

## appetizers

### CALAMARI

Hand crafted, flash fried,  
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, green pepper, roasted 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

Please Inquire about  
**OYSTERS** on the **HALF SHELL\***

## 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

- Garlic bread
- Pineapple Slaw
- Couscous
- French fries

Chef Dave's potato salad

\* 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.

## salads

Salad Ingredients Subject to Change

### SHRIMP SALAD

Signature recipe on a starred tomato,  
poppy seed vinaigrette 16

### 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, raisins 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

**9oz FLORIDA LOBSTER TAIL**

caught in the Keys 35

-- 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

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