



## APPETIZERS

### CHILLED SEAFOOD STARTER\* GF 27

4 shucked cold water oysters, tuna tartare with cucumber planks, ½ pound of gulf shrimp.

### CRAB CAKES 19

Two crab cakes with mango rum remoulade and tropical salsa.

### SMOKED SALMON PLATE\* 17

Smoked salmon, herb cream cheese spread with capers and red onions served on crostini.

### GARLIC SHRIMP 18

Shrimp with roasted garlic and fresh herbs served on crostini.

### TUNA TARTARE\* 24

Yellowfin tuna, avocado, scallions, sliced cucumbers, wakame, orange ginger vinaigrette, topped with a balsamic glaze and wasabi drizzle. Served with crispy wontons

### LOBSTER CARGOT 25

Cold water lobster, fresh herb garlic butter served with crostini.

### FRIED GREEN TOMATOES 15

Topped with goat cheese and roasted corn cream sauce.

### QUESADILLA LOCO 18

Shredded chipotle chicken, mozzarella cheese, and guacamole. Served with pico de gallo, shredded lettuce, and sriracha aioli.

### POLLO POPS GF 14

Four frenched chicken drumsticks fried and tossed in a sweet chili sauce.

### ISLAND CONCH FRITTERS 15

A true island treat - 6 golden fritters with dipping sauce.

GF = Gluten Free

\*\*There is risk associated with eating 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.

## OYSTERS ON THE HALF SHELL\*\*

Six or twelve freshly shucked cold water oysters.

15 half dozen

28 dozen

## SALADS

### OLD FLORIDA GF 13

Mixed greens, avocado, tomatoes, gorgonzola cheese, croutons, and zesty avocado dressing.

### STRAWBERRY ZINFANDEL GF 14

Strawberries, blueberries, candied pecans, goat cheese, spinach, and zinfandel vinaigrette.

### THE B.L.T.E. GF 14

Romaine, bacon, tomato, hard boiled eggs, goat cheese, avocado and zesty avocado dressing

### CAESAR 12

Romaine, shaved parmesan, garlic croutons, and creamy caesar dressing.

### QUINOA SALAD GF 15

Romaine, avocado, tomato, cucumber, goat cheese and quinoa served with vinaigrette dressing.

### SALAD ADDITIONS

4oz Filet 25

Grouper 19

Grilled Salmon 16

Shrimp 12

Grilled Chicken 9

## SOUP OF THE DAY

Ask your server for today's specialty soup.

# WICKIES DINNER SPECIALTIES

All entrées include the vegetable of the day.  
All entrées are either gluten free or can be modified upon request.

**FILET MIGNON** 58  
Grand Western 8oz Upper 2/3 choice tenderloin of beef topped with au poivre sauce. Served with roasted garlic Yukon mash.

**BRAISED SHORT RIBS** 40  
With red wine demi-glace, crispy shallots, and served with parmesan horseradish grits.

**NY STRIP** 49  
Topped with a mushroom demi-glace. Served with fingerling potatoes.

**SOUTHERN PORKCHOP** 38  
Paired with a fig bourbon compote. Served with fingerling potatoes.

**STUFFED LOBSTER TAILS** 59  
Butter poached twin lobster tails topped with lump crab meat and served with roasted garlic Yukon mash.

**CHICKEN ROLLATINI** 28  
Pan seared chicken rolled with ham, spinach, tri-colored peppers, mozzarella cheese and topped with a roasted corn cream sauce. Served with roasted garlic Yukon mash.

**ROOT VEGETABLE RISOTTO** 25  
Roasted turnips, carrots, parsnips and onion risotto topped with parmesan cheese, drizzled with white truffle oil. Served with the vegetable of the day.

**BLACK GROUPER** 46  
Pan seared and topped with a lemon herb caper butter. Served with roasted garlic Yukon mash.

**HONEY GLAZED SALMON** 39  
Pan seared Antarctic Salmon with a honey garlic lemon glaze. Served with coconut risotto.

**SCALLOPS** 43  
Three pan seared panko and black truffle crusted scallops, caramelized shallot beurre blanc. Served with coconut risotto.

**SHRIMP & GRITS** 38  
Pan seared shrimp over parmesan horseradish grits with a roasted red pepper coulis.

**THE PRIME AFFAIR** 26  
8oz Prime beef patty, pulled pork, aged cheddar cheese, and mango BBQ sauce on a bun. Served with a side of parmesan truffle fries. Gluten free bun available +\$2

**FISH TACOS** 28  
Three soft flour or corn tortillas filled with black grouper, shredded lettuce, cucumber pico de gallo, cotija cheese, and finished with a zesty avocado sauce. Served with a side of french fries.

## DESSERTS

**DEATH BY CHOCOLATE** 10  
A rich dark chocolate cake

**HATTER CHEESECAKE** 10  
The signature Mad Hatter crustless cheesecake

**ESPRESSO CRÈME BRÛLÉE** 10  
A creamy custard with rich espresso flavor

**AFFOGATO** 8  
Vanilla bean ice cream topped with warm espresso

~ All of our desserts are gluten free ~ GF

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.