Salty Papa's Shrimp House

- WILD CAUGHT GULF SHRIMP
- FRESH FLORIDA SEAFOOD
- SOUTHERN SPECIALTIES
- FROM SCRATCH KITCHEN
- BEEF - CHICKEN - SALADS
- FULL BAR - HAPPY HOUR

239-482-PAPA

15271 McGregor Blvd #1

Fort Myers, FL 33908

Open Daily 11:00am-9:00pm

Lunch & Dinner Items Served All Day

Where the Bayou Meets the Beach

From Scratch Soups

Cup $3.99 **Bowl** $6.99 **Add Side Salad** $3.00

Crab & Corn Chowder - Cream, lump crab meat, sweet corn, onions, potatoes, and a touch of bacon.

Salty Papa's Gumbo - Chicken and andouille sausage simmered in a spicy tomato stock with celery, onion and red peppers, served over yellow rice.

Freshly Made Salads

Ranch • Blue Cheese • Honey Mustard
Fresh Herb Vinaigrette • Caesar

Garden Salad - Fresh chopped romaine, tomato wedges, red onion slices, shredded carrots, sliced cucumbers, and croutons. **Side Salad** $3.99 **Large** $6.99

Caesar Salad - Fresh chopped romaine lettuce tossed with shredded parmesan, croutons and creamy parmesan dressing. **Side Salad** $3.99 **Large** $6.99
(anchovies on request .50 small/1.00 large)

Everglades Salad - Our Cajun-spiced pecans, bacon crumbles, tomato wedges, sweet red onion slices, hearts of palm, and blue cheese over a bed of fresh romaine lettuce and mixed baby greens. **Large** $8.99

Southern Salad– Sweet Florida strawberries and Georgia pecans served over bed of fresh romaine and mixed baby greens, with palm hearts, red onion, croutons, and goat cheese crumbles. **Large** $8.99

Add to Salads: Chicken Breast $5.00 **Shrimp** $6.00 **Fresh Gulf Catch** $12.00

Homemade Appetizers

Farmer's Market Bread - Fresh bakery baguette toasted with garlic butter, fresh tomatoes, parmesan, blue cheese. $6.99

Shrimp Starters - Lighter portions of our Gulf shrimp favorites with side of sauce. $10.99
Crispy Fried • Coconut Fried • Grilled

Peel-n-Eat Shrimp - 1/2 pound of real Gulf shrimp steamed in the shell. $11.99
Hot or Chilled with Old Bay • Spicy Cajun Butter • Key Lime Sunset Butter • Drunken (beer, spices and butter)

Louisiana Gator Tail - Bite sized pieces of real gator tenderized, lightly-floured and fried, with our Cajun remoulade. $7.99

Plantain Tostones - Cuban style handmade and twice-fried, tossed in our island spice mix, and served with black beans, olive oil, fresh lime, jalapeno. $8.99

Crab Cake - Handmade with real lump crab meat and just a touch of seasoning and bread crumbs, sautéed golden brown, with remoulade drizzle. $12.99

Fried Green Tomatoes - Southern fried in seasoned flour, sprinkled with parmesan and bacon crumbles, served on fresh greens side blue cheese. $7.99

Jumbo Chicken Wings - Fresh, meaty jumbo wings, naked fried crispy, tossed in choice of sauce, served with celery/ranch. **1/2 Dozen** $6.99 **Dozen** $12.99
Honey Pepper • Cajun Butter • Island Jerk • Beer BBQ
Garlic Butter-Parmesan • Ghost Pepper • Buffalo

Raw Oysters on the Half Shell ***
Brought in fresh daily from the Gulf states and hand-shucked when you order! **1/2 Dozen** $7.99 **Dozen** $15.99

Atlantic Calamari OR Gulf Oysters - Lightly floured and flash-fried when you order, with side of homemade sauce. $8.99

Olde Florida Smoked Fish Dip - Our daily fresh Gulf fish smoked in-house, blended with cream cheese and spices, garnished with diced red onions, red peppers, crostini. $9.99

Onion Rings - Hand-cut and breaded to order, with side of ranch for dipping. $5.99

Crunchy Puppies - Sweet corn meal batter fried up crispy, served with side of Cajun remoulade. $5.99

Fresh Market Wraps **Inc. 2 Sides**

Grilled tortilla with cheddar, lettuce, tomato, onion.
Garden Salad $8.99 **Chicken Breast** $10.99
Gulf Shrimp $14.99 **Fresh Fish Catch** $20.99

Jumbo Po' Boys **Include 2 Side Orders**

Fresh bakery long roll served with your choice of crispy fried fresh seafood. Served "dressed" with chopped lettuce, tomato, red onion, Cajun remoulade. $14.99
Oysters · Clam Strips · Shrimp · Scallops

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Papa's Sandwiches

Includes 2 Side Orders and Lettuce, Tomato, Onion

Black Angus Burger - 1/2 pound of fresh U.S. certified Black Angus beef grilled to order. $10.99 ***

Chicken Breast - Choose from six ways. $9.99
Grilled • Blackened • Fried • Buffalo • BBQ • Jerk

Fresh Fish Catches - Fresh, local Florida fish brought in daily, cooked your way, side tartar. $20.99
Grilled • Blackened • Fried

Atlantic Flounder - Mild, flaky whitefish lightly fried in crispy crumbs, side of tartar. $12.99

Pan-Fried Crab Cake - Our sautéed blue crab cake, with coleslaw and Cajun remoulade. $16.99

Beef & Chicken **Includes 2 Side Orders**

Petite Filet Mignon - Two petite tender, choice filet, brushed with garlic butter and grilled. $18.99 ***

Steak & Shrimp Grill - Two petite filets with a skewer of grilled Gulf shrimp added. $24.99 ***

Southern Fried Chicken & Gravy - Two boneless chicken breasts dredged in seasoned flour, fried golden brown, topped with homemade country style andouille sausage white gravy. $13.99

Coconut Fried Chicken - Two breasts tossed in flour and coconut, lightly fried, side coconut sauce. $13.99

Chicken & Waffles - Waffles stacked with two southern fried chicken breasts, bourbon-vanilla maple syrup, sweet potato straws, bacon crumbles. $14.99 (no other sides included)

Caribbean Jerk Chicken - Two smoky, sweet chicken breasts in our jerk marinade, sides of plantain tostones, black beans and yellow rice. $13.99

Pasta Bowls **with garlic bread. $10.99**

Fire Mac - Macaroni tossed in a creamy blend of cheddar, heavy cream, peppers, garlic, and hot sauce!

