



OYSTERS

RAW OYSTERS * (1/2 DZ) \$12 (1DZ) \$24
W/ COCKTAIL SAUCE, HORSERADISH,
MIGNONETTE, LEMON & TOBASCO

OYSTERS HAVANA * (1/2 DZ) \$14
RAW W/ HOUSE MADE CHIMICHURRI

OYSTERS BERMUDA* (1/2 DZ) \$14
RAW W/ HOUSE MADE CUCUMBER SALSA

THAI OYSTERS (1/2 DZ) \$14
FRIED W/ SWEET & SPICY CHILI SAUCE

OLD FASHIONED OYSTERS (1/2 DZ) \$14
FRIED W/ SMOKED CHERRY CHUTNEY

OYSTER ROCKEFELLER (1/2 DZ) \$14
SPINACH, CREAM, PARMESAN, BACON

CHAR-GRILLED OYSTERS (1/2 DZ) \$14
OLD BAY, PARMESAN, GARLIC BUTTER

SOUPS & SALADS

WHITE CLAM CHOWDER \$4 / \$7
W/ CHEESE & BACON

SHRIMP JAMBALAYA \$4 / \$7
W/ ANDOUILLE SAUSAGE

WEDGE SALAD \$10
THICK-CUT BACON, BLEU CHEESE
CRUMBLES, TOMATO, CUCUMBER,
BLEU CHEESE DRESSING

SPRING MIX HOUSE SALAD \$8
SPRING MIX W/ TOMATO, CUCUMBERS,
CROUTONS & BALSAMIC VINAIGRETTE

SMALL PLATES

PEEL & EAT SHRIMP (1/2 LB) \$14
OLD BAY, DRAWN BUTTER

SHRIMP CEVICHE * \$10
SHRIMP, AVOCADO, RED ONION,
JALAPENO, CILANTRO, LIME JUICE

STEAMED MUSSELS OR CLAMS \$14
GARLIC BUTTER SAUCE
W/ PARMESAN CHEESE & PARSLEY

AHI TUNA \$14
VINAIGRETTE PEPPERS
W/ CUCUMBER WASABI AIOLI

LOCAL FISH SPREAD \$13
SLICED CUCUMBERS, CELERY
& TOAST POINTS

FRIED CALAMARI \$12
FLASH FRIED W/ MIXED PEPPERS
IN MARINARA SAUCE
W/ PARMESAN PESTO DRIZZLE

FRIED FISH BITES \$12
TARTAR OR COCKTAIL SAUCE

COCONUT SHRIMP \$13
W/ ORANGE HORSERADISH MARMALADE

KEY WEST CONCH FRITTERS \$13
W/ KEY WEST GLAZE

CRAB CAKE \$14
4OZ HOMEMADE PATTY, JUMBO LUMP
BLUE CLAW CRAB W/ TANGY AIOLI

KING DAG'S FEAST \$135

4 SNOW CRAB CLUSTERS (2 LBS), 1LB PEEL & EAT SHRIMP, 1LB MUSSELS, 1LB CLAMS, ANDOUILLE SAUSAGE, W/ 4 CORN COBBLETTES, RED POTATOES, DRAWN BUTTER & OLD BAY

QUEEN DAG'S FEAST \$75

2 SNOW CRAB CLUSTERS (1 LBS), 1/2LB PEEL & EAT SHRIMP, 1LB MUSSELS, ANDOUILLE SAUSAGE, W/ 2 CORN COBBLETTES, RED POTATOES, DRAWN BUTTER & OLD BAY

HANDHELDS

SERVED W/ ONE SIDE

GROUPEL BLT \$19

THICK-CUT BACON, LETTUCE, TOMATO, TARTAR, BRIOCHE BUN

NASHVILLE HOT CHICKEN SANDWICH \$16

FRIED, TOSSED IN NASHVILLE HOT SAUCE, CREAMY SLAW, PICKLE CHIPS

GRILLED HERBED CHICKEN SLIDERS \$16

ONION STRAWS, PICKLES, RANCH DRESSING

TOP SIRLOIN STEAK SLIDERS \$16

BLEU CHEESE CRUMBLES, BALSAMIC CARMELIZED ONIONS, SPICY ONION STRAWS

CAPTAIN'S BURGER \$16

SHORT RIB-CHUCK PROPRIETARY BLEND, THICK CUT BACON, CHEDDAR-JACK, LETTUCE, TOMATO, BRIOCHE BUN

SIDES

\$3

HAND CUT FRIES
HOMEMADE COLESLAW
SAUTEED GREEN BEANS
COCONUT RICE
CORN COBETTE

\$6

PARMESAN TRUFFLE FRIES
GARLIC TRUFFLE RED POTATOES
JALAPENO & CORN HUSHPUPIES
CAULIFLOWER PUREE
ASPARAGUS
SIDE SALAD

ENTREES

GULF GROUPEL \$29

BLACKENED, GRILLED, OR FRIED W/ COCONUT RICE & GREEN BEANS

FISH N' CHIPS \$16

BEER BATTER FRIED HADDOCK & FRENCH FRIES

SHRIMP DINNER \$19

8 SHRIMP, BLACKENED, GRILLED OR FRIED, CHOICE OF TWO SIDES

CRAB CAKE DINNER \$28

TWO 4OZ HOMEMADE PATTIES W/ GREEN BEANS & COCONUT RICE

BACON WRAPPED SCALLOPS \$28

CAULIFLOWER PUREE, SWEET THAI CHILI, OLD BAY, ASPARAGUS

STEAMED SNOW CRAB \$85

4 LARGE CLUSTERS (2 LBS)
SERVED W/ DRAWN BUTTER & LEMON

KEY WEST PLATTER \$26

MAHI, SHRIMP SKEWER, CONCH FRITTERS TOPPED W/ KEY WEST GLAZE & SERVED W/ COCONUT RICE & GREEN BEANS

12 OZ RIBEYE STEAK \$28

HAND CUT, TOPPED W/ GARLIC BUTTER & SERVED W/GREEN BEANS & GARLIC TRUFFLE RED POTATOES

ADD TO ANY MEAL

LOBSTER TAIL \$18
SNOW CRAB CLUSTER \$22