

ON THE BAY

LUNCH MENU

Appetizers

Shrimp Cocktail 17

5 jumbo shrimp from across the bay served with horseradish, casa cocktail sauce and lemon.

Coconut Shrimp 18

5 jumbo shrimp, rum dipped and coconut-breaded, served with red pepper cherry sauce.

Bayside Crab Cake 19

Jumbo lump crab with Old Bay seasoning, sweet red peppers, onions and herbs, pan seared and served with seafood remoulade.

Crispy Calamari 16

Fresh, hand-cut and lightly breaded in seasoned herb breadcrumbs, garnished with red and banana peppers. Served with lemon aioli and spicy marinara.

Cheese Planks 16

Generously cut mozzarella, delicately hand-battered and fried to a golden crisp. Served with a house-made marinara.

Matanzas Bay Bread 16, 1/2 order 9

A must have. Artichoke hearts, garlic butter, Spanish olives, onion and diced tomatoes. Topped with blue, cheddar and mozzarella cheeses. Add lump crab 6.00, 1/2 4.00

Flatbreads

Margarita 14

Ripe tomato, pomodoro sauce, fresh mozzarella cheese, fresh basil, finished with extra virgin olive oil and Balsamic reduction.

Harvest Chicken Flatbread 15

Braised free-range chicken breast, garlic spinach, roasted squash, caramelized onion, aged cheddar cheese, with red sauce.

Soups & Salads

Gulf Seafood Chowder 9

Our own recipe with gulf grouper, shrimp, clams, onion, celery, hickory smoked bacon and russet potatoes in a creamy seafood broth.

Chef's Soup of Day 9

Made from scratch daily by our Chef. Some are common and some are unique and original. Please inquire.

Matanzas Shrimp Salad 20

House classic with gulf shrimp, onions, celery and mayo nestled in a huge, star-carved tomato resting on a bed of baby greens, cucumber and mushrooms. Served with a side of poppy seed vinaigrette.

Sea Salt Roasted Beet Salad 15

Local red and golden beets roasted on a bed of sea salt, goat cheese, tender baby greens, ripe tomato, tangy red onions, topped with roasted pumpkin seeds served with passion fruit vinaigrette.

*Available Dressings: buttermilk ranch, poppy seed, Caesar, balsamic vinaigrette, passionfruit vinaigrette, blue cheese and citrus pineapple vinaigrette.

*Add grilled Chicken 8, grilled Shrimp 8, Scottish Salmon 12, Grouper 15

Stuffed Mushrooms 15

Our house shrimp and crab mix blended with chopped onion, celery and seasonings. Topped with cheddar cheese and baked.

Crab, Lobster & Artichoke Dip 21

Bursting with flavor, lump crab, spiny lobster, gulf shrimp, sharp cheddar cheese, coarse ground mustard, dill and a hint of lemon juice. Dusted with parmesan and served with homemade tortilla chips.

Steamed Mussels al Blanc 16

P.E.I. mussels, tomato, garlic, red onions, fresh basil, white wine butter broth. Served with roasted garlic parmesan bread.

Key West Conch Fritters 16

Ground conch, pimentos, green peppers and spices, fritter style. Served with house Cajun sauce.

House Smoked Fish Dip 16

Local Mahi-Mahi smoked in house, blended with bell peppers, celery, mayonnaise, and Old Bay seasoning. Served with corn tortilla chips and rustic potato chips.

Cauliflower Garden Vegetable 13

Cauliflower crust, roasted herb-marinated zucchini, yellow squash, bell peppers, cremini mushrooms, Brussels sprouts, goat cheese, topped with roasted red pepper aioli.

Caprese Salad 15

Vine ripe tomato, creamy burrata cheese, fresh basil, topped with extra virgin olive oil, aged Balsamic reduction, sea salt, and fresh cracked pepper.

Bay Caesar Salad 15

Baby romaine, shaved parmesan, sundried tomato, garlic herb croutons and creamy Caesar dressing.

