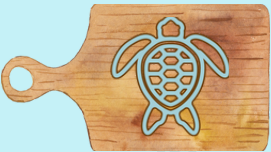


LO’ KEY SEA-CUTERIE

RAW OYSTERS, COCKTAIL SHRIMP,
LUMP CRAB, SMOKED FISH DIP,
CRACKERS 26



SOUTHERN CHARCUTERIE

SMOKED SAUSAGE, PIMENTO CHEESE,
DEILED EGGS, PICKLED OKRA & ONION,
APPLE BUTTER & RITZ CRACKERS 18

SHARING SKIFFS

ISLAND SHRIMP



LARGE FRIED SHRIMP TOSSED IN A SWEET THAI CHILI SAUCE, OVER TOSTONES
WITH A JALAPENO LIME CREMA AND CARROT JICAMA SLAW 21

LUMP CRAB OR SHRIMP COCKTAIL

SHRIMP 19 JUMBO LUMP CRAB 26

CURRY CHICKEN SALAD WRAPS

CURRY CHICKEN, CARROT & JICAMA SLAW, CRISP BUTTER LETTUCE WRAPS 14

CORN “RIBLETS”

DRY RUBBED & GRILLED, COTIJA CHEESE, SMOKEY JALAPENO CREMA 13

TUNA POKE STACK

AHI TUNA**, AVOCADO, CUCUMBER MANGO SALAD, PLANTAIN CHIPS,
SMOKED JALAPENO VINAIGRETTE 21

SMOKED WINGS



6 FRESH WINGS SMOKED PERFECTLY & TOSSED IN CAROLINA WHITE SAUCE 16

COURT’S CRABBY POUTINE

FRENCH FRIES SMOTHERED GENEROUSLY WITH LUMP CRAB, CRAB GRAVY, WHITE
CHEDDAR WISCONSIN CHEESE CURDS, SCALLION 21

FISH BITES



W/ PICKLED OKRA TARTAR & SPICY COCKTAIL SAUCE MIXED
MAHI 14 FRESH CATCH MKT\$

PULLED PORK QUESADILLA

SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM 16

CRAB MAC N’ CHEESE

LUMP CRAB MEAT TOSSED IN A CREAMY WHITE CHEESE SAUCE,
SPRINKLED WITH CORNBREAD CRUMBLE AND OLD BAY 26

SOUP

FRENCH ONION 10

FIRE ROASTED TOMATO BASIL 9

LO’ COUNTRY SHE- CRAB BISQUE 11

GALLEY GREENS

(see add-on protein options below)

GRILLED CAESAR*

GRILLED ROMAINE, ARTICHOKE, ROASTED CORN, PARMESAN, PICKLED RED
ONION, CORNBREAD CROUTON, CAESAR DRESSING SIDE • 9 FULL • 14

THE FORAGER

SUPER GREENS MIX, CHEF’S SEASONAL SELECTION OF FRUITS & VEGGIES, FETA,
PISTACHIOS, SEASONAL VINAIGRETTE (PERFECT FOR SALMON) SIDE • 9 FULL • 14

TUNA POKE



SUSHI GRADE TUNA***, GRAINS, MIXED GREENS, AVOCADO, EDAMAME, SEAWEED
SALAD, SHREDDED CARROT, CUCUMBER, PICKLED GINGER, CRISPY PLANTAIN,
GINGER SOY DRIZZLE, CUCUMBER WASABI DRESSING 26

FAR EAST VEGAN POKE

OUR VEGAN VERSION OF THE TUNA POKE FEATURING SWEET POTATO 17

S.S. SAMMIES & SUCH

WITH CHOICE OF 1 SIDE OPTION • SUB GF BREAD +\$2 (ALL GF OPTIONAL)

FRESH CATCH SANDWICH

A LOCAL FAVORITE! FRESH LOCAL FISH
GRILLED, BLACKENED OR FRIED, LTO, PICKLED OKRA TARTAR MKT\$

GULF TOWN TACOS



SHRIMP 22 | STEAK 20 | FRESH CATCH MKT\$ | VEGAN 17 | AHI TUNA 21 | MAHI 20

GRILLED, BLACKENED, OR FRIED ON CORN OR FLOUR TORTILLAS (2) WITH
LETTUCE, PICO, PICKLED SWEET ONION, SMOKEY JALAPENO CREMA

THE ULTIMATE P.L.T.

