

THE SNIKI TIKI

At Captain Curt's Village

SNACK & SHARE

PEEL 'N EAT SHRIMP

WILD CAUGHT IN THE GULF OF MEXICO, SERVED CHILLED
HALF POUND / 16 ONE POUND / 30

BOOM BOOM SHRIMP

TENDER BREADED SHRIMP HAND TOSSED IN OUR TANGY
BOOM BOOM SAUCE / 15

COCONUT SHRIMP

LIGHTLY BREADED WITH COCONUT FLAKES, SERVED WITH
SWEET ORANGE MARMALADE DIPPING SAUCE / 14

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, TOPPED WITH SRIRACHA MAYO, GREEN ONION AND
SESAME SEEDS, ON CRISPY FRIED WONTONS / 19

WINGS

EIGHT FRESH, NEVER FROZEN CHICKEN WINGS HAND SPUN IN CHOICE OF SAUCES:
CLASSIC BUFFALO, GARLIC PEPPER, TERIYAKI, NASHVILLE HOT, OR
MANGO HABANERO / 16

FRIED CHEESE CURDS

REAL WISCONSIN CURDS, HOUSEMADE RANCH / 11

PRETZELS AND BEER CHEESE

WARM SALTED PRETZEL SERVED WITH A SAVORY BEER CHEESE / 12

CALAMARI

LIGHTLY FRIED CALAMARI GARNISHED WITH SPICY CHERRY PEPPERS / 16

FRIED PICKLES

LIGHTLY BREADED AND FRIED, SERVED WITH HOUSEMADE RANCH / 11

"LITTLE DEVILS" CROQUETTES

TWO DEVEILED FRIED CRAB CROQUETTES, WITH A SLIGHT SPICY KICK, TOPPED WITH REMOULADE / 13

QUESADILLAS

CHEDDAR JACK CHEESE GRILLED ON A 10" TORTILLA, SERVED WITH SOUR CREAM AND SALSA
CHOICE OF CHEESE, SEASONED CHICKEN THIGH, OR STEAK / 16

CLAM STRIPS

FRIED BREADED ATLANTIC SURF CLAMS / 14

NEW ENGLAND CLAM CHOWDER

1ST PLACE WINNER AT THE GREAT
CHOWDER COOK OFF IN NEWPORT RI, OUR
CLAM CHOWDER IS THE WORLD'S BEST!
WITH MORE THAN TWICE THE AMOUNT
OF WILD CAUGHT SURF CLAMS THAN
POTATOES, THIS HEARTY SOUP IS OUR
SIGNATURE DISH.

CUP / 7 BOWL / 10



ARTISAN PIZZAS

PERSONAL SIZED PIZZAS BUILT ON AN ARTISANAL CRUST

THE HOT HONEY PEPPA

HAND-CUT PEPPERONI, HOT HONEY DRIZZLE, RED SAUCE, MOZZERELLA CHEESE, FRESH BASIL - \$17

THE BIG KAHUNA

GROUND ITALIAN SAUSAGE, HAND-CUT PEPPERONI, CARAMELIZED ONIONS AND GREEN PEPPERS,
RED SAUCE, MOZZERELLA CHEESE, FRESH BASIL - \$19

THE HAWAIIAN

HAM AND PINEAPPLE CHUNKS, RED SAUCE, MOZZERELLA CHEESE, FRESH BASIL - \$17

THE MEATBALL & RICOTTA

SLICED MEATBALLS, RICOTTA CHEESE, RED SAUCE, MOZZERELLA CHEESE, FRESH BASIL - \$17

BUILD YOUR OWN

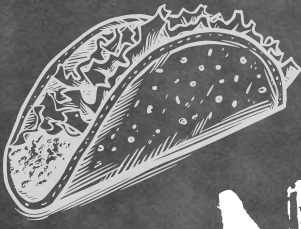
MOZZERELLA CHEESE AND TRADITIONAL RED SAUCE BASE WITH FRESH BASIL - \$16

ADD-ONS : CARAMELIZED ONIONS, CARAMELIZED PEPPERS, PINEAPPLE, SLICED TOMATOES,
SPICY CHERRY PEPPERS, ITALIAN SAUSAGE, SLICED MEATBALLS, HAND-CUT PEPPERONI, HAM,
RICOTTA CHEESE, OR HOT HONEY - \$1 PER TOPPING

TOPPINGS ON ENTIRE PIZZA ONLY. SUGGESTED 4 TOPPINGS MAXIMUM

Consumer Information:

Notice: Consuming raw or undercooked meats, 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.