Blue Cheese Wedge Salad 15

Iceberg lettuce wedge topped with candied applewood bacon, blue cheese crumbles, and diced tomatoes, with buttermilk ranch dressing.

House Salad 13

Mixed greens topped with grape tomato, cucumber, mushroom, onion, cheddar cheese and croutons. Served with your choice of dressing.

Buns

*includes your choice of fries, onion rings, pineapple coleslaw rustic chips, or green salad.

Matanzas 1/2 lb Angus Beef Burger 20

Short rib, chuck and brisket patty. Served on a buttered brioche bun. Lettuce, tomato, red onion and dill pickle spear. Sauce it up with any single sauce on our menu. Choice of cheese. Add Billionaire Bay Bacon 3, fried egg 2.50

Crunchy Grouper 22

Seasoned in cornflakes and flashed fried. Served on a buttered brioche bun. Lettuce, tomato, and onion, with local orange dipping sauce.

FMB HOT Chicken Sandwich 19

Crispy, spicy breaded chicken breast, garlic pickles, orange blossom jalapeno honey, aged cheddar cheese, and chipotle mayo. Served on a buttered brioche bun. Add Billionaire Bay Bacon 3

Tri-deck Turkey Club 18

Oven roasted turkey stacked on multigrain bread with Billionaire Bay Bacon, ripe tomato, lettuce, avocado and grain mustard dijonnaise.

Mahi Tacos Veracruz 22

Blackened Mahi topped with pickled onion, Veracruz salsa, and smoked pepper aioli and avocado cream. Served with our house salsa verde.

Shaved Prime Rib Hoagie 19

Shaved prime ribeye served on a soft hoagie roll topped with grilled peppers, onions, provolone cheese and roasted garlic spread.

Matanzas Shrimp Burger 20

Chopped gulf shrimp with red onion and seasoning. Grilled to juicy perfection and served on a warm brioche bun with all the trimmings and a side of Bam Bam sauce. An original house recipe.

Bayview Smoked Gouda Burger 21

Char broiled to your liking. Topped with smoked gouda cheese, sautéed cremini mushrooms, vine ripe tomato, lettuce, caramelized onion, bacon jam, finished with white truffle aioli. Served on a buttered, toasted pretzel bun. Add Billionaire Bay Bacon \$3

Entrees

Crunchy Grouper 28

Gulf Grouper nestled in a crispy cornflake crust, flashed fried and served with pineapple coleslaw and local orange dipping sauce.

Coconut Shrimp 24

Jumbo shrimp, rum dipped and coconut breaded, served with pineapple coleslaw and red pepper cherry sauce.

Meaty BBQ Baby Back Ribs Half 20, Full 36

Smoked in house and grilled to order for the delicious off-the-bone effect. Served with pineapple coleslaw.

Matanzas Wings 18

8 jumbo wings with your choice of hot, mild, BBQ, teriyaki, mango habanero, jerk or lemon pepper flavor. Served with blue cheese or ranch dipping sauce and celery sticks.

Disembark

Gulf Coast Mango Flan 8

Layered mango custard topped with caramelized local mangos and paired with an exotic guava coulis. Our signature dessert, created in-house by our Chef.

Sizzling Chocolate Chunk Cookie 12

Our warm chocolate chunk cookie topped with a scoop of French vanilla ice cream, hot fudge, candied pecans, and fresh raspberries.

Key Lime Pie 8

Our take on a classic, served in a crushed Oreo crust topped with fresh raspberries, whipped cream and candied lime.

High Tide Chocolate Levee Cake 15

A levee-high cake consisting of six luscious layers of moist chocolate cake, luxuriously light chocolate mousse, and a finale of rich chocolate ganache. Paired with orange liquor and macerated berries. Great for sharing!

ON THE BAY

DINNER MENU

Appetizers

Shrimp Cocktail 17

5 jumbo shrimp from across the bay served with horseradish, casa cocktail sauce and lemon.

