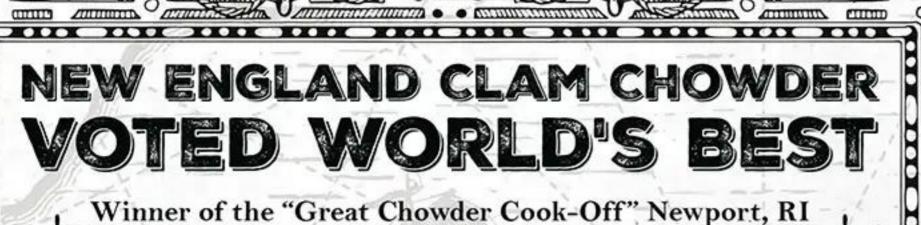
CRAB AND OYSTER BAR





More than 21/2 times more Clams than Potatoes! **BOWL / 10**

Steamed & Raw **® PEEL & EAT SHRIMP**

RAW OYSTERS

Wild harvested Gulf Oysters on the half shell Half Dozen / 19

THAT BEING SAID, WE HAVE TO ADD SOME FINE PRINT:

Consumer Information: There is a 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. Section 61C-4.010(8)

poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some of our foods contain ingredients known to be major food allergens, and all of our food is prepared in a common kitchen.

Notice: Consuming raw or undercooked meats,

KIDS MENU Fries or Applesauce - \$8 - Frisbee included!

Ages 12 and under only KID'S HAMBURGER, KID'S

CHEESEBURGER, CHICKEN NUGGETS, FISH STICKS, FRIED SHRIMP, MAC 'N CHEESE

Wild caught in the Gulf of Mexico served chilled

Half Pound / 16 One Pound / 30 CLAMS

Steamed local Cedar Key Florida Middleneck Clams in our signature lemon butter / 16

Rope grown, sourced from the North Atlantic, sautéed

MUSSELS

in our signature lemon butter / 16

CRABBY SODAS Premium Soda bottled for Captain Curt's / 3.5

BLACK CHERRY, RASPBERRY LIME, GRAPE, ROOT BEER, CREAM SODA, ORANGE SODA, COSMIC LEMON LIME



APPETIZERS

CALAMARI

Lightly fried Calamari, garnished with mild Cherry Peppers / 16

tangy boom boom sauce / 12

BOOM BOOM SHRIMP Tender breaded Shrimp hand tossed in our

FRIED CHEESE CURDS

Real Wisconsin curds, buttermilk ranch / 11 COCONUT SHRIMP

Lightly breaded with Coconut flakes, served

with a sweet orange marmalade / 13 FISH DIP

Locally sourced, wild caught smoked Mahi & Wahoo / 15

ESCARGOT

Imported from France, cooked in our signature garlic butter / 13

CLAM STRIPS

cheese dip / 12

Breaded and fried Atlantic Surf Clams / 14

PRETZELS & BEER CHEESE Warm salted pretzel served with a savory beer

AHI TUNA

Sushi-Grade Ahi Tuna, crusted with Sesame

seeds and seared rare, served with Wasabi and Soy sauce / 19 **AHI TUNA NACHOS**

Sushi-Grade Ahi Tuna tossed in Poke sauce,

Sesame Seeds, on crispy fried wontons / 19 CRAB CAKE Traditional Maryland style loaded with

topped with Sriracha Mayo, Green Onion, and

Lump Crab Meat with remoulade dressing / 18 **B** GATOR BITES Alligator tail meat, hand breaded and fried / 16

FRIED PICKLES Lightly breaded and fried, buttermilk ranch

dipping sauce / 11

WINGS Eight fresh, never frozen wings hand spun

in choice of sauce: Classic Buffalo, Garlic Parmesan, Teriyaki, Nashville Hot, or Mango Habanero / 16



-4.07

कामास्त्र अ



ENGLY COUNTY COUNTY

Non-Mocholle !!!

