

SMALL PLATES

Crab Rangoon | \$11

Jumbo Lump Crab, Herbed Cream Cheese

Bahamian Conch Fritters | \$13

Annie Ann's Zesty Batter, Island Sauce

Spinach & Artichoke Dip (GF) | \$13

Pico de Gallo, Guac, Tortilla Chips

Add Crab | \$7

Bacon-Wrapped Stuffed Shrimp (GF) | \$15

Herbed Cream Cheese, Sriracha Marmalade

Honey Mango BBQ Pork Sliders | \$13

Slow Roasted Pork, Slaw, Horseradish Pickles,

Honey Mango BBQ Sauce, Brioche Rolls

Chicken Wings Or Tenders | \$14

- Hull Buffalo w/ Blue Cheese
- Honey Mango BBQ w/ Ranch
- Jerk Spiced w/ Mango Aioli

Tuna Nachos | \$22

Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons, Avocado, English Cucumbers, Spicy Aioli, Umami Toppers

Hummus Plate (V) | \$18

Grilled Pita, Heirloom Carrots, Fire Roasted Artichoke Hearts, Tomatoes, English Cucumbers, Mediterranean Olives, Served w/ House Made Hummus

CHILLED SEAFOOD

(5) Jumbo Shrimp Cocktail (GF) | \$16

Cocktail Sauce, Lemon

Local Oysters** (GF) 1/2 doz. \$16 | doz. \$30

Honey Ginger Mignonette, Lemon

POKE

**Hawaiian Dish
Traditionally Served
with Raw Seafood

Topped with Red Onions, Edamame, Cucumber, and Wasabi Peas
Gluten-Free Options Available

STEP ONE BASE

White Rice
Coconut Quinoa
Mixed Greens

STEP TWO PROTEIN

Raw Tuna** | \$21
Raw Salmon** | \$18
Tofu | \$15
Chicken | \$16

STEP THREE SAUCE

Citrus Ponzu (V)
Spicy Aioli (GF)
Ginger Teriyaki (V)

Add Avocado | \$3

Add Side Seaweed Salad | \$4

CRISP SALADS

Garden Salad (GF) (V) | \$14

Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots, Alfalfa Sprouts, House Vinaigrette

Classic Caesar | \$16

Garlic Croutons, Parmesan, Creamy Caesar Dressing

Crab & Tomato Stack (GF) | \$22

Jumbo Lump Crab, Heirloom Tomato, Avocado, Buffalo Mozzarella, Balsamic Drizzle

Roasted Vegetable Salad (GF) | \$18

An Array of Seasonal Vegetables, Toasted Walnuts, Gorgonzola Mixed Greens, Honey Lemon Vinaigrette

Fried Green Tomato | \$22

Panko Encrusted Green Tomato, Mixed Greens, English Cucumber, Jumbo Lump Crab, Sun-Dried Tomato Dressing

SALAD ADD ON'S

Chicken	\$6	Crab Cake	\$14
Grilled Shrimp	\$8	Salmon	\$15
Hull Daily Catch	\$10		

STEAMERS

Prince Edward Island Mussels | \$15

Basil, Garlic, Rosa Sauce, Parmesan Crostini

Baker's Dozen Little Neck Clams | \$16

Basil, Wine, Garlic Broth, Parmesan Crostini

Shrimp Boil | \$20

Peel & Eat Shrimp, Jersey Corn, Roasted Reds, Drawn Butter, Old Bay

TACOS

All Tacos Served w/ Black Bean Salsa, Guac, & Tortilla Chips

Blackened Mahi Mahi | \$18

Voted 2019 Best Fish Taco in Stone Harbor

Fresh Catch, Cilantro Lime Slaw, Mango Salsa, Sriracha Crème

Habanero Shrimp | \$16

Habanero Pan-Seared Shrimp, Pico de Gallo, Queso Fresco, Sriracha Crème

Pork Carnitas | \$16

House Smoked Pork, Grilled Corn & Pineapple Salsa, Sriracha Crème

Veggie Tacos (GF) | \$16

An Array of Seasonal Veggies, Roasted Red Peppers, Chickpeas, Curry Sauce, Romaine Lettuce Leaf Cup



SANDWICHES

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries or Caesar Salad Add \$2

Mahi Mahi** | \$17

Fresh Key West Mahi Mahi, Grilled or Blackened, Cilantro Lime Slaw, Jersey Tomato, Basil Aioli, Grilled Brioche

Grilled Portabella | \$15

Portabella Mushroom, Sautéed Baby Spinach, Fire Roasted Peppers, Sharp Provolone Cheese, Grilled Brioche

Add Chicken | \$6

Jerk Chicken | \$16

Chargrilled Boneless Chicken Thigh, Jerk Marinade, Mango Salsa, Sliced Orange, Mixed Greens, Grilled Brioche

Crab Cake | \$21

Broiled Jumbo Lump Crab Cake, Tomato, Mixed Greens, Tartar, Grilled Brioche

BURGERS

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries or Caesar Salad Add \$2

Hull House Burger** | \$18

Voted 2016 Best Stone Harbor Burger

½ lb. Chargrilled Grass Fed Lean Beef Burger, Candied Bacon, Pickled Onions, Avocado, Mixed Greens, Tomato, Basil Aioli, Jack Cheese

Gourmet Big One** | \$15

½ lb. Chargrilled Grass Fed Lean Beef Burger, Shredded Lettuce, Tomato, Pickle, Choice of Cheese, Grilled Brioche

ADD ON'S | \$3

Portabella Mushroom, Avocado, Applewood Bacon, Pickled Onions, Roasted Peppers

Impossible Burger (V) | \$17

Plant Based Vegan Burger, Lettuce, Tomato, Toasted Kaiser Roll

Add Cheese | \$2

ENTREES

Served Daily After 5pm

Bang Bang Chicken & Shrimp | \$34

Thai Curry Chile Peanut Sauce, Julienne Vegetables, Beans & Rice

8 oz. Center Cut Filet** (GF) | \$39

Chargrilled Filet, Mashed Potatoes, Grilled Asparagus, Garlic Butter

Add Broiled Lobster Tail | \$MP

Honey Glazed Salmon** (GF) | \$34

Atlantic Salmon, Sautéed Jersey Green Beans, Mashed Sweet Potato, Lemon Herb Butter

Seafood Festival | \$45

Lobster Tail, Scallops & Shrimp, Rosa Sauce, Parmesan, Linguine

Crab Cakes | \$40

Broiled Jumbo Lump Crab Cakes, Grilled Asparagus, Roasted Red Pepper Cream, Beans and Rice

Caribbean Grouper (GF) | \$43

Broiled Florida Grouper, Sweet Plantains, Mango Salsa, Coconut & Pineapple Rice

HOUSE SOUPS

Shellfish Chowder cup \$8 | bowl \$12

2016 & 2018 Winner "Best Chowder"

Tomato Crab Bisque cup \$7 | bowl \$11

HULL HOUSE SIDES

House Sides | \$5

- Side House Salad
- Caesar Salad
- Beans & Rice
- Potatoes du Jour
- French Fries
- House Chips
- Vegetable du Jour
- Sweet Plantains
- Grilled Corn
- House Slaw
- Bread Basket
- Seaweed Salad



**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.