

SHARING SKIFFS



OYSTERS ON THE HALF-SHELL

GRILLED OR RAW WITH COCKTAIL AND MIGNONETTE MKT\$

FISH BITES

FRESH FISH FRIED AND SERVED WITH SWEET THAI CHILI SAUCE MKT\$

CURRY CHICKEN SALAD WRAPS

CURRY CHICKEN SALAD, CARROT-JICAMA SLAW, CRISP BUTTER LETTUCE WRAPS 14

ISLAND SHRIMP

FOUR LARGE FRIED SHRIMP TOSSED IN SWEET THAI CHILI SAUCE, OVER TOSTONES WITH A JALAPEÑO CREMA AND CARROT-JICAMA SLAW 15

STREET CORN “RIBLETS”

DRY RUBBED & GRILLED, COTIJA CHEESE, JALAPEÑO CREMA 14

SMOKED WINGS

SIX FRESH WINGS TOSSED IN BBQ, BUFFALO OR CAROLINA WHITE SAUCE 16

TUNA POKE STACK

SUSHI GRADE TUNA***, AVOCADO, CUCUMBER AND MANGO, PLANTAIN CHIPS, JALAPEÑO VINAIGRETTE 21

SUMO SHRIMP

New!

FOUR CRISPY JAPANESE STYLE TEMPURA SHRIMP WITH ASIAN SAUCE 14

SMOKED FISH DIP

IN-HOUSE SMOKED MAHI SERVED WITH PLANTAIN CHIPS 12



- FRENCH ONION 10
- SEAFOOD CHOWDER 11
- LO’ COUNTRY SHE-CRAB BISQUE 11

GALLEY GREENS

| + CHICKEN 8 | + SHRIMP 12 | + MAHI 12 | + SALMON 14 | + GROUPER MKT\$ |

SOUTHERN CAESAR

ROMAINE LETTUCE, ARTICHOKEs, ROASTED CORN, PARMESAN, PICKLED RED ONION, CORNBREAD CROUTONS, CAESAR DRESSING** HALF • 11 FULL • 14

THE FORAGER

SUPER GREENS MIX, CHEF’S SEASONAL SELECTION OF CHEESE, FRUITS, VEGGIES AND NUTS WITH A SEASONAL VINAIGRETTE (PERFECT FOR SALMON) HALF • 11 FULL • 14

POKE BOWL

SUSHI GRADE TUNA***, GRAINS, MIXED GREENS, AVOCADO, EDAMAME, SEAWEEED SALAD, SHREDDED CARROT, CUCUMBER, PICKLED GINGER, CRISPY PLANTAIN, CUCUMBER WASABI DRESSING VEGAN (SWEET POTATO) 20 | TUNA 26

BUFFALO RANCH SALAD

New!

CHOICE OF PROTEIN TOSSED IN BUFFALO SAUCE, ROMAINE LETTUCE, ROASTED CORN, AVOCADO, TOMATO, ONION, WISCONSIN CHEDDAR CHEESE CURDS, CRISPY PLANTAINS, HOUSE-MADE RANCH DRESSING WITH CHICKEN 22 | MAHI OR SHRIMP 24

S.S. SAMMIES & SUCH

SERVED WITH FRIES • SUB GF BREAD +2

GROUPER SANDWICH

FRESH LOCAL GROUPER SERVED WITH TARTAR, LTO, POTATO BUN MKT\$ MAKE IT A REUBEN! +2

GULF TOWN TACOS

| SHRIMP • 22 | RIBEYE • 24 | GROUPER • MKT\$ | VEGGIE • 18 | MAHI • 22 | (2) FLOUR TORTILLAS WITH LETTUCE, PICO, PICKLED ONION, JALAPEÑO CREMA