BUpgrades. **REALUT BUTTER WALLSKEY**

ADD FIREPOWER

DON Q CRISTAL SILVER RUM

WEEKED DOEPHEN BLACK RUM

DON Q PASSION FRUIT RUM

THE TIME TRAVELER

ADD 151 PROOF RUM TO ANY DAIQUIRI FOR \$4

CRAB LEGS

SNOW CRAB

GRILLED SHRIMP

and all the tools you need to enjoy.

11/4 lbs domestic Alaskan crab legs / 49

Served with hot clarified butter, fresh lemons,

Eye protection recommended, choice of 2 sides

Chargrilled wild caught Gulf Shrimp on classic

Grilled Chicken or Crab Salad / 19

Caesar Salad / 18 Mixed Greens / 18

Pan seared wild caught Mahi Mahi prepared

with Caribbean jerk seasoning on mixed fresh

Grilled Chicken Breast on mixed fresh greens,

Crispy Buffalo Chicken, Blue Cheese Crumbles

with bacon bits atop a Caesar Salad / 19

candied walnuts, Feta cheese crumbles, fresh

strawberries, poppyseed dressing / 20

BUFFALO CAESAR

greens, and Citrus Lime Vinaigrette / 21

File Fish or Mahi / 21

Seared Ahi Tuna / 24

CARIBBEAN MAHI MAHI

STRAWBERRY SPRING

HARVEST

₩ FISH 'N CHIPS SHRIMP BASKET **CLAM BASKET** BASKET Wild caught Gulf Shrimp, hand Tender breaded and fried

classic Cole slaw. Perfect for lunch or dinner.

Smaller portions of our house staples, served with French fries and

breaded and fried / 17 **GROUPER BASKET**

Hand breaded and fried

Grouper fingers wild caught in the Gulf of Mexico / 24

Breaded and fried Chicken Breast tenderloins with choice of

CHICKEN BASKET

dipping sauce / 17

Atlantic Surf Clams / 18 **B** FILE FISH BASKET

Hand breaded and fried wild caught File Fish nuggets / 19

OYSTER BASKET

Hand breaded, juicy wild harvested Gulf Oysters lightly fried / 25

A lunch portion of wild caught Alaskan Pollock, hand breaded and fried / 17

RIB BASKET Half rack of fall off the bone

Baby Back Ribs basted with our

signature BBQ Sauce / 18

We source the finest domestic and eclectic international seafood. Every item is wild caught and subject to availability. For the purist experience we offer "just the fish" lightly seasoned with our house seafood blend. Cajun and Garlic Pepper preparations available upon request.

wild caught seafood

sweet flavor. Served butterflied and tail-on. Available broiled or fried / 27

hanging around the crab bouys. Available broiled or fried. / 27

Choice of two sides with any protein. FILE - Wild caught, flaky and mild, File Fish is a house favorite. Grilled, broiled, or fried / 26 GULF GROUPER - A rare delicacy from the Gulf of Mexico, check with your server for details on our current variety & availability. Grilled, broiled, or fried / 39

favorite. Pan seared / 27 SEA SCALLOPS - Delivered fresh daily from the Grand Banks Ledge in the North Atlantic

Ocean, our wild caught Scallops are packed with flavor in every bite. Lightly seasoned and broiled / 32

MAHI MAHI - Fun to catch, better to eat! A delicious white fish with a mild flavor, Mahi is a local

GULF SHRIMP - Domestic, wild caught jumbo White Shrimp from the Gulf of Mexico. Grilled, broiled, or our house favorite, hand breaded and fried / 25 YELLOWTAIL SNAPPER - A Florida Favorite, Yellowtail Snapper is known for its light and

TRIPLETAIL - Sweet, mild, and, flaky, you may have seen Tripletail in the gulf of Mexico, usually

Clams breaded and fried, mashed potatoes and Cole slaw / 23

Wild caught Gulf Shrimp and Atlantic Surf

SHRIMP & GRITS Down home Southern cookin.' Wild caught Gulf

SHRIMP & CLAM STRIPS

Shrimp and Andoulli Sausage served over cheesy grits, garnished with fresh green onion / 22

