

## Raw Bar

**FRESH OYSTERS ON THE HALF SHELL\*\***  
2.50/ each | 29.99 dozen

**½ LB. PEEL AND EAT SHRIMP** 12.99

**JUMBO SHRIMP COCKTAIL** 12.99

**SEARED AHI TUNA\*\***  
Sesame or Blackened. 13.99 | *Add Mango Salsa +1*

**TUNA NACHOS\*\*** 15.99

**RODBENDERS SPECIALTY WAHOO FISH DIP**  
Fresh smoked wahoo made in house. 12.99

**LOBSTER SENSATION AND CRAB DIP\*** 14.99

## HOMEMADE SOUP

*Add bread bowl to any soup +2*

**SOUP OF THE DAY**  
Cup 4.99 • Bowl 5.99

**CONCH CHOWDER**  
Cup 6.99 • Bowl 7.99

**SEAFOOD CHOWDER**  
Cup 7.99 • Bowl 8.99

**AWARD WINNING CHILI**  
Cup 6.99 • Bowl 8.99

**LOBSTER BISQUE**  
Cup 7.99 • Bowl 8.99

## LAND LOVER SNACKS

**POTATO SKINS** (4) 8.99

**FRIED MUSHROOMS** 8.99

**FRIED MOZZARELLA** 8.99

**JALAPENO POPPERS** 8.99

**CHICKEN FINGERS** 8.99

**ZINGERS** (Hot, Med, Mild) 9.99

**STREET CORN RIBS** 7.99

**HUSH PUPPIES** (6) 5.99

**BBQ PULLED PORK NACHOS** 12.99

**STREET CORN QUESO DIP & CHIPS** 8.99

**ONION STRIPS** 6.99

**SOFT PRETZEL** Served with beer cheese and  
homemade honey mustard. 5.99

## WINGS

(6) 10.99 | (10) 15.99

(16) 21.99 | (50) 64.99

Naked • Breaded • Grilled • Buffalo Hot • Med  
Mild • Honey Blackened • Sweet Thai Chili  
Garlic Parmesan • Sriracha BBQ • Lemon Pepper

## SEAFOOD SNACKS

All fried seafood is breaded and fried in house.