BUFFALO CHICKEN SANDWICH

CRISPY CHICKEN BREAST TOSSED IN BUFFALO SAUCE, TOPPED WITH BLEU CHEESE CRUMBLES, CARROT-JICAMA SLAW, POTATO BUN 22

LO’ KEY SMASH BURGER

TWO CHUCK & BRISKET BLEND PATTIES SMASHED WITH CHEESE, LTO, LO’ KEY BURGER SAUCE, POTATO BUN 20

STEAK SANDWICH

SAVORY SHAVED RIBEYE, SAUTÉED FRENCH ONIONS, GRUYÈRE CHEESE, FRENCH ONION AU’ JUS, TOASTY FRENCH BREAD 26

FLORIDA MAN PO’ BOY

| SHRIMP • 22 | GROUPER • MKT\$ | MAHI • 22 | FRIED GOLDEN BROWN WITH LETTUCE, TOMATO, TARTAR AND SPICY COCKTAIL SAUCE, ON TOASTY FRENCH BREAD

PULLED PORK QUESADILLA

LOADED WITH IN-HOUSE SMOKED PORK, PEPPERS AND ONIONS, SIDE BBQ SAUCE AND SOUR CREAM 20

SHRIMP BURGER

New!

SAVORY PATTY MADE ENTIRELY OUT OF WHOLE AND MINCED SHRIMP, LTO, TARTAR SAUCE, POTATO BUN 22

LARGE FRIED SHRIMP 25

MAKE THEM BUFFALO STYLE WITH RANCH +1

BEER BATTERED FISH N’ CHIPS 24

CREATE YOUR OWN

YOUR CHOICE OF PROTEIN SERVED WITH SEASONED RICE AND BROCCOLI. CHOOSE YOUR TOPPING: SCAMPI SAUCE, POBLANO CREAM SAUCE, OR CUCUMBER MANGO SALSA

FRESH LOCAL GROUPER MKT\$
FRESH ATLANTIC SALMON 30
MAHI 28

LARGE SHRIMP 30
SEA SCALLOPS 38
CHICKEN 28



= HOUSE FAVORITE



= VEGAN*



= GLUTEN FREE MENU

MAIN SAIL

SHRIMP AND GRITS

LARGE SHRIMP, ANDOUILLE SAUSAGE, PEPPERS & ONIONS SAUTÉED IN A CREOLE SAUCE, SERVED OVER SAVORY PIMENTO CHEESE GRITS 26

SEAFOOD SCAMPI

LARGE SHRIMP & SEA SCALLOPS SAUTÉED IN A WHITE WINE, LEMON GARLIC BUTTER, OVER LINGUINI WITH GARLIC BREAD 38

CHICKEN PARMESAN

New!

LIGHTLY BREADED CHICKEN BREAST TOPPED WITH MELTED CHEESE OVER JUMBO CHEESE RAVIOLI AND VODKA SAUCE 26

STUFFED TURTLE SHELLS

✓

ROASTED POBLANO PEPPER FILLED WITH SWEET POTATO, ROASTED CORN, BLACK BEANS, AND CARAMELIZED PEPPERS & ONIONS, FINISHED WITH SLICED AVOCADO, FRESH CHIMICHURRI 22

FLOAT-YOUR-BOAT BBQ RIBS

BABY BACK RIBS SLOW BRAISED IN ROOT BEER AND FINISHED WITH OUR SOUTHERN BBQ SAUCE, FRIES AND SLAW HALF • 28 FULL • 38 ADD FRIED SHRIMP + 5

POBLANO IN PARADISE

✓

LARGE SHRIMP & SEA SCALLOPS WITH ROASTED ONIONS AND PEPPERS, OVER ROASTED POBLANO RISOTTO, FINISHED WITH A FRESH CHIMICHURRI 38

SNOW CRAB LEGS

ONE POUND OF SNOW CRAB LEGS WITH DRAWN BUTTER AND FRIES MKT\$

DOCK SIDES

Fries 6 | Sweet Potato Fries 7 | Pimento Cheese Grits 7 | Sweet Corn Hush Puppies 8
Poblano Risotto 8 | Cucumber Tomato Salad 7 | Seasonal Veg 7 | Broccoli 7 | Rice 6

Please notify your server of allergies and dietary restrictions prior to ordering. Menu items may be altered from description to accommodate requests. Please note we cannot guarantee a 100% gluten free experience, as we prepare items containing gluten within our kitchen.

CONTAINS RAW EGG *CONTAINS RAW TUNA

*Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Section 61C -4.010(8) Florida Administrative Code

Gratuity may be added to parties of 8 or more

A 3% surcharge is applied to all credit card transactions. Debit cards and cash are not subject to this fee.

