

A TRADITION

FOR 50 YEARS


# The Pub

## WATERFRONT RESTAURANT

**Clam Chowder**  
Cup... 4.5 Bowl... 6

**Smoked Fish Spread 9**  
Native fish spread made by locals

**Buffalo Shrimp 10**  
Hot, medium, mild or honey BBQ

 **Grouper Nuggets 10.5**  
Served with tartar or cocktail sauce

**Calamari 11**  
Hand breaded, marinara, Parmesan


**U-Peel-Um Shrimp**  
Market Price  
1/2 lb or 1lb Served hot or cold

### Salads

SALAD DRESSINGS: Bleu Cheese, Ranch, Caesar, Italian, Thousand Island, Honey Mustard and Raspberry Vinaigrette


**House Salad** Small 5 Large 7  
Spring mix, assorted fresh vegetables

**Caesar Salad** Small 5 Large 7  
Crisp Romaine, Parmesan and our classic dressing

 **Greek Salad 9**  
Made with Cindy's home made potato salad

Add to any salad: chicken, salmon or shrimp - 6

**Mandarin Chicken Salad 13**  
Mixed greens, grilled chicken, mandarin oranges, sliced almonds, crumbled bleu cheese with raspberry vinaigrette dressing


 **Black & Bleu Sirloin Salad 14**  
Black Angus, bleu cheese and crispy onions on Caesar romaine - Awesome!

**Crab & Shrimp Louis 15**  
Shrimp, crab, Romaine lettuce, chili lemon Louis dressing, boiled egg, avocado, tomato

### Appetizers

**Spinach & Artichoke Dip 8.5**  
Good for the entire table


**BBQ Ribs 9**  
Finger lickin' good!

 **Coconut Shrimp 10**  
Citrus marmalade sauce

**Chicken Quesadillas 11**  
Fills up the whole plate

**Mussels Diablo 12**  
Spicy red sauce, fresh garlic, spinach

**Soup of the Day**  
Cup... 4 Bowl... 5

 **Conch Fritters 9**  
Served with sweet chili sauce

**Onion Straws 9.5**  
Thinly sliced strips of crispy breaded onions

**Stuffed Mushrooms 9**  
Seafood stuffed, hollandaise sauce

**Chicken Wings 10.5**  
Hot, medium, mild, honey BBQ or blackened

**Sesame Seared Tuna 12.5**  
Sushi grade, seaweed salad



**RENT A BOAT  
TODAY!  
Island  
Marine Rentals  
(Next Door)**

### Oyster Bar

**Raw or Steamed Oysters**  
1/2doz 9 dozen 16

**Baked Oysters Chicago**  
1/2doz 9.5 dozen 17

**Baked Oysters Rockefeller**  
1/2doz 10 dozen 18

**CONSUMER WARNING:**  
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you are unsure of your risk consult a physician.

### FROZEN CLASSICS

**Coladas**  
The best Piña Colada mix blended with light rum. Available in strawberry or mango.

**Margaritas**  
Try the original lime or add a twist of strawberry or mango.

**Daiquiris**  
Strawberry or mango. Blended with your choice of rum.

### SMOOTHIES

**Strawberry, Mango or Piña Colada**  
Try our all-natural smoothies. Mix and Match. Add a touch of ice cream if you like.



### DRAFTS

Bud Light Miller Light  
Jai Alai Yuengling  
Stella Artois Shock Top

### BLENDER SPECIALTIES

**Mango Sunrise**  
The best mango mix blended with tequila and poured over strawberry puree.

**Blue Sky Colada**  
Piña colada blended with light rum and blue curacao.

**Fuzzy Mango**  
Our mango puree mix blended with vodka and peach schnapps.

**Rum Runner**  
Light and Dark Rum, blackberry brandy and banana liqueur

**Mudslide**  
Absolut Vodka, Kahlua and Baileys blended with ice cream



### BOTTLED BEERS

Budweiser	Heineken
Bud Light	Red Stripe
Miller Lite	Modelo Negro
Michelob Ultra	Guinness
Coors Lite	Seasonal Choice
Sam Adams	Blue Moon
Kona Long Board	Bigstorm
O'Doul's	3 Daughters
Corona	Indy
Corona Light	Florida Ave



### House Wine

Glass 5 1/2 Carafe 13 Full Carafe 18  
Chardonnay • Pinot Grigio • White Zinfandel  
Cabernet Sauvignon • Merlot • Pinot Noir  
**WHITE OR RED SANGRIA 7**

### White Wine

Vintner	Glass	Bottle
Cavit Pinot Grigio, Italy	7.5	29
Oyster Bay Sauvignon Blanc, New Zealand	7.5	29
Seaglass Un-oaked Chardonnay, Santa Barbara	7.5	29
Kendall Jackson Vintner's Reserve Chardonnay, California	9	36
Chateau Ste. Michelle Riesling, Washington	7.5	29
Seven Daughters Moscato, California	7.5	29
Beringer White Zinfandel, California	7.5	29


### Red Wine

Vintner	Glass	Bottle
Matua Pinot Noir, New Zealand	8.5	32
Robert Mondavi Private Selection Merlot, California	7.5	29
Doña Paula Los Cardos Malbec, Argentina	9	36
Menage a trois Red Blend, California	7.5	29
Chateau St Jean Cabernet Sauvignon, California	7.5	29
Rodney Strong Cabernet Sauvignon, Sonoma	9	36
Penfolds Koonunga Hill Shiraz, Australia	7.5	29

### Champagne

J Roget Brut, California	Splits	6
Cavit Lunetta Prosecco, Italy	Splits	7
Mumm Brut Rose, Napa Valley	38	

