

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



LUNCH

appetizers

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 blend
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



* 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.



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 21

MAHI MAHI - Lean & tender 17

GULF SHRIMP - Locally caught 14

SNAPPER - Light & tender 17

-- 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 21

SEAFOOD CHIMICHANGA

Shrimp, crab and Monterrey cheese flash fried in a flour tortilla with creamy Caliente drizzle 16

CRISPY CRUNCH SHRIMP

Hand tossed in seasoned Rice Crispies. Red pepper cherry jam for dipping 14

COCONUT SHRIMP

Rum and coconut dipped, red pepper cherry jam 14

BABY BACK RIBS

Slow roasted, sweet & spicy BBQ sauce 19

signature stuffed

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

RED GROUPER 23

GULF SHRIMP 16

MAHI MAHI 19

SNAPPER 19

FLOUNDER 16

Hand rolled fillets with garlic cream

sides 3

Pineapple slaw Garlic bread

Sliced local tomato Homemade chips

French fries Chef Dave's potato salad

Please Inquire about Oysters on the half shell*

sandwiches & wraps

Served with one side or substitute a cup of soup for +3

½ LB MATANZAS BURGER*

Char grilled to order 12
Cheese, sautéed mushrooms or bacon +1.25 EA

SHRIMP BURGER

Created in our kitchen, chopped shrimp, red onions, seasonings and grilled 14

RED GROUPER

Broiled, blackened, fried or signature crunchy 21

CLASSIC REUBEN

Boar's Head corned beef, big eye Swiss, sauerkraut & 1000 island, grilled rye 13
substitute grouper 21

NORTH ATLANTIC COD

Broiled, blackened, fried or signature crunchy 15

TUNA MELT

Toasted English muffin, local tomato, tuna salad, melted cheddar 12

CLUB SANDWICH

Toasted whole wheat, lettuce, tomato, bacon, turkey and American cheese with bacon aioli 14

FRENCH DIP

Shaved roast beef, grilled hoagie, Au jus for dipping 13

FISH TACO WRAP

Fried white fish, pineapple cole slaw, diced tomatoes, guacamole and cheddar cheese 13

CHICKEN SALAD WRAP

Diced chicken, onion, celery, seasonings with a touch of sweet 12

MAHI SANDWICH

Broiled or blackened with lettuce, tomato & red onion 17

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