Coconut Shrimp 18

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Bayside Crab Cake 19

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Crispy Calamari 16

Fresh, hand-cut and lightly breaded in seasoned herb breadcrumbs, garnished with red and banana peppers. Served with lemon aioli and spicy marinara.

Cheese Planks 16

Generously cut mozzarella, delicately hand-battered and fried to a golden crisp. Served with a house-made marinara.

Matanzas Bay Bread 16, 1/2 order 9

A must have. Artichoke hearts, garlic butter, Spanish olives, onion and diced tomatoes. Topped with blue, cheddar and mozzarella cheeses. Add lump crab 6.00, 1/2 4.00

Stuffed Mushrooms 15

Our house shrimp and crab mix blended with chopped onion, celery and seasonings. Topped with cheddar cheese and baked.

Crab, Lobster & Artichoke Dip 21

Bursting with flavor, lump crab, spiny lobster, gulf shrimp, sharp cheddar cheese, coarse ground mustard, dill and a hint of lemon juice. Dusted with parmesan and served with homemade tortilla chips.

Steamed Mussels al Blanc 16

P.E.I. mussels, tomato, garlic, red onions, fresh basil, white wine butter broth. Served with roasted garlic parmesan bread.

Key West Conch Fritters 16

Ground conch, pimentos, green peppers and spices, fritter style. Served with house Cajun sauce.

House Smoked Fish Dip 16

Local Mahi-Mahi smoked in house, blended with bell peppers, celery, mayonnaise, and Old Bay seasoning. Served with corn tortilla chips and rustic potato chips.

Flatbreads

Margarita 14

Ripe tomato, pomodoro sauce, fresh mozzarella cheese, fresh basil, finished with extra virgin olive oil, Balsamic reduction.

Harvest Chicken Flatbread 15

Braised free-range chicken breast, garlic spinach, roasted butternut squash, caramelized onion, aged cheddar cheese, with roasted garlic herb sauce.

Cauliflower Garden Vegetable 13

Cauliflower crust, roasted herb-marinated zucchini, yellow squash, bell peppers, cremini mushrooms, Brussels sprouts, goat cheese, topped with roasted red pepper aioli.

Soups & Salads

Gulf Seafood Chowder 9

Our own recipe with gulf grouper, shrimp, clams, onion, celery, Old Bay smoked bacon, russet potatoes in a creamy seafood broth.

Chef's Soup of Day 9

Made from scratch daily by our Chef. Some are common and some are unique and original. Please inquire.

Matanzas Shrimp Salad 20

House classic with gulf shrimp, onions, celery and mayo nestled in a huge, star-carved tomato resting on a bed of baby greens, cucumber, mushrooms. Served with a side of poppy seed vinaigrette.

Sea Salt Roasted Beet Salad 15

Local red and golden beets roasted on a bed of sea salt, goat cheese, tender baby greens, ripe tomato, tangy red onions, topped with roasted pumpkin seeds served with passion fruit vinaigrette.

*Available Dressings: buttermilk ranch, poppy seed, Caesar, balsamic vinaigrette, passionfruit vinaigrette, blue cheese and citrus pineapple vinaigrette.

*Add grilled Chicken 8, grilled Shrimp 8, Scottish Salmon 12, Grouper 15

Caprese Salad 15

Vine ripe tomato, creamy burrata cheese, fresh basil, topped with extra virgin olive oil, aged Balsamic reduction, sea salt, fresh cracked pepper.

Bay Caesar Salad 15

Baby romaine, shaved parmesan, sundried tomato, garlic herb croutons, creamy Caesar dressing.

Blue Cheese Wedge Salad 15

Iceberg lettuce wedge topped with candied applewood bacon, bleu cheese crumbles, diced tomatoes, with buttermilk ranch dressing.

House Salad 13

Mixed greens topped with grape tomatoes, cucumbers, mushrooms, onions, cheddar cheese and croutons. Served with your choice of dressing.

*Available Dressings: buttermilk ranch, poppy seed, Caesar, balsamic vinaigrette, passionfruit vinaigrette, blue cheese and citrus pineapple vinaigrette.

