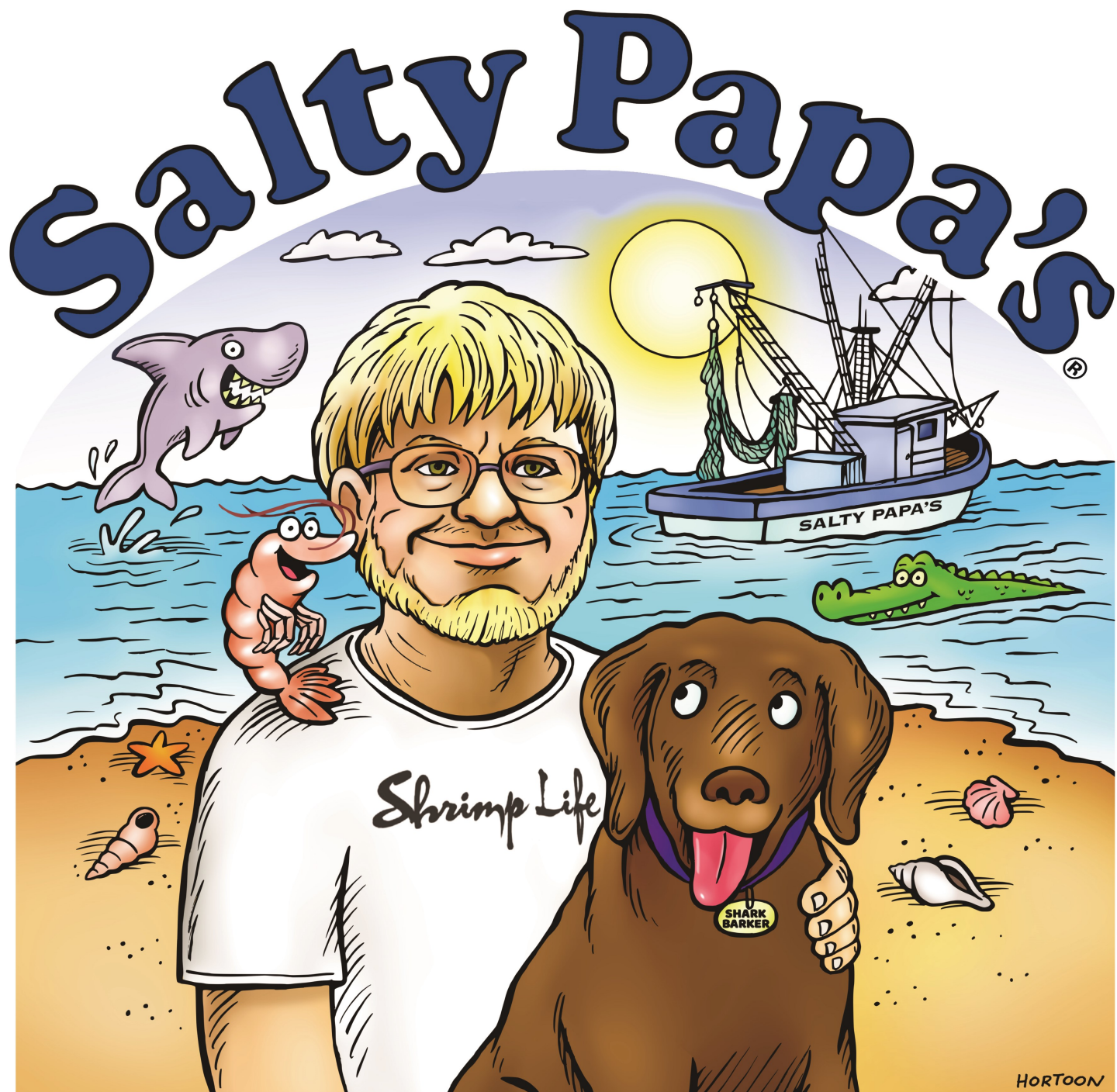


All Day Lunch and Dinner Menu!



**Shrimp House
& Southern Cuisine**

Fort Myers, Florida

"Where the Bayou Meets the Beach!"

