

SMALL PLATES

Crab Rangoon | \$13
Jumbo Lump Crab, Herbed Cream Cheese, Sweet Chili Sauce

Bahamian Conch Fritters | \$15
Annie Ann's Zesty Batter, Island Sauce

Spinach & Artichoke Dip (GF) | \$16
Pico de Gallo, Guac, Tortilla Chips
Add Crab | \$7

Bacon-Wrapped Stuffed Shrimp (GF) | \$17
Herbed Cream Cheese, Sriracha Marmalade

Honey Mango BBQ Pork Sliders | \$15
Slow Roasted Pork, Slaw, Horseradish Pickles,
Honey Mango BBQ Sauce, Brioche Rolls

Chicken Wings Or Tenders | \$16

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

Tuna Nachos | \$26
Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons,
Avocado, English Cucumbers, Spicy Aioli, Umami Toppers

Hummus Plate (V) | \$19
Grilled Pita, Flatbread Crackers, Heirloom Carrots,
Julienne Peppers, English Cucumbers, Mediterranean Olives,
Served w/ House Made Hummus

CHILLED SEAFOOD

(5) Jumbo Shrimp Cocktail (GF) | \$17
Cocktail Sauce, Lemon

Local Oysters** (GF) 1/2 doz. \$17 | doz. \$31
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	STEP TWO PROTEIN	STEP THREE SAUCE
White Rice	Raw Tuna** \$22	Citrus Ponzu (V)
Coconut Quinoa	Raw Salmon** \$20	Spicy Aioli (GF)
Mixed Greens	Tofu \$16	Ginger Teriyaki (V)
	Chicken \$16	

Add Avocado | \$4

Add Side Seaweed Salad | \$5

CRISP SALADS

Garden Salad (GF) (V) | \$15
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots,
Alfalfa Sprouts, Balsamic Vinaigrette

Classic Caesar | \$16
Garlic Croutons, Parmesan, Creamy Caesar Dressing

Crab & Tomato Stack (GF) | \$25
Jumbo Lump Crab, Heirloom Tomato, Avocado,
Buffalo Mozzarella, Balsamic Drizzle

Hull Chopped Salad (GF) | \$19
Baby Arugula, Coconut Quinoa, Cucumbers, Chic Peas,
Grape Tomatoes, Mediterranean Beets, Feta Cheese,
Honey Lemon Vinaigrette

Fried Green Tomato | \$24
Panko Encrusted Green Tomato, Mixed Greens, English Cucumber,
Jumbo Lump Crab, Sun-Dried Tomato Dressing

SALAD ADD ONS

Chicken \$6 Grilled or Blackened	Salmon \$16 Broiled or Blackened
Shrimp \$9 Grilled or Blackened	Crab Cake \$16 Broiled
Mahi Mahi \$12 Grilled or Blackened	

STEAMERS

Prince Edward Island Mussels | \$17
Basil, Garlic, Rosa Sauce, Parmesan Crostini

Baker's Dozen Little Neck Clams | \$18
Scampi Butter, Garlic, White Wine, Parmesan Crostini

TACOS

All Tacos Served w/ Guac & Tortilla Chips
*Add 3rd Taco | \$7

Blackened Mahi Mahi | \$18
Voted 2019 Best Fish Taco in Stone Harbor
Fresh Key West Mahi Mahi, Cilantro Lime Slaw, Mango Salsa,
Sriracha Crème

Habanero Shrimp | \$17
Habanero Pan-Seared Shrimp, Pico de Gallo, Queso Fresco,
Sriracha Crème

Pork Carnitas | \$17
House Smoked Pork, Grilled Corn, Sautéed Onion, Pickled Jalapeños,
Shredded Jack & Cheddar Cheese, Sriracha Cream

Veggie Tacos (GF) | \$16
Fried Chic Peas, Mediterranean Beets, Pickled Onions,
Shredded Red Cabbage, Cilantro, Feta Cheese, Corn Tortilla



GF - GLUTEN FREE | V - VEGAN

3% Transaction Fee Added to Any
Credit Card Transaction

SANDWICHES

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2

Mahi Mahi** | \$19

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

Grilled Portabella | \$17

Portabella Mushroom, Sautéed Baby Spinach, Fire Roasted Peppers, Sharp Provolone Cheese, Balsamic Drizzle, Seeded Baguette

Add Chicken | \$6

Jerk Chicken | \$17

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

Crab Cake | \$23

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, Caesar Salad, or Onion Rings Add \$2

Hull House Burger** | \$19

Voted 2016 Best Stone Harbor Burger

½ lb. Chargrilled Grass Fed Lean Beef Burger, Candied Bacon, Pickled Onions, Avocado, Leaf Lettuce, Tomato, Basil Aioli, Jack Cheese, Grilled Brioche

Gourmet Big One** | \$17

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

ADD ONS | \$3

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

Impossible Burger (v) | \$18

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

Add Cheese | \$2

ENTREES

Served Daily After 5pm

Coconut Curried Chicken & Shrimp | \$39

Boneless Chicken, Wild Shrimp, Corn on Cob, Potatoes, Onions & Bell Pepper, Coconut Curry Sauce, Jasmine Rice

8 oz. Center Cut Fillet** (GF) | \$44

Chargrilled Fillet, Grilled Asparagus, Mashed Potatoes, Pearl Onions, Cremini Mushrooms, Demi Glaze

Add Broiled Lobster Tail | \$MP

Honey Glazed Salmon** (GF) | \$39

Atlantic Salmon, Sautéed Broccolini, Mashed Sweet Potato

Seafood Festival | \$46

Lobster Meat, Scallops & Shrimp, Scampi Sauce, Parmesan, Fresh Linguine

Crab Cakes | \$42

Broiled Jumbo Lump Crab Cakes, Grilled Asparagus, Lemon Mustard Remoulade, Spanish Rice

Hull Fish & Chips | \$26

Crispy Beer Battered Icelandic Cod, Steak Fries, House Slaw, Tartar Sauce, Lemon & Lime

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

- Potatoes du Jour
- Vegetable du Jour
- House Slaw
- Grilled Corn
- Seaweed Salad
- House Chips
- Sweet Plantains
- Spanish Rice

House Sides | \$6

- House Salad
- Caesar Salad
- French Fries
- Sweet Potato French Fries
- Onion Rings
- Bread Basket
- Chips & Guac
Add Pico de Gallo \$2



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

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