

## Appetizers

<b>Buffalo Shrimp</b> <i>Hot, medium, mild or honey BBQ</i>	\$10	<b>BBQ Ribs</b> <i>Finger lickin' good!</i>	\$9	<b>Conch Fritters</b> <i>Served with sweet chili sauce</i>	\$9
<b>Grouper Nuggets</b> <i>Served with Tartar or cocktail sauce</i>	\$10.50	<b>Coconut Shrimp</b> <i>Citrus marmalade sauce</i>	\$10	<b>Stuffed Mushrooms</b> <i>Seafood stuffed, hollandaise sauce</i>	\$10
<b>U-Peel-Um Shrimp</b> <i>1/2 lb. of 1 lb. Served hot or cold</i>	Market Price	<b>Chicken Quesadillas</b> <i>Fills up the whole plate</i>	\$11	<b>Chicken Wings</b> <i>Hot, medium, mild, honey BBQ or blackened</i>	\$11
<b>Spinach &amp; Artichoke Dip</b> <i>Good for the entire table</i>	\$9.50	<b>Mussels Diablo</b> <i>Spicy red sauce, fresh garlic, spinach</i>	\$13.50	<b>Sesame Seared Tuna</b> <i>Sushi grade, seaweed salad</i>	\$12.50
<b>Clam Chowder</b> Cup \$4.50 Bowl \$6		<b>The Pub Smoked Fish Spread</b> <i>Homemade Fish Spread with \$1.00 going to local children's charity</i>		<b>Soup of the Day</b> Cup \$4 Bowl \$5	

## Salads

SALAD DRESSINGS: *Bleu Cheese, Ranch, Caesar, Italian, Thousand island, Honey, Mustard and Raspberry Vinaigrette*

<b>House Salad Small \$5 Large</b> <i>Spring mix, assorted fresh vegetables</i>	\$7	<b>Mandarin Chicken Salad</b> <i>Mixed greens, grilled chicken, mandarin oranges, sliced almonds, crumbled bleu cheese with raspberry vinaigrette dressing</i>	\$13
<b>Caesar Salad Small \$5 Large \$7</b> <i>Crisp Romaine, Parmesan and our classic dressing</i>	\$7	<b>Black &amp; Bleu Sirloin Salad</b> <i>Black Angus, bleu cheese and crispy onions on Caesar romaine- Awesome!</i>	\$14
<b>Greek Salad</b> <i>Made with Cindy's homemade potato salad</i>	\$9	<b>Crab &amp; Shrimp Louis</b> <i>Shrimp, crab, Romaine lettuce, Louis dressing, boiled egg, avocado, tomato</i>	\$15

Add to any salad:  
*chicken, salmon or shrimp - \$6*

## Oyster Bar

<b>Raw or Steamed Oysters</b> <i>1/2 doz. \$9 dozen \$16</i>	<b>Baked Oysters Chicago</b> <i>1/2 doz. \$9.50 dozen \$17</i>
<b>Baked Oysters Rockefeller</b> <i>1/2 doz. \$10 dozen \$18</i>	<b>CONSUMER WARNING:</b> <i>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. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you are unsure of your risk consult a physician.</i>

## Wine List

### HOUSE WINES

*1.5 Liter glass/half carafe/full carafe*

Pacific Bay Chardonnay	\$5.25	\$13.5	\$19
Pacific Bay White Zinfandel	\$5.25	\$13.5	\$19
Pacific Bay Cabernet	\$5.25	\$13.5	\$19
Pacific Bay Merlot	\$5.25	\$13.5	\$19
Fetzer Pinot Grigio	\$5.25	\$13.5	\$19
Sangria (Red/White)		\$8	\$20

### WHITES

Kendall-Jackson Chardonnay		\$9	\$36
Zonin Wine Maker's Collection Pinot Grigio		\$7.5	\$29
Zonin Moscato		\$7.5	\$29
Relax Riesling		\$7.5	\$29
Bogle Sauvignon Blanc		\$7.5	\$29

### REDS

Cycles Gladiator Pinot Noir		\$8	\$30
Bodega Malbec		\$8	\$30
Bogle Red Blend		\$8	\$30
DeLoach Cabernet		\$9	\$36
Avalon Cabernet		\$8.5	\$34
Bonterra Merlot		\$10	\$38

