# THE SNIKI TIKI

## At Captain Curt's Village

09/12/25

## 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

### FRIED CHEESE CURDS
REAL WISCONSIN CURDS, HOUSEMADE RANCH / 11

### 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

### 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

### 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 DEVILED 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 SEASONED CHICKEN THIGH, STEAK, OR JUST CHEESE / 16

### CLAM STRIPS
FRIED BREADED ATLANTIC SURF CLAMS / 14

### REAL CRAB RANGOONS
MADE WITH REAL CRAB MEAT AND CREAM CHEESE, SERVED WITH SWEET CHILI SAUCE / 14

## 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

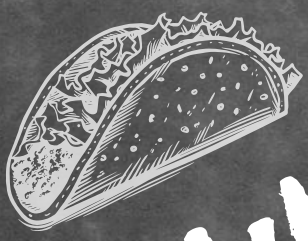
### THE HAWAIIAN
HAM AND PINEAPPLE CHUNKS, RED SAUCE, MOZZERELLA CHEESE, FRESH BASIL – $17

### BUILD YOUR OWN
MOZZERELLA CHEESE AND TRADITIONAL RED SAUCE BASE WITH FRESH BASIL - $16

ADD-ONS ($1 EACH): CARAMELIZED ONIONS, CARAMELIZED PEPPERS, SLICED TOMATOES, PINEAPPLE, SPICY CHERRY PEPPERS, ITALIAN SAUSAGE, HAND-CUT PEPPERONI, HAM, HOT HONEY

*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, Cotija Cheese and Cilantro /19

### CHICKEN
Seasoned Chicken Thighs, topped with Green Chili Aioli, with
Tangy Slaw, Tomato, Pickled Onions, Cotija Cheese and Cilantro / 19

### MAHI MAHI
Mahi Mahi topped with Remoulade, with Tangy Slaw,
Tomato, Pickled Onions, Cotija Cheese, and Cilantro / 19

### AL PASTOR
Marinated Al Pastor Pork and Pineapple Topped with an Avocado Green
Chili Aioli, Pickled Onions, Cotija Cheese and Cilantro / 19

### CRISPY FISH TACOS
Fried Haddock, topped with Green Chili Aioli, with Tangy Slaw,
Tomato, Pickled Onions, Cotija Cheese 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 Horseradish Aioli / 16
Add caramelized peppers and onions for $1



### HOT ITALIAN COMBO SANDWICH
Ham, Italian Sausage, Salami, House-Made Pepperoni Cheese, Caramelized Green
Peppers & Onions, Lettuce, Tomato, and Mayo, served on a Fresh Toasted Roll / 17

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

### CHICKEN PHILLY
Sliced Chicken, 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

### TAMPA CUBAN
Ham, Mojo Pork, Salami, Swiss cheese, pickle, and mayo mustard sauce on pressed Cuban bread, locally
made by La Segunda Bakery in Tampa's Historic Ybor City District/ 16

### CLASSIC HOT HAM & CHEESE
Shaved ham, choice of cheese, lettuce, and tomato, served on a fresh toasted roll / 15

## SALADS & BOWLS

### CAESAR SALAD
Crisp romaine lettuce, Parmesan cheese and crunchy croutons tossed in 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
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