

# 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 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

# KIDS STUFF

## KIDS 10 AND UNDER ONLY

## CHICKEN FINGERS & FRIES 10

## GRILLED CHEESE & FRIES 8

## MACARONI & CHEESE 7

## CHEESEBURGER & FRIES 9

## SHRIMP & FRIES 13



ASK ABOUT OUR E-CLUB  
FREE Dinner on Your Birthday When you sign up!

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

NOTE: Parties of 6 or more subject to an 18% gratuity.



WHERE THE LOCALS EAT AND DRINK!

# 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

## 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

# WINES

## 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

# HAPPY HOUR

2 to 6:00

OYSTERS  
6 for \$11

Peel & Eat JUMBO  
Shrimp 6 for \$11

Chips & Salsa - \$7

Well Drinks 4

House Wines 4.45

Selected Bottles 3.50

Miller Lite, Bud, Bud Light

Pints Miller Lite, Bud Light

\$3

\$5.50 Calls  
Smirnoff, Bacardi,  
Jack, Dewars,  
Beefeaters,  
Jim Beam

THE WATERFRONT VIEW IS FREE!

## DAILY WATER FRONT DINNER SPECIALS

AFTER 5 PM DAILY

MONDAY

CHEFS GROUPER & \$10 OFF BOTTLE WINE

TUESDAYS

CAJUN FRIED CHICKEN

WEDNESDAY

OUR FAMOUS BUTTER BROILED CRAB CAKE

THURSDAYS

PRIME RIB & \$10 OFF BOTTLE WINE

FRIDAYS

FRESH CATCH

FRESH LOCAL SEAFOOD

# 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)

## FULL 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, Pepperoncinis 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

# 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 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 in 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

Fresh Grouper Fillet (MKT Price)

Jumbo Shrimp 12

Chargrilled Ribeye Steak 16

Gulf Mahi-Mahi 11

Scoop of Tuna Salad 8

## DRESSING CHOICES

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

# SOUPS

LOBSTER SEAFOOD BISQUE CUP (6) BOWL (8)

BAKED FRENCH ONION CUP (5) BOWL (6.5)



WHERE THE LOCALS EAT AND DRINK!

# LUNCH SPECIALS

## CAPTAIN'S PLATTER

Fresh Caught Gulf Grouper, Shrimp and Scallops 25

## PETITE GROUPEL PLATE

5oz Grouper Filet, Blackened or Fried. Served with French Fries or Coleslaw 18

## BACON WRAPPED SCALLOPS

Fresh Sea Scallops, Wrapped In Bacon, Served With French Fries or ColeSlaw 18

## SEAFOOD LUNCH

Bowl of Lobster Seafood Bisque Soup and a Half Tuna Salad Sandwich 14

## FISH & CHIPS

Beer Battered and Deep Fried Alaskan Pollock, Served with French Fries or ColeSlaw 16

## FRIED SHRIMP

Lightly Breaded, Flash Fried, Served with French Fries or ColeSlaw 18

## BURGERS, SANDWICHES AND WRAPS

Served With Your Choice of French Fries, Chips, Cole Slaw, or Chickpea Salad

# BURGERS

All Of Our Burger 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 and 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

# SANDWICHES

## FRESH GULF GROUPEL

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

## MAHI SANDWICH

Fried, Blackened or Chargrilled. Served with Lettuce and Tomato on a Brioche Bun with a Side of Tartar Sauce. 16

## 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

## CHICKEN CLUB

Grilled Chicken Breast, Applewood Smoked Bacon, Cheddar Cheese, Sriracha Mayo, Lettuce, Tomato, on Texas Toast 17

## BLT

Applewood Smoked Bacon, Lettuce, Tomato, Mayo, on White Toast 12

## MARYLAND CRABCAKE SANDWICH

Served on a Brioche Bun with Lettuce, Tomato, Creole Mustard 15

# WRAPS

## 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

## 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



# TACOS

Flour Tortillas Topped with Tomato and Cajun ColeSlaw, Served With Chips

MAHI - 14 SHRIMP - 16

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.