### CHAMPAGNE

Korbel Brut Split		\$7
Zonin Prosecco		\$32
Iron Horse Vineyards "Ocean Reserve"		\$50

## Drafts

Coors Light	Yuengling
Miller Light	Stella Artois
Jai Alai IPA	Blue Moon

## Bottled Beers

Budweiser	O'Doul's	Bigstorm
Bud Light	Corona	3 Daughters
Miller Light	Corona Light	Indy
Michelob Ultra	Heineken	Florida Ave
Coors Light	Red Stripe	Kona
Sam Adams	Guinness	Long Board
Seasonal Choice	Modelo Negro	Modelo E'Special
	Leinenkugel	

## Soft Drinks

<b>Pepsi Products</b>	<b>Red Bull Energy Drink &amp; Red Bull Sugarfree</b>
Teas (Sweet, Unsweet)	Red Bull Red Edition
Coffee, Hot Tea (Regular and Decaf)	Red Bull Blue Edition
Cappuccino and Espressos	Red Bull Yellow Edition
Water Voss (Sparkling and Still)	Red Bull Orange Edition
	Smoothies
	Strawberry, Mango, Piña Colada

## Classic Drinks on the Rocks

<b>Bloody Mary</b> <i>Reyka Vodka with Charleston Bold and Spicy Bloody Mary Mix</i>
<b>Top Shelf Iced Tea</b> <i>Stoli Vodka, Hendricks Gin, Flor de Caña Rum, Milagro Tequila, Cointreau, sour mix dash of pepsi</i>
<b>Rum Runner</b> <i>Club Caribe Silver Rum, Trader Vic's Dark Rum, Bols Blackberry Brandy and banana liqueur, pineapple juice, orange juice and splash of grenadine</i>
<b>Mai Tai</b> <i>Club Caribe Silver Rum, Trader Vic's Dark Rum, Crème de Noyaux, orange juice and pineapple juice</i>
<b>Bahama Mama</b> <i>Club Caribe Silver Rum, Club Caribe Coconut Rum, Bols Banana Liqueur, pineapple juice and splash of grenadine</i>
<b>Hurricane</b> <i>Club Caribe Silver Rum, Trader Vic's Dark Rum, passionfruit syrup, orange juice and pineapple juice</i>

<b>Cucumber Cooler</b> <i>Organic Crop cucumber vodka, simple syrup, soda, lime</i>
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Add a The Kraken Black Rum Floater to any cocktail!

## Margaritas

*House on the Rocks or Frozen*

<b>Golden</b> <i>Jose Cuervo Especial Gold Tequila, Rhum Clement Creole Shrubbs sour mix, dash of orange juice and lime</i>
<b>Top Shelf</b> <i>Milagro Silver Tequila, Cointreau orange liqueur, sour mix, and lime juice</i>

## Mojitos

<b>Classic</b> – <i>muddled mint, lime, and simple syrup, Club Caribe Silver Rum topped with club soda</i>
<b>Mango</b> – <i>muddled mint, lime, and REAL Mango Puree, Club Caribe Mango Rum topped with club soda</i>
<b>Tropical</b> – <i>muddled mint, lime, REAL Passionfruit Syrup, Club Caribe Strawberry Rum, topped with club soda</i>

## Pub Specialty Martinis

<b>elit™ by Stolichnaya® Dirty Martini</b>
<b>Hendrick's Gin Martini</b>
<b>Ultimate Cosmopolitan</b> <i>Stoli Vodka, Cointreau, splash of cranberry juice and a dash of lime juice</i>
<b>Key Lime Martini</b> <i>Stoli Vanil Vodka, Ke Ke Beach Key Lime Cream Liqueur, dash of lime juice</i>
<b>Chocolate Martini</b> <i>Stoli Vanil Vodka, Godiva Chocolate Liqueur, Irish cream, chocolate swirl on glass</i>

