



WHERE THE LOCALS EAT, DRINK AND GATHER!

## APPETIZERS

### ● CHICKEN WINGS

Fried to Perfection, You Choose - Teriyaki, Buffalo Style, Mango Habanero or Cajun Dry Rub. Served with Bleu Cheese 16

### FIRECRACKER SHRIMP

Lightly Breaded Flash Fried Shrimp Tossed In Firecracker Sauce 15

### ● BLACKENED BACON WRAPPED SEA

#### SCALLOPS

Fresh Sea Scallops, Wrapped In Applewood Smoked Bacon, Blackened to Perfection 18

### MARYLAND STYLE CRAB CAKE

Jumbo Lump Blue Crab and Claw Meat, Lightly Breaded, Pan Sautéed, Served with Creole Mustard. 14

### SOUTHWEST CHICKEN EGGROLLS

Hearty Blend of Chicken, Black Beans, Corn, Jalapeños, Monterey Jack Cheese, Red Pepper and Spinach Wrapped in Flour Tortillas, With a Side of Cajun Ranch 14

### ● BUFFALO GROUPEL NUGGETS

Fresh Fried Gulf Grouper, Tossed in Buffalo Sauce, Served with Bleu Cheese and Celery 15

### LOBSTER SEAFOOD EGG ROLLS

A Blend of Lobster and Seafood, Swiss & Provolone Cheese, Fresh Cabbage, Roasted Corn and Red Peppers Served with Mango Habanero Sauce. 15

### CLASSIC TAVERN NACHOS

Home Cooked Corn Tortilla Chips, Seasoned Ground Beef, Shredded Cheddar Cheese, Queso, Tomato, Topped with Jalapeños, Guacamole and Sour Cream. 14  
Add Blackened Chicken (4)

### FRESH GULF RAW OYSTERS

Fresh Shucked Oysters On a Bed of Ice, Served with Crackers, Cocktail Sauce and Lemon 1/2 dozen 12 dozen 22

### JUMBO PEEL & EAT SHRIMP

Fresh Seasoned Shrimp Served Hot or Cold with Cocktail Sauce and Lemon. 1/2 dozen 12 dozen 22

### CALAMARI

Fried Calamari, Tossed In Garlic Herb Butter, Pepperoncini and Parmesan Cheese. Served with Marinara Sauce. 15

### SHRIMP COCKTAIL

Peeled and Deveined, Served Chilled with Cocktail Sauce and Lemon. 19

### SMOKED FISH SPREAD

Smoked Mahi Mahi Fish Spread Made Locally in Redington Shores, Served with Lemon and Captain Wafers. 14

### COCONUT SHRIMP

Coconut Crusted, Flash Fried, Served With Mango Habanero Sauce 15

## SEAFOOD ENTREES

SERVED WITH TWO SIDES.

### FISH SELECTIONS

Fish can be Chargrilled, Blackened, Butter Pan Sautéed or Deep Fried.

#### GROUPEL

Fresh Gulf Caught Grouper, Prepared To Your Choice: Lightly Blackened, Butter Pan Sautéed or Deep Fried MARKET PRICE

#### ● PARMESAN CRUSTED GROUPEL

Parmesan Bread Crumbs, Lightly Pan Fried, Served with a Lemon Butter Sauce MARKET PRICE

#### SALMON

Wild Caught North Atlantic Salmon, Prepared To Your Choice: Lightly Blackened, Butter Pan Sautéed or Grilled MARKET PRICE

#### BLACK AND BLEU SALMON

Wild Caught North Atlantic Salmon, Blackened, Topped with Melted Bleu Cheese MARKET PRICE

#### MAHI MAHI

Prepared To Your Choice: Lightly Blackened, Butter Pan Sautéed 27

#### FISH AND CHIPS

Beer Battered and Deep Fried Alaskan Pollock, Served with French Fries and Cole Slaw or Your Choice of Two Sides 17

#### CAPTAIN'S PLATTER

Fresh Caught Gulf Grouper, Shrimp and Scallops 35

#### ● JUMBO SHRIMP DINNER

Prepared to Your Choice - Grilled, Blackened, or Fried 27

#### SEA SCALLOPS

Fresh Sea Scallops, Grilled, Blackened or Fried 27  
Make It Bacon Wrapped (5)

#### ADD A SAUCE TO ANY FISH (2)

Firecracker - Lemon Butter - Mango Habanero

## STEAKS AND RIBS

SERVED WITH TWO SIDES.