Buns

*Includes your choice of fries, onion rings, pineapple coleslaw, rustic chips or green salad.

Bayview Smoked Gouda Burger 20

Char broiled to your liking. Topped with smoked gouda cheese, sautéed cremini mushrooms, vine ripe tomato, lettuce, caramelized onion, bacon jam, finished with white truffle aioli. Served on a buttered, toasted pretzel bun. Add Billionaire Bay Bacon \$3

Matanzas Shrimp Burger 20

Chopped gulf shrimp with red onion and seasoning. Grilled to juicy perfection and served on a warm brioche bun with all the trimmings and a side of Bam Bam sauce. An original house recipe!

Crunchy Grouper 22

Seasoned in cornflakes and flashed fried. Served on a buttered brioche bun, lettuce, tomato, onion and local orange dipping sauce.

Entrees

* Top your dinner with our signature seafood stuffing containing scallops, blue crab, shrimp add 6.00

SEA BOUND

Catch of the Day MKT Price, please inquire
Focusing on local and seasonal varieties, delivered this morning for the most delicious, just-caught flavor. Choice of two sides.

Gulf Black Grouper 43
Broiled or blackened, served with a Meyer lemon butter sauce, wild rice and roasted asparagus.

Pan Seared Diver Scallops 34
4 seared jumbo scallops atop butternut squash risotto with citrus tarragon sauce.

Local Florida Lobster Tail MKT Price
Sweet and meaty tail broiled to perfection and drizzled with garlic herb butter. Choice of two sides.

Citrus Glazed Scottish Salmon 33
Pan seared wild Scottish salmon glazed with local orange, ancho chili, cumin, tequila, brown sugar, lime and fresh cilantro. Served with wild rice and chef's vegetables.

Matanzas Bay Seafood Bounty 42
A seafood lovers delight comprised of crunchy Grouper, crispy scallops and fried shrimp, served with caper aioli, Bloody Mary cocktail sauce and lemon wedge.

Bayside Crab Cakes 35
Two jumbo lump Blue crabcakes with old bay seasoning, sweet red peppers, onions and herbs, seared golden brown and served with seafood remoulade. Choice of two sides.

FROM THE TURF

Filet Mignon 48
8 oz. certified Angus beef expertly prepared for a tender, melt-in-your-mouth experience. Choice of two sides.

Meaty BBQ Baby Back Ribs Half 20 Full 36
Smoked in house and grilled to order for the delicious off-the-bone effect. Choice of two sides.

Roasted Myer Lemon Chicken 29
Tender roasted chicken breast in velvety lemon Rosemary sauce. Choice of two sides.

Cast Iron Ribeye Steak 46
14 oz. ribeye, well marbled and tender, seasoned with our house rub and broiled to perfection, finished with our garden herb and garlic compound butter. Choice of two sides.

Matanzas Mojo Pork Chop 32
Succulent Hatfield bone-in rib chop, marinated in local citrus and fresh herbs, grilled served with Yukon Gold smashed potato, Chef's vegetable and finished with spiced rum sauce.

Sides 6			
Wild rice	Crispy Brussels sprouts	Baked potato	Roasted asparagus
Truffle French fries	Butternut squash risotto	Seasonal vegetables	Yukon Gold smashed potato

PASTA

Chef's Bolognese 29
Slow simmered beef, pork, milk, tomato, carrot, celery, onion, garlic, basil, oregano. Tossed with paradelles pasta and topped with parmesan cheese.

Shrimp Fra Diablo 28
Jumbo shrimp sauteed with garlic, crushed red pepper and a spicy marinara sauce. Tossed with penne pasta. Topped with parmesan cheese.

Chicken Carbonara 27
Chicken breast, pancetta, onion and peas in a creamy parmesan sauce. Served over penne pasta and topped with shaved parmesan

Frutti de Mare 36
Sauteed shrimp, scallops, squid, grouper, garlic, white wine, tomato, and basil in a roasted tomato broth. Served over pappardelle pasta and topped with shaved parmesan cheese.

