

BASKETS

SHRIMP BASKET

Wild caught Gulf Shrimp, hand breaded and fried / 17

GROUPER BASKET

Hand breaded and fried
Grouper fingers wild caught in
the Gulf of Mexico / 24

CHICKEN BASKET

Breaded and fried Chicken
Breast tendloins with choice of
dipping sauce / 17

Smaller portions of our house staples, served with French fries and classic Cole slaw. Perfect for lunch or dinner.

CLAM BASKET

Tender breaded and fried
Atlantic Surf Clams / 18

FILE FISH BASKET

Hand breaded and fried wild
caught File Fish nuggets / 20

OYSTER BASKET

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

FISH 'N CHIPS BASKET

A hunk 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

CRAB LEGS

Served with hot clarified butter, fresh lemons,
and all the tools you need to enjoy.

Eye protection recommended, choice of 2 sides

SNOW CRAB

1 1/4 lbs domestic Alaskan crab legs / 49

SALADS

GRILLED SHRIMP

Chargrilled wild caught Gulf Shrimp on classic
Caesar Salad / 18 Mixed Greens / 18

Side Grilled Chicken or Crab Salad / 19

File Fish or Mahi / 21

Seared Ahi Tuna / 24

CARIBBEAN MAHI MAHI

Pan seared wild caught Mahi Mahi prepared
with Caribbean jerk seasoning on mixed fresh
greens, and Citrus Lime Vinaigrette / 21

STRAWBERRY SPRING HARVEST

Grilled Chicken Breast on mixed fresh greens,
candied walnuts, Feta cheese crumbles, fresh
strawberries, poppyseed dressing / 23

BUFFALO CAESAR

Crispy Buffalo Chicken, Blue Cheese Crumbles
with bacon bits atop a Caesar Salad / 21

SANDWICHES

Served on brioche bun with French fries

FRESH GULF GROUPER

Delivered fresh daily, the finest Gulf Grouper.
Grilled, broiled, or fried / 27

FILE FISH

Wild caught flaky and mild fish, a must try for
Grouper and Cod lovers. Grilled, broiled, or
fried / 20

CHEESE FILE IN PARADISE

File Fish fillet lightly dusted with a tangy
seasoning & baked with American cheese / 21

MAHI MAHI

Our Wild Caught Mahi has the perfect texture
and delicate flavor to savor 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 / 15

GRILLED CHICKEN

Tender Chicken Breast, seasoned and chargrilled
to perfection / 16

Club style with bacon and cheese / 19

INDIANA PORK TENDERLOIN

Hammered flat bigger than the bun, breaded
and fried / 15

SNIKI TIKI DOUBLE BURGER

The Legend. A juicy double patty with double
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

Side Grilled Shrimp / 12

WILD CAUGHT SEAFOOD

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.

Choice of two sides with any protein.

FILE - Wild caught, flaky and mild, File Fish is a house favorite. Grilled, broiled, or fried / 27

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

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

GULF SHRIMP - Domestic, wild caught jumbo White Shrimp from the Gulf of Mexico. Grilled, broiled, or our house favorite, hand breaded and fried / 25

SHRIMP & •••

SHRIMP & CLAM STRIPS

Wild caught Gulf Shrimp and Atlantic Surf Clams
breaded and fried, mashed potatoes and
Cole slaw / 23

SHRIMP & GRTS

Draw home Southern cooking! Tail-off peeled and
devened Shrimp and Andouille Sausage served over
cheesy grits, garnished with fresh green onion / 22

SHRIMP & SEA SCALLOPS

Fresh Sea Scallops and Gulf Shrimp lightly
seasoned and broiled, with cilantro lime rice and
mixed vegetables / 28

SHRIMP & RIBS

If you can't decide between seafood or more
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

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

SHRIMP SCAMPI

A classic preparation with our signature garlic butter sauce, cilantro lime rice and mixed vegetables / 25

CRAB CAKES

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

CAPTAIN'S PLATTER

A braided 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, Gulf Shrimp, and a Deviled Crab Croquette,
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

Cheesy Grits / 4

Black Beans & Rice / 4