#### ● BUTTER BLACKENED NEW YORK STRIP

14oz Hand Cut New York Strip. Seared in a Hot Iron Skillet & Flamed In Butter, Cooked Rare to Medium Only. 37

#### FILET MIGNON

Chargrilled 8oz Hand Cut Filet. 32

#### BLACK ANGUS RIBEYE

Chargrilled 14oz Hand Cut Ribeye. 32

#### BABY BACK RIBS

Slow Roasted and Smothered in BBQ  
Full Slab 30 Half Slab 20

#### BUTTER BLACKEN ANY STEAK (1)

### DINNERS SIDES:

VEGETABLE OF THE DAY, COLE SLAW,  
GARLIC MASHED POTATOES, WILD RICE, FRENCH FRIES, BAKED POTATO,  
TWICE BAKED POTATO (2), SUB SOUP (3), ONION STRAWS (2)

## PASTA

Served With Soup or Salad

#### CHICKEN PARMESAN

Chicken Breast Lightly Seasoned and Breaded, Topped with Marinara Sauce and Mozzarella Cheese Over Linguini 22

#### SEAFOOD MARGHERITA PASTA

Pan Sautéed Shrimp and Bay Scallops, Tossed in Linguini, With Olive Oil, Fresh Basil, Tomato, Garlic, Topped with Mozzarella & Parmesan 26

## DINNER SALADS

#### ● THE WEDGE

Steakhouse Style Wedge of Iceberg Lettuce Loaded With Applewood Smoked Bacon, Bleu Cheese Crumbles, Chopped Tomato and Red Onion. Served with Bleu Cheese Dressing. 14

#### ● GREEK SALAD

Crisp Fresh Romaine Lettuce, Kalamata Olives, Red Onions, Tomato, Pepperoncini, Feta Cheese and Green Bell Peppers, Served With Greek Dressing 14

#### SEAFOOD SALAD

Grilled Shrimp & Scallops, Strawberries, Bleu Cheese Crumbles, Red Onions, Tomatoes, Cucumbers, Mixed Greens, With Pomegranate Vinaigrette 23

#### CAESAR SALAD

Crisp Romaine Lettuce, Tossed With Our Homemade Caesar Dressing Topped with Shredded Parmesan Cheese and Croutons. 12

Add Blackened Chicken (6) Add Blackened Salmon (13)

Add Blackened Scallops (10)

#### HOUSE SALAD

Mixed Greens, Onions, Tomatoes, Cucumber, Seasoned Croutons, with Your Choice of Dressing 9

#### SIDE SALAD - HOUSE OR CAESAR 5

#### ADD TO ANY SALAD:

Blackened Chicken Breast 6

Chargrilled Ribeye Steak 16

Fresh Grouper Fillet (MKT Price)

Gulf Mahi-Mahi 11

Jumbo Shrimp 12

Scoop of Tuna Salad 8

#### DRESSING CHOICES

Caesar, Bleu Cheese, Ranch, Thousand Island, Oil & Vinegar, Creamy Italian, Balsamic Vinaigrette, **House Dressing** (Pomegranate Vinaigrette)

## SOUPS

#### ● LOBSTER SEAFOOD BISQUE Cup (6) Bowl (8)

#### BAKED FRENCH ONION Cup (5) Bowl (7)

### ● BACKWATERS FAVORITE

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

NOTE: PARTIES OF 6 OR MORE SUBJECT TO AN 18% GRATUITY.

Health Department Required Warning - There is a risk consuming RAW oysters and under-cooked meats and seafood if you have a chronic illness of the liver, stomach or blood.

WHERE THE LOCALS EAT, DRINK AND GATHER!

## SANDWICHES

Burgers, Sandwiches and Wraps Are Served With Your Choice of French Fries, Cole Slaw, or Chickpea Salad.

### BURGERS

All Of Our Burgers Are Certified Angus Beef, Garnished With Lettuce, Tomato, Red Onion.

#### ● BACKWATERS BURGER

Half Pound Burger Topped with American Cheese, Served On a Brioche Bun 14

#### BACON CHEDDAR BURGER

Half Pound Burger with Cheddar Cheese, Applewood Smoked Bacon, Served On a Brioche Bun 16

#### THE ANNIVERSARY BURGER

Half Pound Burger Topped with Applewood Smoked Bacon, Swiss Cheese, Fried Onion Straws, Bleu Cheese, Served On a Brioche Bun 17

#### MUSHROOM SWISS BURGER

Half Pound Burger Topped With Sautéed Mushrooms, Caramelized Onions and Swiss Cheese, Served On a Brioche Bun 15

#### PATTY MELT

Half Pound Burger with Caramelized Onions, Swiss Cheese, Served On Grilled Rye Bread 14

#### BUFFALO SHRIMP WRAP

Lightly Fried Shrimp, Tossed in Buffalo Sauce, with Lettuce, Tomato, Mozzarella Cheese 18

#### ● SOUTHWEST CHICKEN WRAP

Blackened Chicken Breast, Cheddar Cheese, Black Beans, Tomato, Cajun Ranch 16

## BEVERAGES

Coke, Diet Coke, Sprite, Iced Tea, Sweetened Tea, Bottled Water, Barq's Root Beer, Coffee, Milk, Lemonade, Ginger Ale

### DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Landshark, Miller Lite, Coors Light, O'Doul's

### IMPORT AND SPECIALTY BEER

Dos Equis Amber, Corona, Corona Light, Heineken, Red Stripe, Two Hearted IPA, Stella Cidre, Sam Adams, Shock Top, Guinness Stout Draft