Disembark

Gulf Coast Mango Flan 8
Layered mango custard topped with caramelized local mangos and paired with an exotic guava coulis. Our signature dessert, created in house by our Chef.

Sizzling Chocolate Chunk Cookie 12
Our warm chocolate chunk cookie topped with a scoop of French vanilla ice cream, hot fudge, candied pecans, and fresh raspberries.

Oreo Key Lime Pie 8
Our take on a classic, served in a crushed Oreo crust, topped with fresh raspberries, whipped cream and candied lime.

High Tide Chocolate Levee Cake 15
A levee-high cake consisting of six luscious layers of moist chocolate cake, luxuriously light chocolate mousse, and a finale of rich chocolate ganache. Paired with orange liquor and macerated berries. Great for sharing!

Kid's Plates

*Choice of one side: potato chips, fries, onion rings, green salad

Pepperoni Pizza 8

Chicken Tenders 9

Cheeseburger 8

Penne Pasta 8

with choice of butter or sauce

Crunchy Fish Nuggets 9

Dessert

Ice Cream Sundae 4

Chocolate Chip Cookie 3

Petey's Upper Deck

Appetizers

Stuffed Mushrooms 15

Our house shrimp, baby scallops and crab mix blended with chopped onion, celery and seasoning. Topped with cheddar cheese and baked golden-brown.

Crab, Lobster & Artichoke Dip 21

Bursting with flavor! Lump crab, spiny lobster, gulf shrimp, sharp cheddar cheese, coarse ground mustard, dill, and a hint of lemon juice, all topped with breadcrumbs and dusted with parmesan. Served with corn tortilla chips.

Scratch Matanzas Con Queso 15

Olly's spicy, creamy dip consisting of bubbling white cheddar, spinach, hand-diced pimentos and spices. Served with corn tortilla chips.

Shrimp Cocktail 17

Jumbo shrimp from across the bay served with casa cocktail sauce and lemon.

Coconut Shrimp 18

Jumbo shrimp, rum dipped and coconut breaded, served with red pepper cherry sauce.

Key West Conch Fritters 16

Ground conch, pimentos, green peppers and spices, fritter style. Served with house Cajun sauce.

Chilled Ceviche 18

Local shrimp and scallops with diced tomato, onion and cilantro. Splashed with lime and lemon juice. Garnished with sliced avocado and served with tortilla chips. Jalapenos on request.

Crispy Calamari 16

Fresh, hand-cut and lightly breaded in seasoned herb breadcrumbs, garnished with red and banana peppers. Served with lemon aioli and spicy marinara.

Cheese Planks 16

Generously cut mozzarella, delicately hand-battered and fried to a golden crisp. Served with a house made marinara.

Matanzas Bay Bread 16, ½ order 9

A must have! Artichoke hearts, garlic butter, Spanish olives, onion and diced tomatoes. Topped with blue, cheddar and mozzarella cheeses. Add lump crab 6, ½ 4

House Smoked Fish Dip 16

Local Mahi-Mahi smoked in house, blended with bell peppers, celery, mayonnaise, and Old Bay seasoning. Served with corn tortilla chips and rustic potato chips.

Steamed Mussels al Blanc 16

P.E.I. mussels, tomato, red onions, garlic, fresh basil, white wine butter broth. Served with roasted garlic parmesan bread.

'Peel & Eats' ½ lb. 16 1lb. 25

Local gulf pink shrimp tossed in Old Bay spice and served with casa cocktail sauce, seafood remoulade and lemon.

Matanzas Wings 18

8 jumbo wings. Your choice of hot, mild, BBQ, teriyaki, mango habanero or lemon pepper flavored. Served with blue cheese or ranch dipping sauce and celery sticks.

Soups & Salads

Gulf Seafood Chowder bowl 9, cup 7

Our own recipe with grouper, shrimp, clams, onion, and smoked bacon and russet potatoes in a creamy seafood soup with bay candied bacon.

