

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

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

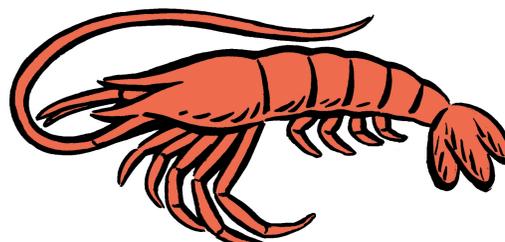
Baked Beans

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.



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