**CRACKED CONCH** 19.99

**CONCH SALAD** Made here fresh, house favorite. 14.99

**CONCH FRITTERS** Neptune's "Killer Conch" 13.99

**BUFFALO SHRIMP** Mild, Medium, Hot 12.99

**SHRIMP DIABLO** (HOT) 12.99

**FRIED SHRIMP** 11.99 *BBQ or Sweet Thai Chili +\$1*

**COCONUT SHRIMP** 12.99

**SHRIMP EGG ROLLS** (1) 5.99 (2) 9.99

**DOLPHIN FINGERS** 11.99

**GROUPEY FINGERS** 12.99

**COCONUT FISH BITES** Mahi or Grouper. 12.99

**OYSTERS ROCKEFELLER** House Favorite 14.99

**SEAFOOD ROCKEFELLER** Baked oysters with  
homemade seafood blend. 17.99

**FRIED OYSTERS** Freshly shucked oysters, breaded  
and fried. 12.99

**MUSSEL MARINARA** Served with garlic bread and  
homemade marinara. 14.99

**DOZEN STEAMED CLAMS** Served with garlic bread  
and garlic butter. 14.99

**FRIED CLAM STRIPS** 10.99

**FRIED CALAMARI** Served with homemade marinara  
sauce. 12.99 *Tossed in Sweet Thai Chili +\$1*

**CRAB CAKES\*** 12.99

**SOFT SHELL CRAB** (2) 14.99

**BACON WRAPPED SCALLOPS** 12.99

**SEAFOOD STUFFED MUSHROOMS** 16.99

**JUMBO FROG LEGS** (2) 10.99





## Salads

**HOUSE SALAD** Mixed lettuce, onion, grape tomatoes & cucumbers. 7.99

**COBB SALAD** Mixed lettuce, bacon, egg, onion, grape tomatoes, cucumbers, avocado, blue cheese crumbles. 9.99

**CEASAR SALAD** Romaine lettuce, parmesan cheese, herb croutons, classic ceasar dressing. 9.99

**SPICEY AHI TUNA SALAD\*\*** Romaine lettuce, spicy mayo, eel sauce, ahi tuna. 14.99

**ICEBERG WEDGE SALAD** Bacon, tomato, and blue cheese crumbles. 7.99

**COUNTRY SALAD** Mixed lettuce, grape tomatoes, cucumber, onions, bacon, cheddar cheese. 9.99

**GREEK SALAD** Mixture of lettuce, grape tomatoes, cucumbers, onion, kalamata olives, feta cheese. 9.99

### Toppings

Chicken - blackened, buffalo, fried or grilled 8

Tuna Salad 8 | Shrimp - fried or grilled 9

Dolphin - blackened, fried, or grilled 9 | 6 oz Sirloin 10

Ahi Tuna\*\* - rare, seared or blackened 10

Fried Oysters 10 | Salmon 12

Snapper, Grouper, Hogfish - blackened, fried, grilled 12

### Homemade Dressings

Ranch, Blue Cheese, Honey Mustard, Thousand Island

Other Dressings - Balsamic Vinaigrette, Italian



## POKE BOWLS

### AHI TUNA\*\*

Coconut rice, seaweed, eel sauce and spicy mayo. 15.99

### BLACKENED SHRIMP

Coconut rice, eel sauce and spicy mayo. 14.99

### LOBSTER SENSATION\*

Coconut rice, eel sauce and spicy mayo. 16.99

## SOUTH OF THE BORDER

**TACOS** (3) Your choice of meat - seared or blackened. Served with a side of seafood rice. 15.99

**Chicken, Sirloin Steak, Shrimp, Ahi Tuna, Beef**

**Dolphin** grilled, fried, or blackened

**Fried lobster\*** Additional +1

**BURRITO** Beef and refried beans, lettuce, tomato, onion and shredded cheese with flour, wheat or spinach wrap. 15.99

**QUESADILLA** Choice of plain, chicken or beef, shredded cheddar cheese with flour, wheat or spinach tortilla. 15.99

**CHILI NACHOS** Tortilla chips topped with our award-winning chili, cheese, lettuce, tomato, and onion. Served with homemade salsa, sour cream and jalapenos on the side. 12.99

**FAJITAS** Steak or Chicken, grilled onions and peppers. Served with flour wraps, lettuce, salsa and sour cream on the side. 15.99

## FROM THE GRILL

All served with chips or coleslaw.

**Add steak, curly, shoestring or sweet potato fries +1**

**CHEESEBURGER** 12.99

**BACON CHEESEBURGER** 13.99

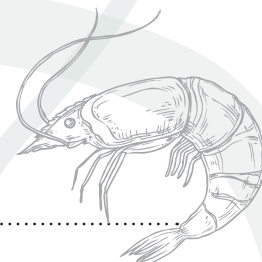
**EGG & BACON CHEESEBURGER** 14.99

**BLUE CHEESEBURGER** 13.99

**GRILLED CHEESE** 8.99

**LOADED CHILI DOG** 7.99

**HOT DOG** 6.99



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# Sandwiches

Served on white, wheat, rye, sub roll or wrap (white or wheat) with chips or coleslaw.  
*Curly fries, Steak fries, String fries, Sweet Potato fries +1 • Side Salad +2.5*

## STEAK 14.99

- Spicy Steak** Blackened, provolone cheese, jalapeno
- Cajun Steak** Blackened, provolone cheese, grilled onions
- Italian Steak** Provolone cheese, grilled onions, marinara sauce
- French Dip** Provolone cheese, au jus
- Grilled Steak Philly**  
Grilled peppers and onions, provolone cheese
- BBQ Beef** Smothered in homemade BBQ sauce
- BBQ Pulled Pork** Smothered in homemade BBQ sauce

## CHICKEN 14.99

- Honey Mustard Chicken**  
Bacon, provolone cheese, honey mustard
- Spicy Chicken** Blackened, provolone cheese, jalapeno
- Chicken Parmesan** Parmesan cheese, marinara sauce
- Chicken Zinger** Chicken fingers tossed in mild, medium or hot
- Galley Chicken** Provolone cheese, lettuce, mayo, onions
- Chicken Philly** Grilled or blackened, provolone cheese, grilled peppers and onions
- Chicken Sandwich** Blackened, buffalo, fried or grilled
- Chicken Cordon Bleu** Ham, bacon and provolone
- Chicken Caesar Wrap** Flour, wheat or spinach