## Frozen Concoctions

<b>Coladas and Daiquiris</b> <i>Strawberry or Mango, blended with Club Caribe Silver Rum</i>
<b>Mango Sunrise</b> <i>Mango mix blended with tequila and poured over strawberry puree</i>
<b>Blue Sky Colada</b> <i>Piña Colada blended with Club Caribe Silver Rum and Blue Curacao</i>
<b>Fuzzy Mango</b> <i>Mango mix blended with vodka and Bols Peach Schnapps</i>
<b>Rum Runner</b> <i>Club Caribe Silver Rum, Trader Vic's Dark Rum, Bols blackberry brandy and banana liqueur</i>
<b>Mudslide</b> <i>Stoli Vanil Vodka, Kahlua and Irish Cream blended with ice cream</i>

## House Specialties

<b>Grouper Oscar</b> <i>Topped with crabmeat, asparagus and hollandaise, yellow rice, fresh vegetables</i>	Market Price
<b>Jalapeño Crusted Snapper</b> <i>Honey citrus glaze, yellow rice, fresh vegetables</i>	\$19
<b>Seafood Mac and Cheese</b> <i>House cheese blend loaded with shrimp &amp; crab</i>	\$20
<b>Baked Parmesan Scallops</b> <i>Served with yellow rice &amp; fresh vegetables</i>	\$21
<b>Captain's Platter</b> <i>Shrimp, scallops and Mahi, fried, broiled or blackened with yellow rice, fresh vegetables</i>	\$22
<b>Onion Crusted Salmon</b> <i>Fresh Cut North Atlantic Salmon with Yellow Rice and fresh vegetables</i>	\$18

## Shellfish

All Shellfish, Land Lovers and Combination entrées are served with choice of yellow rice & beans, fresh veggies, garlic mashed potatoes or french fries.

Add a Baked Potato for \$1.00 • Add a House or Caesar Salad \$3

<b>Shrimp</b> <i>Large Shrimp, broiled, blackened or fried with and your choice of a side</i>	\$17
<b>Coconut Shrimp</b> <i>Hand Breaded Large Shrimp deep fried with Citrus Marmalade and your choice of a side</i>	\$18
<b>Crab Cakes</b> <i>Lump Blue Crab with vegetable, Spicy Remoulade and your choice of a side</i>	\$18
<b>Scallops</b> <i>Atlantic Scallops broiled, blackened or fried served with your choice of a side</i>	\$20
<b>Lobster Tails</b> <i>6 oz. Canadian Cold Water Tail served broiled with your choice of a side</i>	One Tail \$22 Two Tails \$38

## Land Lovers

Served with choice of yellow rice & beans, fresh veggies, garlic mashed potatoes or french fries.

Add a Baked Potato for \$1.00 • Add a House or Caesar Salad \$3

<b>BBQ Baby Back Ribs</b> <i>Fall off the bone baby back ribs served with your choice of a side</i>	
1/2 Rack	\$13
Full Rack	\$18
<b>Black Angus Sirloin</b> <i>Hand Cut Sirloin of Steak seasoned and grilled with your choice of a side</i>	
6 oz. cut	\$14
12 oz. cut	\$20
<b>Filet Mignon</b> <i>Hand Cut Filet Mignon seasoned and grilled with your choice of a side</i>	
6 oz. cut	\$18
8 oz. cut	\$24
<b>Surf &amp; Turf</b> <i>6 oz. Canadian Cold Water Tail with</i>	
6 oz. Filet Mignon	\$37.00
6 oz. Sirloin of Beef	\$35.00

Add Shrimp to any Dinner \$7  
Add homemade toppings to any Sirloin or Filet \$2  
*Bleu Cheese Crusted • Bourbon Peppercorn • Chimichurri*

## Fresh Fish

Served with choice of yellow rice & beans, fresh veggies, garlic mashed potatoes or french fries.

Add a Baked Potato for \$1.00 • Add a House or Caesar Salad \$3

<b>Fresh Mahi Mahi</b> <i>Blackened, Broiled or Grilled with your choice of one side</i>	\$16
<b>Fresh Gulf Grouper</b> <i>Blackened, Broiled or Grilled with your choice of one side</i>	Market Price
<b>Fresh Red Snapper</b> <i>Blackened, Broiled or Grilled with your choice of one side</i>	\$18
<b>Fresh North Atlantic Salmon</b> <i>Broiled, grilled or blackened your choice of one side</i>	\$17

