garden Salad \$10

Artisan greens with cucumber, heirloom tomatoes, and red onion.

BASKETS

YOUR CHOICE OF GRILLED, BLACKENED, OR FRIED, SERVED WITH FRIES AND COLESLAW.

Diver Scallops \$22 • Gulf Shrimp \$22 • Mahi \$22
Coconut Shrimp \$24 • Grouper \$28

TACOS

YOUR CHOICE OF GRILLED, BLACKENED, OR FRIED. TOPPED WITH CILANTRO SLAW, PINEAPPLE SALSA AND CHIPOTLE SOUR CREAM.

SERVED WITH RICE AND BEANS.

Shrimp \$22 • Mahi \$22 • Ahi Tuna \$22 • Grouper \$28

***CONSUMER ADVISORY:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

ENTRÉES

Gulf Grouper \$35

Fresh caught lightly blackened Gulf Grouper served over cilantro lime rice, roasted brussels sprouts and fresh vegetable sauté garnished with our velvety lemon sauce and herb vinaigrette.

Atlantic Salmon \$26

Fresh salmon pan seared in a house-made Bourbon glaze, served over cilantro lime rice with fresh vegetable sauté.

NY Strip \$40

12OZ strip with red skin mashed potatoes and locally grown green beans.

Seafood Pasta \$29

Shrimp and diver scallops sautéed with linguine in our house-made marinara sauce, served with parmesan garlic bread.

Tropical Mahi \$28

Grilled Mahi served atop lime cilantro rice, with locally grown green beans, topped with our house-made pineapple salsa.

Harvest Pasta \$22

Sautéed asparagus, mushrooms, heirloom cherry tomatoes and spinach tossed with campanelle pasta in a white wine garlic butter and served with parmesan garlic bread.

Chicken Florentine \$24

Grilled chicken breast smothered in a white cheesy parmesan sauce with sautéed cherry tomatoes and spinach, served over smashed potatoes topped with steamed asparagus.

Blackened Sesame Ahi Tuna \$34

Blackened tuna served rare with rice, vegetable sauté and orange ginger glaze.

Crab Cakes \$39

Two crab cakes locally-caught and hand-picked, so fresh you may get some shell. Served with French fries and coleslaw.

Alfredo \$16

Linguine tossed in our creamy house-made Alfredo and served with garlic bread.

ADD ONS

Crab Cake \$14 • Chicken \$8 • Salmon \$10

Mahi Mahi \$12 • Shrimp \$12 • Blackened Ahi Tuna \$12

Diver Scallops \$12 • Grouper \$20

KIDS \$10

Choose one entrée, choice of drink and one side:

ENTRÉES

**Pasta (butter or marinara) • Hamburger Sliders
Chicken Tenders (grilled or fried) • Fish Sticks**

SIDES

**French Fries • House Chips • Green Beans
Coleslaw • Side Garden or Caesar Salad**

SANDWICHES

SERVED WITH FRIES OR HOUSE CHIPS AND COLESLAW

Fish-Tale Grouper Sandwich \$28

Your choice of grilled, blackened, or fried Gulf Grouper served on a toasted King's Hawaiian roll with leaf lettuce, tomato, red onion, and a side of tartar sauce.

Island Mahi Sandwich \$18

Lightly dusted with Caribbean Jerk seasoning and served on a toasted ciabatta roll with pineapple salsa, leaf lettuce and chipotle aioli.

Angus Burger \$14

Fresh angus beef served on a toasted King's Hawaiian roll with leaf lettuce, tomato, red onion, and your choice of American, Swiss, Provolone, Pepper Jack, Cheddar or Blue Cheese.

Add bacon for \$2 or make it a Harbor Master with bacon and egg for \$3.

BBQ Pork Sandwich \$13

Slow roasted pork with Bourbon BBQ served on a King's Hawaiian roll with melted provolone, coleslaw, and spicy mayo.

Grouper BLT \$29

Your choice of grilled, blackened, or fried Gulf Grouper served on a toasted King's Hawaiian roll with Old Bay aioli, leaf lettuce, fried green tomato, and apple cider bacon.

Chicken Sandwich \$14

Your choice of grilled, blackened, or fried marinated chicken breast served on a toasted King's Hawaiian roll with leaf lettuce, tomato, and red onion. **Add cheese for \$1 • Add bacon for \$2**

Classic Cheesesteak \$14

Shaved ribeye, caramelized onions, fresh mushrooms and bell peppers, stuffed into freshly baked bread with melted provolone cheese.

Tuna Melt \$20

Seared Ahi Tuna steak on a toasted ciabatta roll with melted Swiss cheese, mixed greens, tomato, garlic aioli and a side of our house-made wasabi.

Grouper Reuben \$28

Your choice of grilled, blackened, or fried Gulf Grouper with Swiss cheese, coleslaw, and 1,000 Island dressing on grilled marble rye bread.

Crab Cake Sandwich \$25

Hand-picked crab meat served on a toasted King's Hawaiian roll with a side of stone mustard.

SIDE DISHES \$5

**Bay Fries • French Fries • Sweet Potato Fries • Onion Rings
House Chips • Locally Grown Green Beans • Rice and Beans
Caesar Salad • Garden Salad • Coleslaw • Mashed Potatoes**

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Items subject to change.

5-26-2022