MAINS

BASKETS

BASKETS SERVED WITH FRENCH FRIES AND COLESLAW

GROUPER BASKET

HAND BREADED AND FRIED GROUPER FINGERS
WILD CAUGHT IN THE GULF OF MEXICO / 27

FISH & CHIPS BASKET

WILD CAUGHT ALASKAN POLLOCK, HAND BREADED
AND LIGHTLY FRIED / 17

CLAM BASKET

TENDER BREADED AND FRIED ATLANTIC SURF CLAMS / 18

SHRIMP BASKET

HALF DOZEN WILD CAUGHT GULF SHRIMP, HAND BREADED AND FRIED / 17

CHICKEN BASKET

BREADED AND FRIED CHICKEN BREAST TENDERLOINS WITH CHOICE OF DIPPING SAUCE / 17

TIKI TACOS

3 SOFT TACOS ON TORTILLAS MADE IN KISSIMMEE, FL
SERVED WITH BLACK BEANS AND RICE

STEAK

MARINATED SKIRT STEAK TOPPED WITH RED CHILI AIOLI,
WITH TANGY SLAW, TOMATO, PICKLED ONIONS, AND CILANTRO / 19

MAHI MAHI

MAHI MAHI TOPPED WITH REMOULADE, WITH TANGY SLAW,
TOMATO, PICKLED ONIONS, AND CILANTRO / 19

CHICKEN

SEASONED CHICKEN THIGHS, TOPPED WITH GREEN CHILI AIOLI,
WITH TANGY SLAW, TOMATO, PICKLED ONIONS, AND CILANTRO / 19

CRISPY FISH TACOS

FRIED HADDOCK, TOPPED WITH GREEN CHILI AIOLI,
WITH TANGY SLAW, TOMATO, PICKLED ONIONS, AND CILANTRO / 19



SANDWICHES

SERVED ON LOCALLY-SOURCED FRESH BREADS, WITH SIDE OF FRENCH FRIES, OR BLACK BEANS & RICE

MAHI MAHI SANDWICH

OUR WILD CAUGHT MAHI HAS THE PERFECT TEXTURE AND MILD FLAVOR TO SATISFY ANY SEAFOOD LOVER. SERVED
ON A BRIOCHE BUN WITH HOUSEMADE TARTAR SAUCE / 21

THE SNIKI TIKI DOUBLE BURGER

THE LEGEND. JUICY DOUBLE CHEESEBURGER WITH CHOICE OF CHEESE / 15

ADD BACON / 18

GONNA GIVE YOU A "KNUCKLE SANDWICH"

SLOW-ROASTED ROAST BEEF KNUCKLE, SLICED THIN, PILED HIGH, WARMED IN AU JUS AND TOPPED WITH SWISS
CHEESE, SERVED ON A FRESH TOASTED ROLL WITH A HORSE RADISH AIOLI / 16
ADD CARAMELIZED PEPPERS AND ONIONS FOR \$1

INDIANA STYLE PORK TENDERLOIN

HAMMERED FLAT BIGGER THAN THE BUN, BREADED AND FRIED / 15

TAMPA CUBAN

HAM, MOJO PORK, SALAMI, SWISS CHEESE, PICKLE, AND MAYO MUSTARD SAUCE
ON PRESSED CUBAN BREAD, LOCALLY MADE BY LA SEGUNDA BAKERS IN
TAMPA'S HISTORIC YBOR CITY DISTRICT / 16

CHOPPED CHICKEN PHILLY

SEASONED CHICKEN THIGHS, CARAMELIZED GREEN PEPPERS AND ONIONS,
WITH GARLIC AIOLI AND CHOICE OF CHEESE, ON A FRESH TOASTED ROLL / 17

FRIED FILE SANDWICH

WILD CAUGHT FLAKY AND MILD FISH, A MUST-TRY FOR GROUPER AND COD LOVERS! SERVED ON A BRIOCHE BUN
WITH HOUSEMADE TARTAR SAUCE / 20

HOT ITALIAN COMBO SANDWICH

HAM, ITALIAN SAUSAGE, SALAMI, HOUSE-MADE PEPPERONI CHEESE, CARAMELIZED GREEN PEPPERS
AND ONIONS, LETTUCE, TOMATO, AND MAYO, SERVED ON A FRESH TOASTED ROLL / 17



SALADS & BOWLS

CAESAR SALAD

CRISP ROMAINE LETTUCE, PARMESAN CHEESE AND CRUNCHY GROUTONS TOSSED IN OUR
SIGNATURE CAESAR DRESSING / 12

WITH SEASONED CHICKEN THIGHS / 19, MAHI / 21, OR AHI TUNA / 24

HOUSE SALAD

FRESH MIXED GREENS WITH CHOICE OF BUTTERMILK RANCH, BLUE CHEESE, HONEY MUSTARD, ITALIAN,
CITRUS LIME VINAIGRETTE, OR POPPYSEED / 12

WITH SEASONED CHICKEN THIGHS / 19, MAHI MAHI / 21, OR AHI TUNA / 24

ZEN BOWLS NEW!

A BALANCED BLEND OF EDAMAME, CUCUMBERS, HOUSE-MADE PICKLED ONIONS, SPICED PINEAPPLE, TOMATOES,
AND TANGY SLAW ON A CILANTRO LIME RICE BASE, TOPPED WITH CREAMY SRIRACHA AND
SESAME GINGER DRESSING / 19

WITH TERIYAKI CHICKEN / 21, WITH TUNA POKE / 25