Homemade Appetizers

Farmer's Market Bread - Fresh bakery baguette toasted with garlic butter, fresh tomatoes, parmesan, blue cheese. \$8.99

Shrimp Starters - Lighter portions of our shrimp favorites with side of sauce. \$9.99

Crispy Fried • Coconut Fried • Grilled GF

Peel-n-Eat Shrimp - Large wild caught pink Gulf shrimp steamed in the shell **GF**

Plain Hot or Chilled • Spicy Cajun Butter Key Lime Sunset Butter • Drunken
1/2 Pound \$15.99 Full Pound \$26.99

Louisiana Gator Tail - Bite sized pieces of gator marinated, lightly-floured and fried, served with our Cajun remoulade. \$11.99

Hush Puppies - Sweet corn meal batter fried up crispy, with remoulade sauce. \$7.99

Fried Green Tomatoes - Southern fried in seasoned flour, sprinkled with parmesan and bacon crumbles, served on fresh greens with side of homemade blue cheese. \$8.99

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 - 6 or 12 meaty jumbo wings, naked fried crispy **GF** \$9.99 / \$17.99

Boneless Wings - 10 white meat boneless wings, hand-breaded to order \$12.99

Cajun Butter (Regular or Ghost Pepper)

Garlic Butter/Parmesan • Honey Pepper

Buffalo Mild or Regular • Sweet BBQ

Includes celery, side house ranch dressing.

Raw Oysters on the Half Shell ***

Brought in fresh daily from the Gulf states and hand-shucked when you order! **GF**

1/2 Dozen \$9.99 Dozen \$18.99

Fresh Fried Gulf Oysters - Lightly floured and flash-fried when you order. \$9.99

Fried Pickle Chips - An addictive southern treat, dill chips tossed in seasoned flour, fried crispy, with ranch dressing. \$7.99

Onion Rings - Hand breaded in crunchy crumbs, fried golden brown, with a side of our homemade ranch. \$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. \$7.99 **GF (celery only)**

From Scratch Soups

Cup \$5.99 Bowl \$8.99 Add Side Salad \$4.00

Southern Style Chowder - Fresh clams simmered in real cream and butter, with sweet corn, onions, bell peppers, potatoes, bacon.

Salty Papa's Gumbo - Chicken and andouille sausage simmered in a spicy tomato stock with celery, onion, green peppers, topped with rice.

Freshly Made Salads

GF (ask for no croutons)

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

Garden Salad - Fresh chopped romaine, tomato wedges, red onion slices, shredded carrots, sliced cucumbers, and croutons.

Small Side Salad \$4.99 Large \$8.99

Caesar Salad - Fresh chopped romaine tossed with shredded parmesan, croutons and creamy Caesar dressing, served with bakery garlic bread. **(anchovies on request .50 small/1.00 large)**
Small \$5.99 Large w/Garlic Bread \$9.99

Everglades Salad - Our homemade Cajun-spiced pecans, bacon crumbles, tomato wedges, sweet red onion slices, hearts of palm, and blue cheese on a bed of fresh romaine. **Large \$10.99**

Southern Salad - Sweet Florida strawberries and Georgia pecans served over bed of fresh romaine lettuce, with palm hearts, red onion, croutons, goat cheese crumbles. **Large \$10.99**

Add to Salad: Grilled • Blackened • Fried
Chicken Breast \$8.99 Shrimp \$10.99

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.

Gulf & Atlantic Fish Entrees

Fresh Catch Includes 2 Side Orders

Atlantic Cod "Fish & Chips" - Mild, flaky whitefish, is tossed in crispy breadcrumbs lightly fried, served with fries and slaw. \$17.99

Fresh Catches of the Day - A generous 1/2 pound of our delivered-daily fresh Florida fish selections; cooked to your specification. Market

Grilled GF Blacken GF Sautéed GF Broiled GF Fried

Nawlins - Your choice of fresh fish blackened New Orleans style, and topped with our homemade creamy Cajun pepper sauce. Market

Po' Boys & Sandwiches

All Choices Include 2 Side Orders

Black Angus SteakBurger - 1/2 pound of fresh beef grilled to order, served on brioche with lettuce, tomato, pickles, red onion. \$13.99 *** GF no bun

Bayou Burger - 1/2 pound steakburger topped with a tower of homemade pimento cheese spread, and topped with fresh jalapenos, bacon, and a stack of hand breaded onion rings. \$15.99 *** GF no bun

Chicken Breast - Boneless white meat chicken breast prepared your way and served on bakery brioche w/ lettuce, tomato, onion. \$13.99 GF no bun
Grilled GF Blackened GF Southern Fried • Buffalo

Atlantic Cod - Mild, flaky whitefish lightly fried in crispy crumbs, on bakery brioche roll with lettuce, tomato, onion, pickles, side of tartar. \$15.99

Jumbo Po' Boys - Fresh bakery long roll served with your choice of crispy fried fresh protein. Served fully "dressed" with chopped lettuce, tomato and Cajun remoulade. **Shrimp** \$17.99 • **Chicken** \$13.99
Oysters \$17.99 • **Clam Strips** \$15.99

Sandwich Customizers

Cheddar • Swiss • Blue Cheese • Goat Cheese
Bacon • Jalapeno • BBQ Sauce
Ranch • Country Gravy • Coleslaw 1.00 each
Southern Pimento Cheese 2.00 scoop