## MELTS

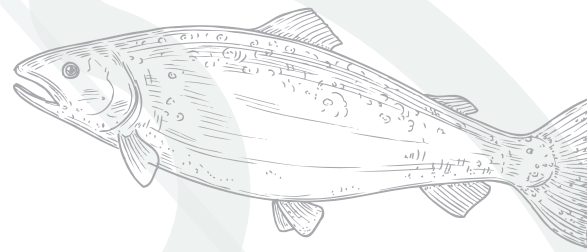
Served with chips or coleslaw. 14.99

- Add steak, curly, shoestring or sweet potato fries +1**
- Burger, Chicken, Tuna or Dolphin** Grilled or Blackened.  
Swiss cheese and grilled onions on rye bread

## EVEN MORE

**Add steak, curly, shoestring or sweet potato fries +1**

- Bacon Club** Ham or turkey 9.99 | **BLT** 9.99
- Media Noche** Ham, ham, provolone cheese, mustard, pickles 10.99
- Tuna Salad** 9.99 | **Ham & Cheese** 9.99
- Turkey Philly** 11.99



## SEAFOOD 16.99

- Fried Shrimp Po' boy** Plain or tossed in mild, medium or hot
- Fried Oyster Po' boy** Plain or tossed in mild, medium or hot
- Crab Cake\***
- Dolphin** Grilled, fried or blackened  
*Cajun style* - grilled onions, provolone cheese  
*Make it spicy and add jalapenos*
- Dolphin Reuben**  
Sauerkraut, swiss cheese, 1000 island dressing
- Dolphin Rachel**  
Coleslaw and swiss cheese, 1000 island dressing
- Ahi Tuna\*\*** Seared or blackened
- Fried Lobster** 18.99
- Jumbo Dolphin** 10 oz. 17.99
- Jumbo Ahi Tuna** 10 oz. 17.99
- Grouper** Grilled, Fried or Blackened 17.99
- Hogfish** Grilled, Fried or Blackened 19.99

## HEALTHY OPTIONS

- HOMEMADE TUNA SALAD** Served with crackers.  
Hard boiled egg, tomatoes and onions on the side. 10.99
- VEGGIE FAJITAS** Grilled mushrooms, onions and peppers. Served with flour wraps, salsa, sour cream and lettuce on the side. 14.99
- TACOS** Your choice of tuna, dolphin or beef tacos (3) in a lettuce wrap. 15.99
- AVOCADO CLUB SANDWICH** Avocado, lettuce, tomato, american cheese on wheat bread. Served with chips and pickles. 9.99
- PESTO CHICKEN WRAP** Lettuce, tomato, pesto and balsamic glaze in a spinach wrap with chips and pickles. 9.99
- BLACK BEAN BURGER** with lettuce, tomato and onion. Served with chips and pickles. 9.99



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# STRAIGHT FROM THE SEA

## SNAPPER, GROUPER OR HOGFISH 27

*With Mango Salsa  
Francaise  
Almond Crusted  
Coconut Fried  
Fried or Grilled*

## AHI TUNA\*\* 25

*Blackened, Seared  
or Sesame  
Mango Topped*

## MAHI MAHI 25

*Blackened, Fried or Grilled  
Honey Blackened  
Seafood Stuffed +\$2.50  
Dolphin with Garlic Shrimp  
Francaise  
Rockefeller  
Quincy Special +\$1  
Grilled dolphin over  
seafood rice*

## SCALLOPS 27

*Broiled, Fried or Grilled  
Scampi*

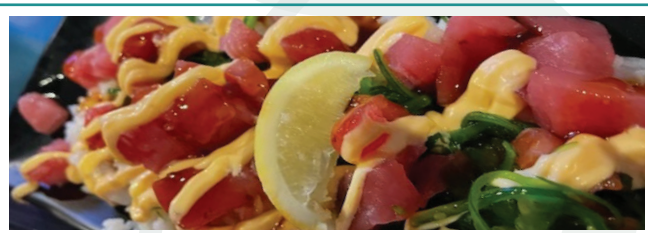
## SHRIMP 24

*Scampi  
Shrimp & Crab\* Scampi  
Fried or Grilled Shrimp  
Buffalo or BBQ  
Rockefeller  
Coconut  
Buffalo*

## MORE

*Seafood Stuffed  
Lobster Tail 35  
Fried Oysters 24  
Soft Shell Crab 23  
Jumbo Frog Legs (3) 19  
Snow Crab Legs 29  
Grilled Salmon 25  
Honey Blackened Salmon 26  
Whole Fried Yellowtail 24*

Choice of Baked Potato, Mashed Potatoes or Fries and Veggies.  
*Choice of Soup du Jour or House Salad. Ceaser Salad +1*



## BASKETS

Served with steak fries and coleslaw.

