

## appetizers

### BAY BREAD

Lump crab, artichoke, onion, tomato, bleu, mozzarella and cheddar cheese 13

### CALAMARI

Hand crafted, flash fried, marinara sauce 12

### STUFFED MUSHROOMS

Shrimp, scallops and crab, onion, celery, baked with cheddar 13

### COCONUT SHRIMP

Rum and coconut dipped, red pepper cherry jam 13

### CRAB CAKES

Lump crab, red onion, pimento and herbs, zesty remoulade 13

### CONCH FRITTERS

Ground Conch, green peppers, pimentos, Bam Bam sauce 12

### MATANZAS CONCH CHOWDER

Stewed tomato, peppers, onion, bacon and celery  
cup 6, bowl 7

### NEW ENGLAND CLAM CHOWDER

Onion, celery, hickory bacon, potato, cream  
cup 6, bowl 7

### SHRIMP SALAD

Signature recipe on a starred tomato, poppy seed vinaigrette 16

### BEEF SATAY SKEWERS

Teriyaki and scallion marinated tenderloin, Thai peanut sauce 14

### QUESO DIP

Blended white cheddar, spinach, pimento, jalapeños and tortillas 9

### BACON WRAPPED SHRIMP OR SCALLOPS

Applewood smoked bacon, sweet Caribbean sauce, shrimp 13 or scallops 16

### BLACK-N-GOLD SESAME AHI TUNA

Pan seared rare and served with wasabi, teriyaki, seaweed and ginger 15

### CRAB, LOBSTER, SHRIMP & ARTICHOKE DIP

Sharp Cheddar, coarse mustard, dill, parmesan 14

### CRISPY CRUNCH SHRIMP

#### *In House Creation*

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

### PEEL & EATS

Gulf shrimp lightly seasoned, steamed and served hot or cold  
1/2 lb. 13 1 lb. 23

### BEER BATTERED ONION RINGS

Hand dipped to order Sriracha ranch for dipping 8

### SMOKED FISH DIP

100% Mahi, capers, horseradish, bell pepper, red onion, served with tortillas 11

### CHICKEN WINGS

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

## chowder & salads

### COUSCOUS SALAD WITH SHRIMP OR STEAK

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
- 1000 Island
- Caesar\*
- Bleu cheese
- Poppy seed
- Honey Mustard
- Citrus pineapple
- Balsamic

### Add To Any Salad Above

Chicken +7, Shrimp +9, Mahi +10, or Grouper +15





# DINNER

239-463-3838  
custom made  
seafood

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

**RED GROUPER** - Light & flaky 30

**MAHI MAHI** - Lean & tender 23

**GULF SHRIMP** - Locally caught 22

**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

## specialties

Served with one side

### CRUNCHY GROUPER

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

### SEAFOOD CHIMICHANGA

Shrimp, crab and Monterrey cheese flash fried in a flour tortilla with creamy Caliente drizzle 19

### COCONUT SHRIMP

Rum and coconut dipped, red pepper cherry jam 23

### CRISPY CRUNCH SHRIMP

#### *In House Creation*

Hand tossed in seasoned Rice Crispies. Red pepper cherry jam for dipping 23

## signature stuffed

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

**RED GROUPER** 32

**GULF SHRIMP** 24

**MAHI MAHI** 25

**9OZ LOBSTER TAIL** 37

**SNAPPER** 25

**FLOUNDER** 22

Hand rolled fillets with garlic cream

## pasta

### ALFREDO

Traditional garlic cream, roasted red pepper and broccoli 15  
Blackened Chicken 20  
Shrimp 23

Please Inquire about Oysters on the half shell\*

## sandwiches

Served with one side

### ½ LB MATANZAS BURGER\*

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

### RED GROUPER

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

## off the grill

Steaks, served with asparagus and one side

### 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 side 22

### CALOOSA CHICKEN

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

## surf & turf add on

**9oz LOBSTER TAIL** +22

**4oz LOBSTER TAIL** +12

**GULF SHRIMP SKEWER** +9

## sides 3

Rice Asparagus +2

French fries Baked potato

Pineapple Slaw Garlic smashed potato

Local vegetables

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.

02/2021