Bay Caesar Salad 15

Baby romaine, shaved Romano cheese, sundried tomato, garlic herb croutons, and creamy Caesar dressing.

Matanzas Shrimp Salad 20

A house classic with gulf shrimp, onions, celery and mayo nestled in a huge, star-carved tomato resting on a bed of baby greens. Served with a side of poppy seed vinaigrette.

Blue Cheese Wedge Salad 15

Iceberg lettuce wedge topped with candied applewood bacon, blue cheese crumbles, and diced tomatoes. With buttermilk ranch dressing.

Chef's Soup of the Day bowl 9, cup 7

Made from scratch daily by our Chef. Some are common and some are unique and original. Please inquire.

Caprese Salad 15

Vine ripe tomato, creamy burrata cheese, fresh basil, topped with extra virgin olive oil, aged Balsamic reduction, sea salt, and fresh cracked pepper.

Sea Salt Roasted Beet Salad 15

Local red & golden beets roasted on a bed of sea salt, goat cheese, tender baby greens, ripe tomato, tangy red onions, roasted pumpkin seeds and served with passionfruit vinaigrette.

House Salad 13

Mixed greens topped with grape tomato, cucumber, mushroom, onion, carrot curls, cheddar cheese and herb garlic croutons. Served with your choice of dressing.

*Available Dressings: buttermilk ranch, poppy seed, Caesar, balsamic vinaigrette, passionfruit vinaigrette, blue cheese, honey mustard

*Add grilled Chicken 8, grilled Shrimp 8, Scottish Salmon 12, Grouper 15

Buns

*Includes your choice of fries, onion rings, pineapple coleslaw, rustic chips or green salad.

Matanzas ½ lb Angus Beef Burger 20

Short rib, chuck and brisket patty. Served on a buttered brioche bun. Lettuce, tomato, red onion and dill pickle spear. Sauce it up with any single sauce on our menu. Choice of cheese. Add Billionaire Bay Bacon 3, fried egg 2.50

Crunchy Grouper 22

Seasoned in cornflakes and flashed fried. Served on a buttered brioche bun. Lettuce, tomato, and onion, with local orange dipping sauce.

FMB HOT Chicken Sandwich 19

Crispy, spicy breaded chicken breast, garlic pickles, orange blossom jalapeno honey, aged cheddar cheese, chipotle mayo. Served on a buttered brioche bun. Add Billionaire Bay Bacon 3

Tri-deck Turkey Club 18

Oven roasted turkey stacked on multigrain bread with Billionaire Bay Bacon, ripe tomato, lettuce, avocado and grain mustard dijonnaise.

Sweets

Gulf Coast Mango Flan 8

Creamy Florida mango custard topped with caramelized mango and paired with an exotic guava coulis. Our signature dessert created in-house by our Chef.

Sizzling Chocolate Chunk Cookie 12

Our warm chocolate chunk cookie topped with a scoop of French vanilla ice cream, hot fudge, candied pecans, and fresh raspberries.

Mahi Tacos Veracruz 22

Blackened mahi topped with pickled onion, Veracruz salsa, and smoked pepper aioli and avocado cream. Served with our house salsa verde.

Shaved Prime Rib Hoagie 19

Shaved prime ribeye served on a soft hoagie roll topped with grilled peppers, onions, provolone cheese and roasted garlic spread.

Matanzas Shrimp Burger 20

Chopped gulf shrimp with red onion and seasoning. Grilled to juicy perfection and served on a warm brioche bun with all the trimmings and a side of Bam Bam sauce. An original house recipe.

Oreo Key Lime Pie 8

Our take on a classic, served in a crushed Oreo crust topped with whipped cream and candied lime.

Decadent Chocolate Levee Cake 15

A levee-high cake consisting of six luscious layers of moist chocolate cake, luxuriously light chocolate mousse, and a finale of rich chocolate ganache. Paired with orange liquor and macerated berries. Great for sharing!