### 5 WINGS

Naked, Buffalo, Breaded or Fried +1 10.99  
Honey Blackened, Sweet Thai Chili, Garlic Parmesan,  
Sriracha BBQ, Lemon Pepper

**CRAB CAKES\*** (2) 13.99

**CLAM STRIPS** 11.99

**CHICKEN FINGERS** (4) 12.99

**JUMBO FROG LEGS** (2) 14.99

**FISH FINGERS** Breaded and fried. (3) 13.99

**CONCH FRITTERS** Neptune "Killer Conch" (5) 13.99

**FRIED SHRIMP** Breaded and Fried. (5) 14.99

### FRIED OYSTERS

Fresh oysters shucked, breaded and fried. (5) 14.99

### COCONUT SHRIMP

Local Favorite! Fried with Rod's Special  
Coconut Breading. (6) 15.99

### SOFT SHELL CRAB

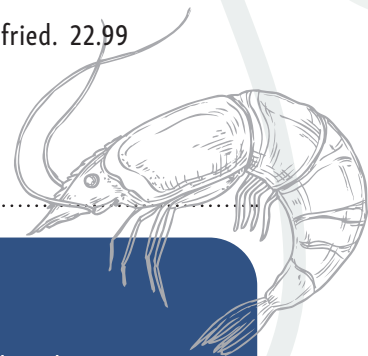
Fresh, Breaded and Fried. (2) 16.99

**FRIED GROUPER** Fresh, Breaded and Fried. 18.99

**HOG FISH** Fresh, Breaded and Fried. 22.99

### CRACKED CONCH

Fresh, tenderized, breaded and fried. 22.99



## Pasta

Each served with homemade Alfredo, Marinara, Scampi or Francaise sauce and garlic bread.

**SHRIMP** 24

**DOLPHIN** 24

**SALMON** 24

**SNAPPER** 25

**GROUPER** 26

**SCALLOP** 27

**SEAFOOD** 27

**HOGFISH** 29

**LOBSTER** 29

**CHICKEN** 19

**SKIRT STEAK** 23

Blackened, Fried or Grilled | Kick it up Spicy +1

\*Imitation Crab • \*Steaks, ground beef, and tuna may be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.



# From the Grill

Served with Choice of Baked Potato, Mashed Potatoes or Fries, and Veggies.  
*Choice of Soup du Jour or House Salad. Ceaser Salad +2.5*

- CHICKEN** Blackened or Grilled. 19
- SKIRT STEAK** Char-broiled 24
- 8 OZ TOP SIRLOIN** Char-broiled 25

- BBQ RACK RIBS** Served with Tangy BBQ 24
- 16 OZ T-BONE** 32
- 14 OZ RIBEYE** 32



## SURF AND TURF

Choice of Baked Potato, Mashed Potatoes or Fries and Veggies.  
*Choice of Soup du Jour or House Salad. Ceaser Salad +2.5*

- SPICY SKIRT STEAK & 5 SHRIMP** 28
- ½ RACK OF RIBS & 5 SHRIMP**  
Grilled or Fried Shrimp. 26
- LOBSTER TAIL & T-BONE** 39

- 6 OZ TOP SIRLOIN STEAK & SHRIMP**  
Grilled or Fried Shrimp. 26
- 14 OZ RIBEYE WITH LOBSTER TAIL** 39
- TWO PETITE FILET MIGNONS & GRILLED GARLIC SHRIMP** 39

## COMBOS

Choice of Baked Potato, Mashed Potatoes or Fries.  
*Choice of Soup du Jour or House Salad. Ceaser Salad +2.50*

- ANGLERS PLATTER** Shrimp, Scallops, Dolphins and Clams. Fried or Grilled. 29
- SHRIMP & SCALLOPS** Fried or Grilled 27
- RODBENDERS SEAFOOD BUCKET**  
4 Shrimp, 4 Clams, 4 Mussels, Sausage, ¼ pound Snow Crab, corn on the cob, potatoes steamed in old bay. 35 *(no substitution, no additional sides)*



## SIDES 4

- |                            |                                 |
|----------------------------|---------------------------------|
| <i>Sweet Potato Fries</i>  | <i>Onion Rings</i>              |
| <i>Steak Fries</i>         | <i>Side House Salad</i>         |
| <i>Curly Fries</i>         | <i>Side Caesar Salad</i>        |
| <i>String Fries</i>        | <i>Seafood Rice</i>             |
| <i>Loaded Baked Potato</i> | <i>Chili Cheese Fries +1.50</i> |
| <i>Veggies</i>             |                                 |

