

Spring Menu

Small Plates

- Crab Rangoon | \$12
- Jumbo Lump Crab, Herbed Cream Cheese
- Bahamian conch Fritters | \$14
- Annie Ann's Zesty Batter, Island Sauce
- Spinach & Artichoke Dip (GF) | \$15
- Pico de Gallo, Guac, Tortilla Chips
- Add Crab | \$7
- Bacon-Wrapped Stuffed Shrimp (GF) | \$16
- Herbed Cream Cheese, Sriracha Marmalade
- Honey mango BBQ Pork Sliders | \$14
- Slow Roasted Pork, Slaw, Horseradish Pickles, Honey Mango BBQ Sauce, Brioche Rolls
- Chicken wings Or Tenders | \$15
- Hull Buffalo w/ Blue Cheese
 - Honey Mango BBQ w/ Ranch
 - Jerk Spiced w/ Mango Aioli
- Tuna Nachos | \$23
- Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons, Avocado, English Cucumbers, Spicy Aioli, Umami Toppers

Chilled Seafood

- (5) Jumbo Shrimp Cocktail (GF) | \$16
- Cocktail Sauce, Lemon
- Local Oysters** (GF) ½ doz. \$16 doz. \$30
- Cucumber 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 SOUCE
White Rice	Raw Tuna** \$22	Citrus Ponzu
Coconut Quinoa	Raw Salmon** \$19	Spicy Aioli
Mixed Greens	Tofu \$15	Ginger Teriyaki
	Chicken \$16	

- Add Avocado | \$3
- Add Side Seaweed Salad | \$4



Crisp Salads

- Garden Salad (GF) (V) | \$15
- Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots, Alfalfa Sprouts, House Vinaigrette
- Classic Caesar | \$16
- Garlic Croutons, Parmesan, Creamy Caesar Dressing
- Crab & Tomato Stack (GF) | \$23
- Jumbo Lump Crab, Heirloom Tomato, Avocado, Buffalo Mozzarella, Balsamic Drizzle
- Fried Green Tomato | \$23
- Panko Encrusted Green Tomato, Mixed Greens, English Cucumber, Jumbo Lump Crab, Sun-Dried Tomato Dressing

Salad Add On's

- Chicken | \$6 – Grilled or Blackened
- Grilled Shrimp | \$8 - Grilled or Blackened
- Mahi | \$11 - Grilled or Blackened
- Salmon | \$16 – Blackened or Broiled
- Crab Cake | \$15 - Broiled

Steamers

- Prince Edward Island Mussels | \$16
- Basil, Garlic, Rosa Sauce, Parmesan Crostini
- Baker's Dozen Little Neck Clams | \$17
- Basil, Wine, Garlic Broth, Parmesan Crostini

Tacos

All Tacos Served w/ Guac & Tortilla Chips
Gluten-Free Options Available

- 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 & Sriracha Crème



* 3% transaction fee added to any credit card transaction

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

*** menu prices subject to change

SPRING MENU

SANDWICHES

Served with choice of Fries, House Salad or House Chips

**Sweet Potato Fries or Caesar Salad Add \$2*

Mahi Mahi** | \$18

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

Jerk Chicken | \$16

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

Crab Cake | \$22

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

ENTREES

Served Daily After 5pm

8 oz. Center Cut Filet (GF) | \$40

Chargrilled Filet, Mashed Potatoes, Grilled Asparagus, Garlic Butte

Honey Glazed Salmon** (GF) | \$35

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

Seafood Festival | \$45

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

Crab Cakes | \$41

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



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 Burger in Stone Harbor

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

Gourmet Big One** | \$16

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

ADD ON'S | \$3

Avocado, Applewood Bacon, Pickled Onions, Roasted Peppers

Impossible Burger (V) | \$17

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

Add Cheese | \$2

HOUSE SOUPS

Shellfish Chowder

2016 & 2018 Winner "Best Chowder"

cup | \$8 bowl | \$12

Tomato Crab Bisque

cup | \$7 bowl | \$11

HULL HOUSE SIDES

House Sides | \$5

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

GF – GLUTEN FREE | V – VEGAN



* 3% transaction fee added to any credit card transaction

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

*** menu prices subject to change