

FROM THE RAW BAR

Gulf Oysters1/2 dozMKT 1	dozMKT
Steamed1/2 dozMKT 1	dozMKT
Garlic Oysters1	dozMKT
Middleneck Clams1/2 doz5.95 1	doz11.25
Steamed1/2 doz6.95 1	doz11.95
Bucket of Steamed Clams11/2 doz.	16.95
Raw Bar Sampler	9.95
2 Raw Oysters, 2 Raw Middleneck	Clams
& ¼ lb. Peel 'n Eat Shrimp	
Key West Peel 'n Eat Shrimp	
½ lb10.95 1 lb	20.95
Key West Beer Steamed Shrimp	
⅓ lb11.95 1 lb	21.95
Stone Crab Claws (Seasonal Oct. 15 throu	igh May 15)

STARTERS

Conch Chowdercupbowl	
Buffalo Wings	7.95
Conch Fritters	6.95
Onion Rings	4.95
Conch Ceviche	7.95
Fish Hooks	6.95
Battered strips of onion & jalapeno deep-fried	
& served with spicy ranch dressing	
& served with spicy ranch dressing Buffalo Shrimp	9.95
1 0	
Buffalo Shrimp	6.95
Buffalo Shrimp	6.95 7.95
Buffalo Shrimp. Calamari Rings. Oysters Rockefeller.	6.95 7.95
Buffalo Shrimp. Calamari Rings. Oysters Rockefeller. Oyster Sampler.	6.95 7.95
Buffalo Shrimp. Calamari Rings. Oysters Rockefeller. Oyster Sampler. 2 Oysters Rockefeller	6.95 7.95



OPEN MONDAY - SATURDAY 11AM SUNDAY AT NOON DRIVE OVER OR COME BY BOAT HAPPY HOUR DAILY! 4:30PM - 6:30PM

BASKETS

Fish & Chips	9.95
Shrimp & Chips	10.95
Oysters & Chips	10.95
Chicken Fingers & Chips	8.95

SALADS

House SaladSmall3.95Large6.9	5
Mixed greens, cucumbers, sprouts, cherry tomatoes	
topped with homemade croutons & served with a	
choice of dressings: Blue Cheese, Ranch or our House	е
Vinaigrette	
Jumbo Crab Cake Salad12.95	3
Fresh cake loaded with blue crab and Old Bay	
Seasoning served over our house salad	
Hummus with Grilled Pita9.95	3
Chickpea & tahini spread served with	
Kalamata olives, Feta cheese & grilled pita	

HALF SHELL RAW BAR

Follow Any Local to the Freshest Seafood on the Island

	LUNCH		- EE A M
Fresh Tun Fried Fish 1/2 Lb. Ha Add Che Oyster Po Grouper P Jumbo Cra	a Salad amburger ese Boy o Boy ab Cake		9.95 10.95 6.95 75 11.50 12.95
	LUNCH		
Shrimp Grilled:s & lemon Fried: Ju Fried Oyst Half pound served with ta Seafood Co Broiled: s wine, garlic Fried: Sh cocktail sau	kewered & grilled ambo shrimp bread. OFS	with garlic butter, ed & served with ysters breaded, de allops & dolphin in a e olphin deep-fried	white wine cocktail sauce 16.95 cep-fried &
	DINNER	PLATE	TO TO CLOSING
-	kewered & grilled		
Stuffed Sh Jumbo shrin	mbo shrimp breade rimp np stuffed with our of garlic butter, white	own blend of crabn	17.95 neat & spices.
Scallops	ried Half pound of		15.95
	SEE OUT	S DVII.	Y

SEE OUR DAILY
SPECIAL BOARD

MENU & PRICES SUBJECT TO CHANGE

Fried Oysters
Broiled: Skewered Shrimp, scallops & dolphin n a white wine, garlic butter & lemon juice
Fried: Shrimp, scallops & dolphin deep-fried & served with cocktail sauce
Florida Lobster MKT (Seasonal August though March)
Fried Fish Dinner

SANDWICHES

Fresh Tuna Salad
Fried Fish
1/2 Lb. Hamburger 6.95 Add Cheese 75 Ground sirloin grilled & served on a Kaiser roll with lettuce, tomato & pickle
Oyster Po Boy
Shrimp Po Boy
Grouper Po Boy

SIDES

Corn on the Cob	2.0
Red Potatoes	1.5
Steamed Green Beans	2.5
Rice Pilaf	2.5
French Fries	2.0
Cuban Bread	1.2
Coleslaw	1.2
Dill Potato Salad	2.2