

Salty Papa's Shrimp

Signature Shrimp Dishes

All Include 2 Side Orders Unless Noted

1/2 Pound \$18.99 Full Pound \$27.99

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 fresh garlic bread (no extra sides.) **Regular or SPICY Ghost Pepper GF Substitute Side Order for Garlic Bread**

Bacon Wrapped Shrimp - Large Gulf shrimp wrapped in hickory smoked bacon, then brushed with sweet BBQ sauce and grilled. **GF**

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

City Creole Jambalaya - Large shrimp, andouille sausage and chicken in a rich, spicy tomato stew with celery, peppers, onions, thickened with dark roux, topped with rice and a side of garlic bread (no extra sides.) **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.

Naked Shrimp - Sweet Gulf shrimp served with nothing on but our homemade garlic butter, choice of grilled or sautéed. **GF**

Bourbon & Peach Grilled Shrimp - Brushed with our grilling glaze made from GA peaches and KY bourbon for a sweet, smoky flavor. **GF**

Key West Shrimp Bowl - Black beans, rice, corn relish with fresh tomatoes and onions, topped with real Gulf shrimp sautéed in butter and fresh lime juice, with side of our bakery garlic bread (no additional sides.) **GF (subst. bread)**

Cast Iron Shrimp - Gulf shrimp lightly sautéed in real butter, fresh tomatoes, shallots, garlic and herbs, finished with a splash of wine and served over a bed of rice or linguine, with side of garlic bread (no extra sides.) **GF (rice, subst. bread)**

Shellfish Selections

All Entrees Include 2 Side Orders

Gulf Oysters - A half pound of plump "select" oysters brought in fresh daily from the Gulf states, lightly dredged in our seasoned flour and flash fried until crisp. \$18.99

Atlantic Sea Scallops - A generous portion of fresh, large, and sweet sea scallops cooked the way you like them. Market Price & Availability **Grilled GF Blackened GF Pan-Seared • Fried**

Clams - We use fresh Atlantic clam strips, toss them in a light dusting of our seasoned flour, then flash fry so they're crispy but tender. \$15.99

Fried Combo Platter - Choice of two selections of shrimp, cod, oysters, or clams hand breaded when ordered and fried golden brown. \$18.99

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

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. \$26.99 **GF**

Side Orders \$2.50

Creamy Coleslaw GF

Cheesy Grits GF

Hand-Cut Fries GF

Garlic Bread

Baked Beans GF

Fresh Vegetable GF

Sweet Potato Fries GF

Hushpuppies

Black Beans & Rice GF

Mashed Potatoes (available after 4pm) GF

A small garden or Caesar salad may be substituted for the two side orders included with entrées and sandwiches. **GF (ask no croutons)**

12 + Under Kids' Meals \$6.99

A half portion plus choice of one side order.

Grilled **GF** or Fried Shrimp

Grilled **GF** or Fried Chicken Breast

Crispy Fried Cod • Cheddar Pasta

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