## LOCAL DESSERTS 7.50

- |                                  |                       |
|----------------------------------|-----------------------|
| <i>Flan</i>                      | <i>Key Lime Pie</i>   |
| <i>Crème Brulee'</i>             | <i>Cookie Sundae</i>  |
| <i>Oreo Cookie Cream Pie</i>     | <i>Brownie Sundae</i> |
| <i>Reese's Peanut Butter Pie</i> |                       |
| <i>Deep Fried Cheesecake</i>     |                       |

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# BEER

## DRAFT

Budweiser • Bud Light • Miller Lite  
Coors Light • Mich Ultra • Reef Donkey  
Amber Bock • Heineken • Stella Artois  
Jai Alai • Yuengling

## DOMESTIC BOTTLES

Budweiser • Bud Light • Miller Lite  
Coors Light • Mich Ultra • Yuengling

## IMPORTED BOTTLES

Corona • Corona Light • Modelo  
Amstel Light • Guinness • Peroni  
Heineken • Heineken Light  
Heineken 00 • Stella Artois  
Angry Orchard

## CRAFT / IPA BOTTLES

Blue Moon • Fat Tire Blonde  
Shark Bait • Lagunitas  
Lil Sumpin • Luau Krunkles

## SELTZERS

White Claw • High Noon  
Truly

# WINE

## WHITE WINE

Field and Farm Chardonnay, Napa Valley	6.00
Clos Du Bois Chardonnay, Modesto	7.50
Kendall Jackson Chardonnay, Napa Valley	10.50
Hess Select Chardonnay, Napa Valley	12.00
Matua Sauvignon Blanc	8.00
Barefoot Pinot Grigio	6.00
Ecco Domani Pinot Grigio	8.00
Oyster Bay Pinot Gris	8.00
Chloe Pinot Grigio	9.50
Kim Crawford Sauvignon Blanc	10.50
Nickel and Nickel Chardonnay	BTL 75.00
Far Niente Chardonnay	BTL 85.00

## RED

Barefoot Cabernet	6.00
Sea Glass Cabernet, Central Coast	7.75
Proverb Pinot Noir	6.50
La Crema Pinot Noir	9.50
Padrillo's Pinot Noir	13.00   BTL 39.00
Meiomi Pinot Noir, Acampo	13.00   BTL 39.00
Mountain View Cabernet, Paso Robles	14.00   BTL 45.00
Duckhorn Decoy Cabernet	BTL 45.00
Banfi Brunello Montalcino	BTL 80.00
Nickel and Nickel Cabernet- Premier Napa Valley	BTL 135.00
Far Niente Cabernet- Premier Napa Valley	BTL 160.00

## CHAMPAGNE

Wycliff Brut 6	Cinque Stelle Prosecco BTL 25
LaMarca Prosecco Split 9.5	Vueve Cliquot Yellow Label 80
Dom Perignon 2013 350	

# Cocktails 10

### **Bob's Spicy Margarita**

Fresh Victor Jalepeno and Lime Margarita Mix and Espolon Tequila garnished with a fresh jalepeno slice and a lime wheel.

### **Megan's Salty Dog**

Tito's with Fresh Grapefruit juice and Sea Salt for the Classic Dog, garnished with a fresh slice of grapefruit.

### **Cucumber and Lime Martini**

Calamity Gin or Ketel One Vodka with Fresh Victor Cucumber and Lime Juice shaken and strained, garnished with a fresh cucumber wheel and a lime wedge.

### **Cactus Pear and Pomegranate**

Fresh Cactus Pear and Pomegranate Juice, Vodka and a splash of Cointreau garnished with a lime wheel.

### **Blue Crush Lemonade**

Vodka, Blue Curacao and Lemonade garnished with a fresh cut lemon and a cherry.

### **Key Lime Martini with a Graham Cracker Crust**

360 Madagascar Vanilla Vodka, Key Lime Liqueur and Coco Lopez with a Graham Cracker Crust Rim. Garnished with a lime wheel.

### **Blood Orange Margarita**

A house favorite with Tres Agaves and Blood Orange Margarita Mix with Espolon Tequila Blanco. Garnished with an orange slice.

### **Blueberry Mojito**

Traditional Rod's Mojito with Fresh Muddled Blueberries, Rum, Sugar, Lime Juice, and Soda Water. Garnished with Fresh Blueberries and a Mint Sprig.

### **Classic Old Fashioned**

Henderson Bourbon, Sugar, Bitters, Orange Slice and Maraschino Cherry complete with jumbo round ice cube.

