

SHARING SKIFFS

ISLAND SHRIMP



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

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, SMOKEY JALAPENO VINAIGRETTE 21

SMOKED WINGS



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

SHRIMP AND CRAB CAKES



LUMP CRAB MEAT AND FRESH SHRIMP CAKES WITH PICKLED OKRA TARTAR 21

PULLED PORK QUESADILLA

SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM 16

BUFFALO SHRIMP TOSTADAS



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

MUSSELS



IN A WHITE WINE GARLIC CREAM SAUCE WITH GARLIC BREAD 16



FIRE ROASTED TOMATO BASIL 9

FRENCH ONION 10

SEAFOOD CHOWDER 11



LO’ COUNTRY SHE- CRAB BISQUE 11

SOUP

GALLEY GREENS

(SEE ADD-ON PROTEIN OPTIONS BELOW)

SOUTHERN CAESAR**

ROMAINE, ARTICHOKE, ROASTED CORN, PARMESAN, PICKLED RED ONION, CORNBREAD CROUTON, 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 17

S.S. SAMMIES & SUCH

SERVED WITH FRIES • SUB GF BREAD +\$2 (ALL GF OPTIONAL)

GULF TOWN TACOS

SHRIMP 22 | STEAK 23 | FRESH CATCH MKT\$ | VEGAN 17



AHI TUNA*** 23 | MAHI 21

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

BUFFALO CHICKEN SANDWICH



CRISPY CHICKEN BREAST TOSSED IN BUFFALO SAUCE, WITH CREAMY BURRATA, CARROT & JICAMA SLAW, AND GARLIC-PARMESAN AIOLI ON TOASTED BUN 20

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 23

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, CAPER SAUCE ON FRENCH BREAD 17

FLORIDA MAN PO’ BOY

SHRIMP 22 | OYSTERS 20 | FRESH CATCH MKT\$ | MAHI-MAHI 21 | CLAMS 20
FRIED GOLDEN BROWN ON FRENCH BREAD, LTO, PICKLED OKRA TARTAR

BOAT BASKETS

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

CRISPY CLAM STRIPS 20



LARGE FRIED SHRIMP 24

FISH N’ CHIPS 22

CRISPY GULF OYSTERS 22

THE BIG PASS COMBO

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



= HOUSE FAVORITE



= VEGAN*



= GLUTEN FREE MENU



5 GRILLED SHRIMP	12
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
SMOKED FISH DIP	12
6 RAW OYSTERS	18
½ LB SNOW CRAB LEGS	20
FRESH CATCH	MP\$

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 WHITE WINE, LEMON GARLIC BUTTER, OVER PASTA WITH GARLIC BREAD 34

VEGAN PLANTAIN CURRY



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

LO’ COUNTRY SEAFOOD BOIL

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

ROASTED POBLANO CHICKEN



CHICKEN BREAST WITH A FIRE ROASTED POBLANO CREAM SAUCE, SEASONED RICE AND VEGETABLE 28

BONE- IN PORK CHOP



SAVORY 12OZ BONE-IN PORK CHOP FINISHED WITH A VERMONT MAPLE GLAZE, ROSEMARY, SMASHED RED POTATOES, VEGETABLE 32

TUSCAN RAVIOLI



SPINACH RAVIOLI IN A GARLIC-BUTTER EMULSION, ARTICHOKE HEARTS, SPINACH, AND TOMATOES WITH CHOICE OF:
FRESH CATCH MP\$ • GRILLED CHICKEN 26 • MAHI-MAHI 28 • VEGETARIAN 20

GROUPEr AND SHRIMP ALMONDINE



ALMOND BATTERED GROUPEr AND COCONUT SHRIMP, ISLAND RISOTTO, WITH AN ALMONDINE BUTTER AND ORANGE MARMALADE, VEGETABLE 42

SNOW CRAB DINNER



1 LB. OF SNOW CRAB LEGS DELICIOUSLY SEASONED AND STEAMED, BABY RED POTATOES AND CORN ON THE COBB 44

FISH MARKET

Fresh Catch MP\$
Salmon 30
Scallops 36
Mahi-mahi 28
Shrimp 28

• CHOOSE YOUR SAUCE •

+ Honey Bee-sting +
+ Scampi +
+ Roasted Poblano Cream +
+ Creamy Alfredo +
+ Lemon Caper Butter +

• SELECT YOUR SIDES (2) BELOW •

or have it over pasta
linguini, angel hair, gluten free (\$+2)

DOCK SIDES

FRIES	6
SWEET POTATO FRIES	7
SMASHED RED 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 *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