

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

SIX LARGE FRIED SHRIMP TOSSED IN SWEET THAI CHILI SAUCE, OVER TOSTONES WITH A JALAPEÑO CREMA AND CARROT-JICAMA SLAW **21**

CORN "RIBLETS"

DRY RUBBED & GRILLED, COTIJA CHEESE, JALAPEÑO CREMA **13**

TUNA POKE STACK

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

SMOKED WINGS

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

BUFFALO SHRIMP TOSTADAS

SIX CRISPY SHRIMP TOSSED IN BUFFALO SAUCE, LAYERED WITH JALAPEÑO CREMA & RANCH, CARROT-JICAMA SLAW, AND BLUE CHEESE CRUMBLES **21**

SMOKED FISH DIP

IN-HOUSE SMOKED MAHI SERVED WITH FRESH POTATO CHIPS **12**

SOUP

FRENCH ONION 10

SEAFOOD CHOWDER 11

LO' COUNTRY SHE-CRAB BISQUE 11

GALLEY GREENS

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

SOUTHERN CAESAR

ROMAINE LETTUCE, ARTICHOKE, ROASTED CORN, PARMESAN, PICKLED RED ONION, CORNBREAD CROUTONS, CAESAR DRESSING** **HALF • 9 FULL • 14**

THE FORAGER

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

TUNA POKE BOWL

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 **20**

S.S. SAMMIES & SUCH

SERVED WITH FRIES • SUB GF BREAD +\$2

FRESH CATCH SANDWICH

FRESH LOCAL FISH PREPARED TO YOUR LIKING SERVED WITH TARTAR, LTO, POTATO BUN **MKT\$**

GULF TOWN TACOS

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

MAHI REUBEN

MAHI BLACKENED ON TEXAS TOAST, MELTED GRUYERE CHEESE, GENEROUSLY TOPPED WITH SAUERKRAUT, RUSSIAN DRESSING **24**

BUFFALO CHICKEN SANDWICH

CRISPY CHICKEN BREAST TOSSED IN BUFFALO SAUCE, TOPPED WITH CREAMY BURRATA, CARROT-JICAMA SLAW, GARLIC-PARMESAN AIOLI, POTATO BUN **22**

LO' KEY SMASH BURGER

TWO CHUCK & BRISKET BLEND PATTIES SMASHED WITH CHEESE, LTO, LO' KEY BURGER SAUCE, SEEDED 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 | OYSTERS • 20 | FRESH CATCH • MKT\$ | MAHI • 22 | FRIED GOLDEN BROWN WITH LETTUCE, TOMATO, TARTAR AND SPICY COCKTAIL SAUCE, ON TOASTY FRENCH BREAD

PULLED PORK QUESADILLA

SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM **20**

BOAT BASKETS

SERVED WITH FRIES • (ALL BASKETS CAN BE GF UPON REQUEST)

LARGE FRIED SHRIMP **25**

BEER BATTERED FISH N' CHIPS **24**

CRISPY GULF OYSTERS **22**

SNOW CRAB LEGS **MKT\$**

THE BIG PASS COMBO **32**

FRIED SHRIMP, SCALLOPS, FISH AND SWEET CORN HUSH PUPPIES



= HOUSE FAVORITE



= VEGAN*



= GLUTEN FREE MENU



Fresh Catch of the Day (See Server for Selections)

SERVED WITH SEASONED RICE AND CHOICE OF VEGETABLE



Choose
Your
Sauce



Scampi
Poblano Cream
Brown Bourbon Butter



DOCK SIDES

FRIES	6
SWEET POTATO FRIES	7
PIMENTO CHEESE GRITS	7
SWEET CORN HUSH PUPPIES	8
CUCUMBER TOMATO SALAD	6
COLLARD GREENS	7
SEASONAL VEG	6
BROCCOLI	6
GREEN BEANS	6
COLESLAW	5
RICE	5

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

TENDER GULF SHRIMP & LARGE SEA SCALLOPS SAUTÉED IN A WHITE WINE, LEMON GARLIC BUTTER, OVER LINGUINI WITH GARLIC BREAD (GF PASTA +2) **36**

POBLANO IN PARADISE

LARGE SHRIMP & SEA SCALLOPS WITH ROASTED ONIONS AND PEPPERS, OVER ROASTED POBLANO RISOTTO, FINISHED WITH A FRESH CHIMICHURRI **36**

STUFFED TURTLE SHELLS (VEGAN) **New!**

ROASTED POBLANO PEPPER FILLED WITH SWEET POTATO, BLACK BEANS, AND CARAMELIZED PEPPERS & ONIONS, FINISHED WITH AVOCADO AND 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

TUSCAN RAVIOLI

SPINACH RAVIOLI IN A GARLIC-BUTTER EMULSION, ARTICHOKE HEARTS, SPINACH, TOMATOES & CHEESE GRITS WITH CHOICE OF:
| GRILLED CHICKEN • 28 | MAHI-MAHI • 30 | SALMON • 32 | FRESH CATCH • MKT\$ | VEGETARIAN • 20 |

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

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