White Sauce - Real heavy cream and parmesan simmered to order, tossed with linguine.

Red Sauce - Our homemade tomato sauce with garlic and fresh herbs, over linguine.

"**Scampi**" - Garlic butter, fresh lemon juice, white wine, and parmesan over linguine.

Add to Pastas: Scallops or Fresh Fish $12.00
Chicken Breast $5.00 **Shrimp** $6.00

Shellfish Platters **Includes 2 Side Orders**

Gulf Oysters - Fresh, plump "select" Gulf oysters lightly dredged in seasoned flour, fried until crisp. $16.99

Blue Crab Cakes - Two large, handmade blue crab cakes filled with chunks of real lump crab meat, tossed with fresh herbs, bread crumbs, pan-fried golden. $22.99

Scallops - Generous portion of jumbo, sweet Atlantic sea scallops cooked the way you like them. $22.99
Grilled • Blackened • Fried • Pan-Seared • Broiled

Clams - We use fresh, not frozen clam strips and a light dusting of seasoned flour, flash fry just until crispy. $14.99

Combo Platters - Pick your two favorite shellfish and we fry them fresh to order. $18.99
Shrimp • Scallops • Oysters • Clams

Florida Blue, Soft & Stone Crabs - We offer local Florida whole blue crabs (hard-shell and soft-shell) and stone crab claws as seasonal supplies are available.

Snow Crab Legs - Since Florida crabs are very seasonal, we ship in Canadian snow crab to satisfy your crab craving year-round. Full pound of legs served with drawn butter. $24.99

Fresh Gulf Fish **Include 2 Side Orders**

Fresh Catches of the Day - A generous 1/2 pound of our daily Florida Gulf fish selections delivered fresh from the docks, choice of 7 . $24.99
Grilled • Blackened • Fried • Sauteed • Broiled

Pecan Encrusted - Your choice of fresh fish pan-fried in a light coating of Georgia pecans, side coconut sauce.

Nawlins - Your choice of fresh fish, blackened New Orleans style, topped with a made-to-order creamy Cajun pepper sauce.

Southern Style "Fish & Chips" - Mild and flaky Atlantic Flounder tossed in crispy breadcrumbs lightly fried, served with fries, coleslaw, tartar sauce. $14.99

Side Orders $2.50 Each

Creamy Coleslaw	Cheesy Grits
Hand-Cut French Fries	Garlic Bread
Mashed Potatoes	Baked Beans
Sweet Potato Fries	Hushpuppies
Fresh Vegetable	Yellow Rice
Black Beans	Small Beans & Rice

(A small salad may substitute for 2 sides with meals.**)**

Salty Papa's Gulf Shrimp

Includes 2 Side Orders (unless noted)

Peel-n-Eat Steamed Shrimp - Large Gulf shrimp steamed in the shell. **Hot or Chilled with Old Bay**
Spicy Cajun Butter • Key Lime Sunset Butter
Drunken (simmered in beer, spices and butter
1/2 Pound $14.99 **Full Pound** $23.99

Charleston Shrimp and Grits - Creamy cheddar cheese grits topped with an olde south recipe of sautéed shrimp, spicy andouille sausage, white wine, peppers, and our signature Low Country seasonings - with garlic bread (no extra sides.) $18.99 **Regular or Ghost Pepper**

Bacon Wrapped Shrimp - Large Gulf shrimp wrapped in hickory smoked bacon, grilled and brushed with beer BBQ sauce. $18.99

Coconut Fried Shrimp - Large Gulf shrimp lightly floured and coated with coconut then fried golden brown, with pina colada dipping sauce. $17.99

City Creole Jambalaya - Gulf shrimp, andouille sausage and chicken in a rich, spicy tomato stew of celery, peppers and onions - topped with rice, served with garlic bread (no extra sides.) $18.99 **Regular or Ghost Pepper**

Fried Shrimp - Lightly coated in crispy bread crumbs and fried to a golden brown. $17.99

Honey Pepper Shrimp - Grilled with a glaze of orange blossom honey, and spicy chili peppers. $17.99

Naked Shrimp - Grilled skewers of large Gulf shrimp brushed with garlic butter, served with nothing on. $17.99

Bourbon & Peach Grilled Shrimp - Brushed with our glaze of Georgia peaches and Kentucky bourbon for a sweet, caramelized flavor during grilling. $17.99

Crab Stuffed Shrimp - Baked with fresh crab meat stuffing, and served with garlic-herb butter. $19.99

Caribbean Jerk Shrimp - Large Gulf shrimp grilled smoky, tossed in our special marinade of spices. $17.99

Kids' Meals (12 and under only)

Served with One Side Order $5.99

Cheeseburger - 1/4 pound burger cooked medium

Chicken Breast - Fried fingers or grilled strips

Crispy Fish - Mild Flounder fingers lightly fried

Shrimpies - Gulf shrimp grilled or fried

Pasta Bowl - Macaroni with tomato sauce or butter