Chicken & Beef Entrees

All Choices Include 2 Side Orders (unless noted)

Petite Filet Mignon - Eight ounces of choice tenderloin beef, brushed with garlic butter and grilled to order. \$24.99 *** GF

Steak & Shrimp Grill - Make our tender petite filet mignons even better with a skewer of large shrimp added on the grill. \$29.99 *** GF

Southern Fried Chicken & Gravy

Boneless white breast dredged in our seasoned flour, fried golden brown and smothered with our andouille sausage white gravy. \$17.99

Key West Chicken Bowl - Black beans, rice, corn relish with fresh tomatoes and onions, topped with slices of fresh chicken sautéed in garlic-shallot butter and fresh lime juice, with side of our garlic bread (no additional sides.) \$17.99 GF (subst. bread)

Coconut Fried Chicken - Boneless white breast floured and coated with coconut, fried golden brown, side pina colada sauce. \$17.99

Chicken & Waffles - Southern fried chicken breast stacked with fluffy waffles, sweet potato fries, and served with a side of maple syrup. \$17.99

Charleston Chicken & Grits - Our famous Shrimp & Grits recreated with fresh chicken! Creamy cheddar cheese grits topped with sautéed chicken, spicy andouille sausage, white wine, peppers, and our signature Low Country seasonings - with garlic bread (no additional sides.) \$18.99 GF (subst. bread)
Regular or SPICY Ghost Pepper

Cast Iron Chicken - Sliced breast meat sautéed in real butter with fresh tomatoes, shallots, garlic, herbs, finished with a splash of wine and served over a bed of rice or linguine, with side of garlic bread (no extra sides.) \$17.99 GF (rice, subst. bread)

Extra Sauces/Dips/Butters

Love lotsa sauce? Get extra of our homemade dips, sauces, dressings, and butters for any appetizer, sandwich or entree. **Small** .50 **Large** \$1.00

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

Salty Papa's Shrimp

Signature Shrimp Dishes

All Include 2 Side Orders Unless Noted

1/2 Pound \$20.99 Full Pound \$30.99

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**

Mango & Sweet Chili Grilled Shrimp - Gulf shrimp and mango chunk skewers grilled and basted with a sweet chili sauce. **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. \$20.99

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. \$18.99

Fried Combo Platter - Choice of two selections of shrimp, cod, oysters, or clams hand breaded when ordered and fried golden brown. \$20.99

Florida Soft Shell & Stone Crabs - We offer Florida whole blue soft shell crabs and stone crab claws as local harvests and seasonality allows. **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. Market Price **GF**

Side Orders \$3.00

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 \$8.99

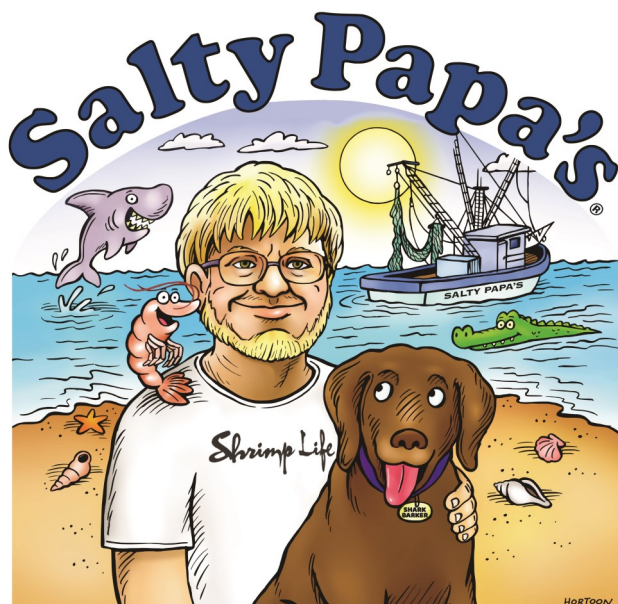
A half portion plus choice of one side order.

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.



Shrimp House & Southern Cuisine

Fort Myers, Florida

Non-Alcoholic Beverages

Bottomless Beverages \$2.99

Coke • Diet Coke • Coke Zero
Minute Maid Lemonade
Sprite • Barq's Root Beer • Mr. Pibb
Fresh Brewed Iced Tea + Sweet Tea
Regular or Decaf French Roast Coffee
Takeout Water Cups .50

Bottle or Can Selections \$2.75

San Pellegrino Sparkling Water
Kentucky's Ale-8 Ginger Ale

Frozen Fruit Smoothies \$3.99

Your choice of all natural fruit purees frozen
and topped with whipped cream and fruit.

