

appetizers

CALAMARI

NOT AVAILABLE

marinara sauce 12

COCONUT SHRIMP

Rum and coconut dipped,
red pepper cherry jam 13

BEEF SATAY SKEWERS

Teriyaki and scallion marinated tenderloin,
Thai peanut sauce 14

CONCH FRITTERS

Ground conch, breaded, fried, topped with red
pepper, dipping sauce 12

BACON WRAPPED SHRIMP

Applewood smoked bacon, sweet
Caribbean sauce 13

CHICKEN WINGS

Crispy fried, served mild, medium, hot,
jerk or teriyaki 14

CRISPY CRUNCH SHRIMP

Hand tossed in seasoned Rice Crispies.
Red pepper cherry jam for dipping 13

specialties

Served with one choice

CRUNCHY GROUPE

Seasoned corn flakes then flash fried with
zesty orange dipping sauce 30

COCONUT SHRIMP

Rum and coconut dipped,
red pepper cherry jam 23

CRISPY CRUNCH SHRIMP

Hand tossed in seasoned Rice Crispies.
Red pepper cherry jam for dipping 22

choices 3

- French fries
- Pineapple Slaw
- Couscous
- Chef Dave's Potato Salad

salads

Salad Ingredients Subject to Change

GRILLED SHRIMP OR STEAK COUSCOUS

Spinach, goat cheese, toasted almonds,
cherry tomato, cucumber, onion, with
pineapple citrus vinaigrette 18

SPINACH & STRAWBERRY

Walnuts, goat cheese, red onion
with poppy seed vinaigrette
large 13, small 9

CAESAR WEDGE

Heart of romaine, hickory bacon,
garlic croutons, tomato, Caesar dressing,
shaved romano, asiago and parmesan
large 12, small 9

HOUSE

Mixed greens, tomato, onion, cheddar,
mushroom, cucumber, craisins and choice of
dressing large 10, small 7

-- Homemade Dressings --

- Ranch
- Caesar*
- Honey mustard
- Bleu cheese
- Poppy seed
- Citrus pineapple
- Balsamic

Add To Any Salad Above

Chicken +7, Shrimp +9, or Grouper +15

off the grill

Steaks, served two choices

NEW YORK STRIP*

12oz. center cut,
seasoned herb butter 31

FILET MIGNON*

8oz. center cut, seasoned herb butter 37

BABY BACK RIBS

Slow roasted, sweet & spicy BBQ sauce,
served with one choice 22

CALOOSA CHICKEN

Spinach, mushroom, tomato, garlic white wine,
served with one choice 18

surf & turf add on

GULF SHRIMP SKEWER +9

signature stuffed

*House made seafood stuffing. Shrimp, crab
and scallops, baked au gratin with provolone
and served with one choice*

RED GROUPE 32 **GULF SHRIMP** 23

SNAPPER 25

custom made seafood

*Choose one of our time tested
preparations with your favorite seafood,
served with one choice*

RED GROUPE - Light & flaky 30

GULF SHRIMP - Locally caught 22

THE PLATTER - Grouper, shrimp & scallops 30

SNAPPER - Light & tender 23

-- Preparations --

Oven Broiled - In lemon wine butter

Blackened - Peppery and spicy

Fried - Crisp, golden brown

Tropical Pico de Gallo - Fresh chopped

Shrimp & Basil Crusted

Savory compound butter +2

sandwiches

Served with one choice

½ LB MATANZAS BURGER*

Char grilled to order 13
Cheese, sautéed mushrooms or bacon +1.25 each

RED GROUPE

Broiled, blackened, fried or
signature crunchy 21

SHRIMP BURGER

Created in our kitchen, chopped shrimp,
red onions, seasonings and grilled 15

NORTH ATLANTIC COD

Broiled, blackened, fried or
signature crunchy 15

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

04/2020