



MENU

APPETIZERS

GROUPER BITES	\$12
Fried or blackened, served with house made remoulade	
CALAMARI	\$15
Fried calamari, served with marinara	
FLORIDA GATOR	\$15
Fried gator served with our gator sauce	
FRIED MOZZARELLA	\$12
Mozzarella deep fried and served with marinara	
CRAB ARTICHOKE DIP	\$18
Crab and artichoke dip served warm	
STUFFED MUSHROOMS	\$16
Crab stuffed mushrooms baked with a cheese topping	

PLATTERS

Served with hush puppies,
and two sides

SEAFOOD PLATTER	\$24
Fried shrimp, scallops, oysters, deviled crab, clam strips, grouper	
GROUPER PLATTER	\$22
Grilled, Blackened, or Fried	
OYSTER PLATTER	\$24
Fried	
FLOUNDER PLATTER	\$20
Fried	
SHRIMP PLATTER	\$20
Grilled, Blackened, or Fried	
CHICKEN STRIP PLATTER	\$19
Grilled, Blackened, or Fried	

FAN FAVORITES

OYSTERS	\$19
Raw: served with cocktail and horseradish	
Steamed: served with warm butter	
PEEL N' EAT SHRIMP	
Available cold or hot	
HALF POUND	\$16
FULL POUND	\$22
STEAMED SNOW CRAB	MK
Served with two sides	

SALADS

SANDOLLAR SALAD	\$21
Shrimp, crab meat, and scallops, served over mixed lettuce	
HOUSE SALAD	\$8
Fresh mixed lettuce, cucumbers, tomato, onion, croutons	
CEASAR	\$9
Crisp romaine, parmesan, croutons	

ADD

CHICKEN	+\$8
SHRIMP	+\$9
SALMON	+\$10

SOUPS

	CUP	BOWL
SEAFOOD GUMBO	\$9	\$12
CRAB BISQUE	\$8	\$10
CLAM CHOWDER	\$7	\$9

Parties of 8 or more will have
automatic 20% gratuity

Consumption of meat, poultry, eggs, or seafood may increase the risk of food borne illness



MENU

HANDHELDS

Served with lettuce, tomato & onion and one side

SAND-SANDWICH \$18

Fish of the Day, blackened, grilled, or fried on a grilled brioche bun

SEAFOOD TACOS \$18

Mahi or Shrimp with pico de gallo, cole slaw, creme fraiche in flour tortillas

DEEP BLUE BURGER \$18

Blackened or grilled Mahi on a toasted brioche bun

CLASSIC BURGER \$13

Angus beef cooked to temp with american cheese and served on a brioche bun

CHICKEN SANDWICH \$14

Grilled, Blackened, or Fried and served on a brioche bun

SHRIMP POBOY \$18

Fried shrimp on a Po Boy bun

SEAFOOD CROISSANT \$16

Seafood salad served cold on a toasted croissant bun

SIDES +\$2

FRENCH FRIES

BROCCOLI

WILD RICE

COLESLAW

BLACK BEANS & RICE

LOADED POTATO

SIDE SALAD

ONION RINGS

HUSH PUPPIES

PASTA

Served with garlic bread

CHICKEN ALFREDO \$18

SEAFOOD ALFREDO \$24

PASTA ORLEANS \$22

Chicken or Shrimp

SPECIALTIES

Served with two sides

ISLAND MAHI \$20

Grilled or Blackened Mahi Mahi, topped with a mango salsa

CRAB STUFFED SHRIMP \$24

Butterflied shrimp, filled with crab stuffing covered in a portofino sauce

BOURBON SALMON \$22

Grilled salmon glazed in our house made bourbon sauce

SEAFOOD PORTOFINO \$24

Sauteed grouper, shrimp, and crab cooked in a portofino sauce

LOW COUNTRY BOIL \$38

Crab legs, Shrimp, Crawfish, Sausage, Corn, and Potatos

CRAB STUFFED FLOUNDER \$22

Flounder stuffed with our famous crab mixture and baked to perfection

STEAKS

Served with two sides

12 OZ RIBEYE \$28

12 OZ PRIME RIB \$30

8 OZ SIRLOIN \$21

Add Shrimp for \$5

A 3% surcharge is automatically applied to all credit card charges, the fee goes directly to the credit card company, not the restaurant or server. Debit cards and cash transactions do not receive the surcharge

All menu items are prepared in a kitchen that utilizes nuts, wheat, milk, and soy ingredients.

Please alert your server to any allergies