Pina Colada • Banana • Strawberry • Mango

Desserts & Ice Cream

Florida Key Lime Pie

Big slice of our homemade pie, featuring real Key West lime juice and heavy cream, served in a graham cracker crust with fresh Florida strawberry drizzle and whipped cream. \$5.99

Mud Puppy

Homemade peanut butter and cream cheese mousse and dark chocolate ganache fudge, served atop a gluten-free brownie with whipped cream and peanut butter cup crumbles. \$6.99 **GF**

Love Boat Ice Cream

Four scoops of our favorite ice cream made locally here in Fort Myers topped off with whipped cream (several flavor choices daily.) \$5.99 **GF some flavors**

T-Shirts & Pup Meals

Salty Papa's Logo T-Shirts

Ladies Cut Pink "Shrimply the Best"
Mens Cut Light Gray "Shrimp & Grits"
Assorted Sizes \$20.00

Pup meals served on the patio for our (well-behaved and leashed) furry friends; all pups get fresh ice water!
Small Pupper \$3.99 Large Doggo \$5.99

Ground Beef

Sautéed with fresh vegetables or rice

Cubed Chicken Breast

Steamed with fresh vegetables or rice

"Puppucino"

Treat cup of whipped cream .50

Beer, Wine, Happy Hour

All Day Happy Hour Prices

Single Liquor House Brand Drinks \$4.75
Domestic Draft Beer Pints \$4.00
House Wines by the Glass \$5.00
Daily 1/2 Price Signature Premium Drink

Draft Beers 16oz Pints

Domestic \$4.00/Pitchers \$12.00

Yuengling • Miller Lite • Michelob Ultra

Craft \$6.00/Pitchers \$18.00

Fort Myers Brewing "High Five" IPA and
"Chocolate Peanut Butter" Porter
Coastal Dayz "Seaz the Day" Hazy IPA

By the Bottle/Can

Domestic \$4.75 Specialty \$6.25

Florida's Keel Farms & Cigar City Brewing Hard
Cider / Craft Beer (selections vary)

Hard Seltzer & Louisiana Abita (selections vary)

Stella Artois • Corona Extra • Budweiser
Bud Light • Coors Light • Heineken N/A

Wines by the Glass \$5.00

Pinot Grigio • Chardonnay
White Zinfandel • Cabernet • Merlot

Sangrias by the Pint \$7.99

House wine, muddled fruit, sparkling water,
juices and fruit cordials, served tall over ice.

White Peach Pinot or Cabernet Red Berry

Papa's Signature 16oz Premium Drinks \$9.99

All rum drinks feature Wicked Dolphin flavored
rums such as pineapple, key lime, mango, and
banana all made locally in Cape Coral, Florida!
Add a black rum floater to any drink! \$1.00

Snowbirds (Frozen Rum Drinks)

All natural fruit purees, flavored rums, topped
with a black rum float, whipped cream and fruit.

Pina Colada • Banana • Strawberry • Mango

Gulf Sunrise

Premium tequila, orange and pineapple juices
with a splash of grenadine served on the rocks.

The Salty Papa (Premium Margaritas)

Premium tequila and orange liqueur, blended
with real lime, lemon and orange juices; served
on the rocks **OR** frozen with a salt **OR** sugar rim.

Traditional • Strawberry • Mango

Kentucky Wildcat (Mule)

Premium Kentucky bourbon paired with the one
and only Ale-8 ginger ale, with fresh lime juice

Sanibel Key Lime Pie

Vanilla and key lime rums combine with fresh
cream and pineapple juice for a Florida dessert
in a glass! Chilled and served with a sugar rim.

Palm Tree Punch

Real mango and banana purees mixed with
spiced and fruit rums, served with fruit and a
black rum float **frozen OR on the rocks.**

Bayside (Bloody Mary)

Your choice of premium vodka mixed with our
homemade bloody mary mix.

Tito's • Absolut • Ketel One • Grey Goose

Blue Mermaid

Coconut rum and blue curacao with coconut
cream and pineapple juice, topped by fruit and
rum float **frozen OR on the rocks.**

Dirty Arnold Palmer

Southern flavors of Firefly sweet tea vodka and
lemonade, served frosty cold over ice with fresh
lemon wedges...chill out after that 18th hole!

Southern Storm (Dark & Stormy)

Black rum, Ale-8 ginger, lime, and a splash of
cane sugar syrup create a perfect Florida storm.

Bliss on the Beach

Tito's vodka, peach schnapps, orange and
cranberry juices served on the rocks for a fruity
glass of tropical bliss!

Racing the Waves (Cuba Libre)

Spiced and black rums, cola and fresh lime
wedges, served on the rocks.

Southern Sunset Sipper

Kentucky bourbon, cane sugar, sparkling soda,
bitters and orange peel served on the rocks.

Proper ID Required • Must Be 21 • Please Drink Responsibly