### DRAFT BEER

Bud Light, Miller Lite, Stella Artois, Yuengling, Local Brews and Craft Beers that change monthly, Check with your server or bartender

### CHECK OUT OUR CARIBBEAN DESTINATION COCKTAIL MENU!

OR

### OUR BOURBON LIST WITH FLIGHTS



### SANDWICHES

#### ● FRESH GULF GROUPER

Fried or Blackened. Served with Lettuce and Tomato on a Brioche Bun with a Side of Tartar Sauce MARKET PRICE

#### MAHI SANDWICH

Fried, Blackened or Chargrilled. Served with Lettuce, Tomato on a Brioche Bun with a Side of Tartar Sauce. 18

#### PHILLY STEAK

Shaved Beef, Provolone Cheese, Green Peppers, Mushrooms and Onions On a Hoagie Roll 15

#### ● CHICKEN PARMESAN SANDWICH

Lightly Seasoned and Breaded, Pan Fried, Topped with Marinara Sauce and Mozzarella Cheese on a Brioche Bun 16

#### NASHVILLE HOT CHICKEN

Breaded Chicken Breast, Fried and Brushed In Our Nashville Spiced Oil. Served with Pickles and Buttermilk Ranch, on a Brioche Bun. 15

#### CHICKEN BREAST

Chicken Breast, Grilled, or Blackened. Served with Lettuce, Tomato, on a Brioche Bun 14

## WRAPS

#### CAESAR WRAP

Romaine Lettuce, Parmesan Cheese, Caesar Dressing with Your Choice of **Blackened Chicken or Mahi** 16

#### GRECIAN CHICKEN WRAP

Grilled Chicken Breast, Lettuce, Tomato, Red Onion, Feta Cheese, Greek Dressing 16

### HOUSE WINE BY COSTAL RIDGE

Chardonnay, White Zinfandel, Cabernet, Pino Grigio, Merlot Your Choice 5.50

### RED WINES BY THE GLASS

#### CABERNET

- ◆ J Lohr Seven Oaks, California
- ◆ Rodney Strong, Sonoma

#### PINOT NOIR

- ◆ Castle Rock, California
- ◆ LaCrema, California

#### ADDITIONAL REDS

- ◆ Trivento Reserve Malbec, Argentina
- ◆ Hahn GSM, California

#### ROSE

- ◆ Cloud Chaser, France

### WHITE WINES BY THE GLASS

#### CHARDONNAY

- ◆ Kendell Jackson, California
- ◆ LaCrema, California

#### PINOT GRIGIO

- ◆ Santa Margherita, Italy
- ◆ Pighin, Italy

#### SAUVIGNON BLANC

- ◆ Infamous Goose, New Zealand
- ◆ 13 Celsius, New Zealand

#### OTHER WHITES

- ◆ Ménage A Trois Moscato, California
- ◆ Chateau Sainte Michelle Riesling, Germany

#### CHAMPAGNE & SPARKLING WINES

- ◆ Prosecco Split

#### HAND MADE SANGRIA - RED OR WHITE

## DESSERTS

#### MOLTEN CHOCOLATE CAKE 9

A Rich Chocolate Cake Filled With a Molten Dark Truffle Chocolate Served Warm With Vanilla Bean Ice Cream, Whipped Cream and Drizzled With Chocolate Syrup

#### KEY LIME PIE 8

Locally Made From "The Pie Factory" in Largo Florida. Traditional Florida Keys Key Lime Pie in a Graham Cracker Crust Served With Whipped Cream and Strawberries

#### APPLE NUT CARAMEL PIE 9

Apple Pie Topped with Caramel and Roasted Walnuts, Served Warm With Vanilla Bean Ice Cream, Whipped Cream, and Drizzled With Caramel

#### VANILLA BEAN ICE CREAM 4

## DAILY DRINK SPECIALS 5

MONDAY - MARGARITA

TUESDAY - RUM PUNCH

WEDNESDAY - BLUE HAWAII

THURSDAY - COCONUT BAY BREEZE

FRIDAY - BAHAMA MAMA

SATURDAY - TEQUILA SUNRISE

SUNDAY - BLOODY MARY

## KIDS STUFF

### KIDS 10 AND UNDER ONLY

CHEESEBURGER & FRIES 9

CHICKEN FINGERS & FRIES 10

SHRIMP & FRIES 13

GRILLED CHEESE & FRIES 8

MACARONI & CHEESE 7

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**HAPPY HOUR**  
2 to 6:00

**Well Drinks 4**  
**House Wines 4.5**  
**Selected Bottles 3.50**  
**Miller Lite, Bud, Bud Light**  
**Pints Miller Lite, Bud Light \$3**

**OYSTERS**  
6 for \$11  
Peel & Eat JUMBO Shrimp 6 for \$11  
Chips & Salsa - \$7

**\$5.5 Calls**  
Smirnoff, Bacardi, Jack, Dewars, Beebeaters, Jim Beam

**THE WATERFRONT VIEW IS FREE!**