SHRIMP & RIBS If you can't decide between seafood or more

mixed vegetables / 28

traditional fare, look no further. Half rack of baby back ribs in our tangy BBQ sauce and hand breaded and fried Gulf Shrimp, french fries, mixed vegetables / 27

SHRIMP & SEA SCALLOPS

Fresh Sea Scallops and Gulf Shrimp lightly

seasoned and broiled, with cilantro lime rice and

SIGNATURES

ALASKAN FISH & CHIPS A generous portion of wild caught Alaskan Pollock, hand breaded and fried, tartar sauce, malt vinegar,

fries, Cole slaw. You will not leave hungry / 22

Note: No substitutions on proteins for Signature Entrees.

A classic preparation with our signature garlic butter sauce, cilantro lime rice and mixed vegetables / 24

Traditional Maryland style loaded with Lump Crab Meat over fresh greens, Remoulade dressing, mixed vegetables, mashed potatoes / 33

&CAJUN COMBO Gulf Shrimp and Alaskan Pollock broiled with a spicy blend of Cajun herbs and spices, cilantro lime rice

and mixed vegetables / 22

SHRIMP SCAMPI

CRAB CAKES

CAPTAIN'S PLATTER A broiled combination of a File Fish fillet, Sea Scallops, and Gulf Shrimp. A feast fit for a Captain,

mashed potatoes and mixed vegetables / 32

★FRIED SEAFOOD EXTRAVAGANZA Sometimes you just can't beat fried seafood. Alaskan Pollock, Clam Strips, Gulf Shrimp, all breaded and

lightly fried. French fries and Cole slaw / 29 **BABY BACK RIBS**

Full rack of fall off the bone tender Baby Back Ribs, slow cooked for hours in house with our tangy signature BBQ sauce, french fries, and mixed vegetables / 25

GRILLED PRIME RIB Captain's Cut of USDA Choice Prime Rib, slow cooked then grilled to temperature, mashed potatoes and

mixed vegetables / 32

SIDES

French Fries / 4 Mashed Potatoes / 4 Applesauce / 4

Classic Cole Slaw / 4

Cilantro Lime Rice / 4

Seasonal Vegetables / 4

SNIKI TIKI DOUBLE BURGER The Legend. A juicy double patty with double

SANDWICHES Served on brioche bun with French fries FRESH GULF GROUPER Delivered fresh daily, the finest Gulf Grouper.

B FILE FISH Wild caught flaky and mild fish, a must try for

Grouper and Cod lovers. Grilled, broiled, or fried / 19

Grilled, broiled, or fried / 27

CHEESE FILE IN PARADISE File Fish fillet lightly dusted with a tangy seasoning & baked with American cheese / 20

MAHI MAHI Our Wild Caught Mahi has the perfect texture and delicate flavor to satisy any seafood lover.

Served with homemade Tartar Sauce / 21 FRIED OYSTER Hand breaded wild harvested oysters / 25

CRAB CAKE Traditional Maryland style loaded with Lump Crab Meat with remoulade / 21

CRAB SALAD A long running favorite for a hot day, our cold

Crab Salad is a fantastic lighter dish / 14

MINUTA-STYLE SANDWICH

A Florida Favorite, Yellowtail is a must-try. Served Tail-On, available broiled or fried / 21

Flaky, mild, and sweet, Tripletail is a real treat! Available broiled or fried / 21

Club style with bacon and cheese / 19

TRIPLETAIL SANDWICH

YELLOWTAIL SNAPPER

GRILLED CHICKEN Tender Chicken Breast, seasoned and chargrilled to perfection / 16

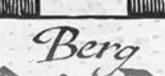
B INDIANA PORK TENDERLOIN Hammered flat bigger than the bun, breaded and fried / 15

Swiss or American cheese / 15, add Bacon / 18 Single patty option available.

A LA CARTE

Onion Rings / 7 Side Mixed Green or Caesar Salad / 7

Cheesy Grits / 4 Black Beans / 4



Side Grilled Shrimp / 12

