

Homemade Appetizers

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

Chicken & Waffle - Southern fried chicken breast atop a sweet waffle, with maple-bourbon syrup. \$7.99

Southern Pimento Cheese Spread - Our recipe featuring cheddar, pimentos and a touch of onion and jalapeno, served with celery sticks and crusty bread slices. \$6.99

Shrimp Starters - Lighter portions of our shrimp favorites with side of sauce. \$8.99

Crispy Fried • Coconut Fried • Grilled

Peel-n-Eat Shrimp - 1/2 pound of large shrimp steamed in the shell. \$11.99

Hot or Chilled with Old Bay • Spicy Cajun Butter • Key Lime Sunset Butter • Drunken (simmered in beer, spices and butter)

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

Lobster Cake - Our traditional recipe loaded with decadent wild caught lobster meat, sautéed golden brown, served over greens with Cajun remoulade. \$12.99

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

Note: green tomatoes are not the same flavor as red tomatoes; the taste/texture is similar to a cross between tomatoes and artichoke hearts.

Jumbo Chicken Wings - Fresh, meaty jumbo wings, naked fried crispy, and tossed in choice of sauce or specialty butter:

Honey Pepper • Cajun Butter • Island Jerk Garlic Butter/Parmesan • Ghost Pepper Buffalo Mild or Regular • Beer BBQ

Includes celery, side house ranch dressing.

1/2 Dozen \$6.99 Dozen \$12.99

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 fish smoked in-house, and made into a creamy cool dip, garnished with diced red onions, red and jalapeno peppers, with celery sticks and crusty bread slices. \$8.99

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 homemade Cajun remoulade. \$5.99

From Scratch Soups

Cup \$3.99 Bowl \$6.99

Soup & Side Salad \$6.99 cup / \$9.99 bowl

Southern Style Clam Chowder -

Fresh diced clams simmered in real cream and butter, with sweet corn, onions, bell peppers, potatoes, and a touch of bacon.

Salty Papa's Gumbo - Chicken and andouille sausage simmered in a spicy tomato stock with celery, onion and green peppers, topped with 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. (anchovies on request .50 small/1.00 large)

Side Salad \$3.99 Large \$6.99

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, goat cheese crumbles. **Large \$8.99**

Add to Salad: Chicken Breast \$6.00 Shrimp \$7.00 Fresh Gulf Catch \$12.00 (Grilled • Blackened • Fried)

Use care when eating oysters, crab and other shellfish as they may have shell particles present. *** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.