

Salty Papa's Shrimp

Includes 2 Side Orders (unless noted)

Peel-n-Eat Steamed Shrimp - Large wild-caught shrimp steamed in the shell.

Hot or Chilled with Old Bay Seasoning 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 old south recipe of sautéed shrimp, spicy andouille sausage, white wine, peppers, and our signature Low Country seasonings - with fresh garlic bread (no extra sides.) \$18.99
Regular or SPICY Ghost Pepper

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

Coconut Fried Shrimp - Half pound of large shrimp lightly floured and coated with coconut then fried golden brown, with pina colada dipping sauce. \$17.99

City Creole Jambalaya - Large shrimp, andouille sausage and chicken in a rich, spicy tomato stew with celery, peppers and onions, thickened with dark roux and topped with rice, with garlic bread (no extra sides.) \$18.99
Regular or SPICY Ghost Pepper

Fried Shrimp - Lightly coated in crispy bread crumbs and fried to a golden brown, served with cocktail sauce for dipping. \$17.99

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

Naked Shrimp - Skewers of large shrimp brushed with garlic butter and grilled. \$17.99

Bourbon & Peach Grilled Shrimp - Our glaze made from Georgia peaches and Kentucky bourbon that produces a sweet, caramelized flavor during grilling. \$17.99

Lobster Stuffed Shrimp - Large shrimp baked with real wild-caught lobster meat stuffing, a splash of white wine, and served with garlic-herb butter. \$19.99

Caribbean Jerk Shrimp - Large shrimp skewers grilled, with our smoky sweet jerk seasoning rub, served with fresh lime. \$17.99

Always use care when eating oysters, crab and other shellfish as they may have shell particles present.

Shellfish Selections

All Entrees Include 2 Side Orders

Gulf Oysters - Plump "select" oysters brought in fresh daily from the Gulf states, lightly dredged in our seasoned flour and flash fried until crisp. \$16.99

Lobster Cakes - Our traditional recipe filled with chunks of real wild-caught lobster meat, tossed with fresh herbs, and bread crumbs then pan-fried golden brown. \$22.99

Atlantic Sea Scallops - A generous portion of fresh, large, and sweet sea scallops cooked the way you like them. \$22.99
Grilled • Blackened • Fried • Pan-Seared

Clams - We use fresh, never frozen Atlantic clam strips and toss them in a light dusting of our seasoned flour, then flash fry so they're crispy but stay tender. \$14.99

Shellfish Combo Platter - Choice of two selections of shrimp, scallops, oysters, or clams cooked the way you like them. \$18.99
Grilled • Blackened • Fried • Sautéed

Florida Blue, Soft & Stone Crabs - We offer local Florida whole blue crabs (hard-shell and soft-shell) and stone crab claws as harvest seasonality allows (ask your server.)

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 with drawn butter. \$24.99

Side Orders \$2.50 each

Creamy Coleslaw

Hand-Cut Fries

Mashed Potatoes

Sweet Potato Fries

Fresh Vegetable

Black Beans

Cheesy Grits

Garlic Bread

Baked Beans

Hushpuppies

Yellow Rice

Small Bean & Rice

A small garden or Caesar salad may be substituted for the two side orders included with entrées and sandwiches.