# House Specialties


 **Grouper Oscar** Market Price  
Topped with crabmeat, asparagus and hollandaise yellow rice and fresh vegetables

**Onion Crusted Salmon** 18  
Yellow rice, fresh vegetables

**Jalapeño Crusted Snapper** 19  
Honey citrus glaze, yellow rice, fresh vegetables

**Seafood Mac and Cheese** 20  
House cheese blend loaded with shrimp & crab

**Baked Parmesan Scallops** 21  
Served with yellow rice & fresh vegetables

 **Captain's Platter** 22  
Shrimp, scallops and Mahi, fried, broiled or blackened with yellow rice, fresh vegetables

**Grouper Parmesan** Market Price  
Yellow rice, fresh vegetables




# Shellfish

All Shellfish, Land Lovers and Combination entrées are served with choice of baked potato, yellow rice & beans, fresh veggies, garlic mashed potatoes or french fries.  
Add a house or caesar salad 3

**Shrimp** 17  
Broiled, blackened or fried


**Crab Cakes** 18  
Spicy remoulade

 **Coconut Shrimp** 18  
Citrus marmalade


**Scallops** 20  
Broiled, blackened or fried



**Snow Crab** 24  
1lb served with hot drawn butter


 **Lobster Tails**  
6 oz each tender and sweet  
One Tail 22 Two Tails 36

# Land Lovers

 **BBQ Baby Back Ribs**  
1/2 Rack 13  
Full Rack 18

**Filet Mignon**  
6 oz. cut 18  
8 oz. cut 24  
The most tender of steaks

**Black Angus Sirloin**  
6 oz. cut 14  
12 oz. cut 20

 **Surf & Turf** 34  
6 oz. Lobster Tail and  
6 oz. Filet Mignon.

Add Shrimp to any dinner 6

Add homemade toppings to any Sirloin or Filet 2

Bleu Cheese Crusted • Bourbon Peppercorn • Chimichurri

 **ALWAYS A PUB FAVORITE!**

# Desserts

**Key Lime Supreme** 6  
Our famous pie, the best seller!

**The #1 Cheesecake** 6  
add strawberries...on us!

**Apple Caramel Nut Pie** 5.5  
With vanilla ice cream...add \$1.00

**Reese's Peanut Butter Pie** 6.5  
Crunchy, rich and thick

**Chocolate Decadence** 7  
Will cure your craving for chocolate



**WEEKEND BREAKFAST \* OPEN 8AM**

**SATURDAY A LA CARTE**

**SUNDAY BREAKFAST BUFFET \$11.95**


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# Fresh Fish

All fresh fish served with choice of baked potato, yellow rice & beans, fresh veggies, garlic mashed potatoes or french fries  
Add a house or Caesar salad 3

 **Mahi Mahi** 16  
Broiled, grilled or blackened  
Light Fare 14

**Grouper** Market Price  
Favorite local fresh fish.  
Broiled, blackened or fried

**Salmon** 17  
Broiled, grilled or blackened

**Snapper** 18  
Broiled, grilled or blackened

Add Housemade Topping 2

Lemon Garlic • Honey Citrus • Mango Chutney

# Baskets

All baskets are hand breaded and come with french fries and coleslaw

**Chicken Strips Basket** 11

**Bay Shrimp Basket** 12


**BBQ Pulled Pork** 13

**Fish-N-Chips Basket** 14




# Sandwiches & More

The "Pub Burger", sandwiches and wraps all come with your choice of pasta salad, french fries or cole slaw.

 **Grouper Sandwich** Market Price  
Grilled, blackened or fried - The best local fish!

**The Pub Burger** 10.5

The finest fresh ground beef! Add American, Swiss or mozzarella cheese, bacon, grilled onions or mushrooms - add 1 each

 **Fresh Seafood Tacos** 12.5  
Pico de gallo, lettuce, Jack cheese and chipotle sauce  
Lightly blackened shrimp or fish

**Cuban Sandwich** 12

Ham, salami, pork, Swiss cheese, mayo, mustard and pickles on Cuban bread pressed

**BBQ Pulled Pork Sandwich** 11.5  
Slow roasted, Chipotle BBQ Sauce

**Caribbean Chicken** 12

Chipotle mayo, lettuce, tomato, onion

**Buffalo Chicken Sandwich** 12.5  
Hot, medium or mild

 **Original Pub Reuben** 12  
Melt in your mouth corned beef, sauerkraut and "1000 Island" dressing on Texas rye

**Grouper Reuben** Market Price  
The one they all want

**Fish Sandwich** 11.5  
Broiled, Blackened or fried

# Early Specials

**DAILY 11 to 6 pm - 13.5**

Comes with a house or Caesar salad or soup of the day or cup of chowder and your choice of baked potato, garlic mashed potatoes, yellow rice & beans, fresh veggies or french fries

**Crab Cake**  
Spicy remoulade

**Tomato Basil Mahi**  
Tomatoes, basil, onions and garlic

**Bay Shrimp**  
Scampi or fried with cocktail sauce

**1/2 Rack BBQ Ribs**  
A favorite around here

**Onion Crusted Salmon**  
A very popular choice

**Stuffed Cod**  
Crabmeat stuffed, hollandaise sauce

**Chicken Cordon Bleu**  
Imported ham and swiss

**Cod Fish Fry**  
With tartar sauce and lemon

**Black Angus Sirloin**  
With chimichurri Sauce

**BBQ Pulled Pork**  
Served with crispy onions

A PORTION OF EACH MEAL COST GOES TO HELP SUPPORT:

