

SHARABLES

FRIED PICKLES / \$11

Fried pickles w/ buttermilk dill sauce

BRUSSELS / \$12

Fried brussels, hot honey, smoky blue cheese dressing

SMOKED FISH DIP / \$15

Our house smoked fish dip, chicharróns, crackers, & house made seasonal pickled veggies & jalapeños

BIG SHRIMPIN / \$15

7 shrimps, may be grilled, blackened or fried, chipotle key lime sauce

ALOHA AHI / \$16

Sesame tossed ahi, seasonal salsa, wonton chips, pickled ginger, soy dipping sauce, smear of Chipotle Key Lime

10 WINGS / \$20

choice of 1 sauce: buffalo, garlic parmesan, FI BBQ or FI Gold (**extra sauce \$1**) (**\$2 charge for all drums or flats**)

THE KRAKEN / \$17

Chef's weekly charred Octopus special

SALADS

KALE SALAD / \$14

Kale, golden raisins, dried cranberries, pepitas, almonds, toasted lemon panko, herbed creme fraiche

BURRATA SALAD / \$15

Creamy mozzarella ball, baby heirloom tomatoes, seasonal fruit, red onions, arugula mix, balsamic glaze

CAESAR / \$11

House caesar, parmesan, croutons

BLT SALAD / \$13

Artisan romaine, smoked bacon, heirloom tomatoes, balsamic reduction, house blue or buttermilk dill dressing

SIDES

*SUBSTITUTE

SIDE / FULL SIDE

GARLIC PARM FRIES	\$4	/	\$8
SMOKED GOUDA MAC	\$4	/	\$8
HOUSE PICKLED VEGGIES	\$4	/	\$8
VEGGIE OF THE DAY	\$4	/	\$8
HOUSE SLAW	\$3	/	\$6
CHICHARRÓN	\$4	/	\$8
6 HUSH PUPPIES	\$4	/	\$8

PROTEIN ADD-ONS: *ADDITIONAL CHARGE

CHICKEN / \$9

FISH / MKT

SHRIMP / \$12

SANDWICHES

SERVED WITH HAND-CUT FRIES *(SUB SIDES EXTRA)

MAHI REUBEN / \$17

Grilled Mahi, house sauerkraut, baby swiss, cajun remoulade, lemon wedge

BIG PIG / \$15

House smoked pork, fl gold bbq sauce, vark slaw, house made pickles

SHRIMP PO'BOY / \$16

Fried shrimp, artisan romaine, heirloom tomato, cajun remoulade, lemon wedge

AARDVARK BURGER / \$17

Gouda, garlic aioli, smoked bacon, artisan romaine, heirloom tomato

NOT-A-BURGER / \$15

Plant based burger, baby swiss, artisan romaine, garlic aioli, marinated mushrooms

GROUPE SANDWICH / MKT

Blackened grouper, vark slaw, house made pickles, cajun remoulade, lemon wedge

ANCHORS AWEIGH / \$16

Market fish, your choice fried, blackened, or grilled. House tartar, artisan romaine, heirloom tomato, lemon wedge

SPICY GUY / \$15

Spicy fried chicken **thigh**, smoky blue, house pickles, artisan romaine *choice of **Mild, Spicy or Buffalo or Plain Guy**

ENTREES

FISH MONGER'S BOUNTY / MKT

A rotating cast of fresh, sustainable, & seasonal goodness. Ask your server for details.

BUTCHER'S BLADE / MKT

A hearty portion of farmhouse favorites. Ask your server for details.

GARLIC MUSHROOM RISOTTO / \$18

Garlic risotto, marinated mushrooms, & parmesan dust

STEAK FRITES / \$22

8oz strip, red wine reduction, marinated mushrooms, double garlic parmesan fries

FISH AND CHIPS / \$16

Beer-battered catfish, hand-cut fries, house tartar, grilled half lemon

HALF CHICKEN / \$23

Half a chicken, spiced couscous, veggie of the day, honey garlic glaze

CRAWFISH GNOCCHI / \$19

Crawfish, gnocchi, cajun cream sauce, bacon, lemon

FRIED SHRIMP DINNER / \$21

9 fried shrimps, hand-cut fries, house slaw, cocktail & tartar sauces, 3 hush puppies, lemon wedges

SHRIMP SCAMPI / \$19

A classic. Linguini, 5 shrimp, scampi sauce, lemon

GUMBO / \$17

Chef's catch seafood gumbo, rice, toast points, lemon

****Please Note: All menu items are subject to change based on product availability****

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergy Statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts and milk.