Add House made Toppings \$2  
*Lemon Garlic • Honey Citrus • Mango Chutney*

## Baskets

All baskets are hand breaded and come with french fries and coleslaw

<b>Chicken Strips Basket</b>	\$11
<b>Bay Shrimp Basket</b>	\$12
<b>Fish-N-Chips Basket</b>	14

## Sandwiches & More

The "Pub Burger", sandwiches and wraps all come with your choice of pasta salad, french fries or coleslaw. Add a Baked Potato for \$1.00

<b>Grouper Sandwich</b> <i>Grilled, blackened or fried - The best local fish!</i>	Market Price
<b>The Pub Burger</b> <i>The finest fresh ground beef! Add American Swiss or mozzarella cheese, bacon, grilled onions or mushrooms - \$1 each</i>	\$10.50
<b>Fresh Seafood Tacos</b> <i>Pico de gallo, lettuce, Jack cheese and chipotle sauce, Lightly blackened shrimp or fish</i>	\$12.50
<b>Cuban Sandwich</b> <i>Ham, salami, pork, Swiss cheese, mayo, mustard and pickles on Cuban bread pressed</i>	\$12
<b>BBQ Pulled Pork Sandwich</b> <i>Slow roasted, Chipotle BBQ Sauce</i>	\$11.50
<b>Buffalo Chicken Sandwich</b> <i>Hot, Medium or Mild</i>	\$12
<b>Original Pub Reuben</b> <i>Melt in your mouth corned beef, sauerkraut and "1000 Island" dressing on Texas rye</i>	\$12
<b>Grouper Reuben</b> <i>The one they all want</i>	Market Price
<b>Fish Sandwich</b> <i>Broiled, Blackened or Fried</i>	\$11.50

## Early Specials

DAILY 11 TO 6 PM - \$13.50

Comes with a House or Caesar Salad or soup of the day or cup of chowder and your choice of garlic mashed potatoes, yellow rice & beans, fresh veggies or french fries. Add a Baked Potato for \$1.00

<b>Crab Cake</b> <i>Spicy remoulade</i>	<b>Tomato Basil Mahi</b> <i>Tomatoes, basil, onions and garlic</i>
<b>Bay Shrimp</b> <i>Scampi or fried with cocktail sauce</i>	<b>1/2 Rack BBQ Ribs</b> <i>A favorite around here</i>
<b>Onion Crusted Salmon</b> <i>A very popular choice</i>	<b>Stuffed Cod</b> <i>Crabmeat stuffed, hollandaise sauce</i>
<b>Black Angus Sirloin</b> <i>With chimichurri sauce</i>	<b>Cod Fish Fry</b> <i>With tartar sauce and lemon</i>

## Desserts

<b>Key Lime Supreme</b> <i>Florida favorite Pie... it's the best!</i>	\$6
<b>The #1 Cheesecake</b> <i>Add strawberries...on us!</i>	\$6
<b>Apple Caramel Nut Pie</b> <i>With Haze, Hand Made Vanilla Bean Ice Cream... add \$1.00</i>	\$5.50
<b>Reese's Peanut Butter Pie</b> <i>Crunchy, rick and thick</i>	\$6.50
<b>Chocolate Decadence</b> <i>Will cure your craving for chocolate!</i>	\$7

We are pleased to serve Local Hand Made Ice Creams as our Local Favorite

Vanilla Bean • Weekly Specialty

## Your Favorite Sides & Additions:

<b>North Atlantic Salmon</b>	\$8	<b>Garlic Mash Potato</b>	\$3
<b>Gulf Grouper</b>	\$11	<b>Loaded Garlic Mash</b>	\$5
<b>Mahi Mahi</b>	\$9	<b>Sauteed Vegetables</b>	\$4
<b>Large (6) Shrimp</b>	\$7	<b>Sliced Sauteed Mushrooms</b>	\$4
<b>Grilled Chicken Breast</b>	\$6	<b>Grilled Onions</b>	\$3
<b>Scallops (5)</b>	\$8	<b>Applewood (3) Bacon</b>	\$2
<b>Rice &amp; Beans</b>	\$3	<b>Bleu Cheese Crumbles</b>	\$2
<b>Loaded Baked Potato</b>	\$5	<b>Romoulade Sauce</b>	\$1