BLACK PEPPERED PROCUITTO, BUTTER LETTUCE, FRIED GREEN TOMATO
& SMOKEY MAYO ON TEXAS TOAST 19

SHRIMP & CRAB BURGER

FRESH GULF SHRIMP & LUMP CRAB MEAT PATTY, LETTUCE, TOMATO, ONION
ON A TOASTED BUN WITH PICKLED OKRA TARTAR 26

LO’ KEY SMASH BURGER

CHUCK & BRISKET BLEND SMASHED WITH CHEESE, LTO, TANGY SAUCE, ON
TEXAS TOAST OR SEEDED BUN 19

STEAK SANDWICH



SAVORY SHAVED RIBEYE, FRENCH ONIONS, GRUYERE
CHEESE, FRENCH ONION AU JUS, TOASTY FRENCH BREAD 22

PULLED PORK SAMMIE

IN- HOUSE SMOKED TO PERFECTION, SOUTHERN BBQ SAUCE,
SLAW, PICKLED SWEET ONION, SEEDED BUN 20

CLUB MED • option

SEASONED & GRILLED ZUCCHINI, ARTICHOKE AND ROASTED RED PEPPERS,
FRESH BURRATA, AND BABY ARUGULA, CHEF’S SPECIAL CAPER SAUCE 17

FLORIDA MAN PO’ BOY

SHRIMP 22 | OYSTERS 20 | FRESH CATCH MKT\$ | MAHI-MAHI 20

LIGHTLY BREADED & FRIED GOLDEN BROWN ON FRENCH BREAD,
LTO, PICKLED OKRA TARTAR & SPICY COCKTAIL

BOAT BASKETS

FISH N’ CHIPS

BEER BATTERED WILD COD & CRISPY FRIES (OR CHOICE OF SIDE) 22

LOCAL FRIED SHRIMP

LOCAL GULF SHRIMP FRIED GOLDEN BROWN 24

CRISPY GULF OYSTERS

GULF OYSTERS CORNMEAL DUSTED & FRIED 20

THE BIG PASS COMBO



HAVE IT ALL! SHRIMP, OYSTERS, & FISH FRIED GOLDEN
WITH SWEET CORN HUSH PUPPIES & CHOICE OF SIDE 28



= HOUSE FAVORITE



= VEGAN*



= GLUTEN FREE MENU

MAIN SAIL

Pasta options include linguini, angel hair or gluten free (+\$2)

SHRIMP AND GRITS

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

SEAFOOD SCAMPI

TENDER GULF SHRIMP & LARGE SEA SCALLOPS SAUTÉED IN A GARLIC
LEMONY BUTTER, SERVED OVER PASTA WITH GARLIC BREAD 30

VEGAN PLANTAIN CURRY

RIPE PLANTAINS, SWEET POTATO, SPINACH, PEPPERS, BEANS AND
FRAGRANT SPICES IN A CREAMY COCONUT MILK BROTH 20

LO’ COUNTRY BOIL

DELICIOUSLY SEASONED SNOW CRAB LEGS, LARGE GULF SHRIMP,
SMOKED SAUSAGE, CORN ON THE COBB & POTATOES 38

CHICKEN ALFREDO

CHICKEN BREAST SAUTEED AND TOSSED IN A CREAMY ALFREDO SAUCE
WITH FRESH BROCCOLI FLORETS & GARLIC BREAD OVER PASTA 24



(5) GRILLED SHRIMP	12
(6) RAW OYSTERS	MKT\$
FRESH CATCH	MKT\$
SNOW CRAB LEGS	MKT\$
JUMBO LUMP CRAB MEAT	22
SHRIMP & CRAB PATTY	19
SMASH PATTY	6
SMOKED FISH DIP	12
GRILLED CHICKEN	8
SHAVED RIBEYE	14
GRILLED SALMON	14
MAHI-MAHI	12
AHI TUNA	15
CRISPY GULF OYSTERS	12

DOCK SIDES

FRIES 6

SWEET POTATO FRIES 6

SMASHED POTATOES 7

PIMENTO CHEESE GRITS 7

SWEET CORN HUSH PUPPIES 8

CUCUMBER TOMATO SALAD 5

CORN ON THE COBB 5

COLLARD GREENS 7

SEASONAL VEG 6

COLESLAW 5

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

**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