Salty Papa's Signature Shrimp Dishes

Wild-Caught, USA Harvested Gulf Pinks

All Entrees Include 2 Side Orders (unless noted)

Papa's Famous Charleston Shrimp and Grits ~ A big bowl of creamy cheddar cheese grits topped with an olde south recipe of sautéed pink Gulf shrimp, spicy andouille sausage, white wine, peppers, and our signature Low Country seasonings - with garlic bread (no extra sides.)

1/2 Pound \$22.99 Full Pound \$30.99 GF (substitute bread)

Regular Spice Level OR Extra SPICY Ghost Pepper

Bacon Wrapped Shrimp ~ Two skewers of large shrimp wrapped in hickory smoked bacon, then brushed with sweet BBQ sauce and grilled.

1/2 Pound \$22.99 Full Pound \$30.99 GF (on request)

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

1/2 Pound \$21.99 Full Pound \$30.99

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.)

1/2 Pound \$22.99 Full Pound \$30.99 Regular OR Ghost Pepper

Fried Shrimp ~ Lightly coated in crispy crunchy bread crumbs and fried to a golden brown, served with homemade cocktail sauce for dipping.

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

Naked Shrimp ~ Experience real Gulf pink shrimp simply served with nothing on but our homemade garlic butter, your choice of grilled or sautéed. **1/2 Pound** \$20.99 **Full Pound** \$30.99 **GF**

Mango & Sweet Chili Grilled Shrimp ~ Gulf shrimp and mango chunks on skewers grilled and basted with a sweet chili sauce.

1/2 Pound \$21.99 Full Pound \$30.99 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.) **1/2 Pound** \$22.99 **Full Pound** \$30.99 **GF** (substitute 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, side of garlic bread (no extra sides.)

1/2 Pound \$22.99 Full Pound \$30.99 GF (rice, substitute bread)

Fresh Shellfish Selections

All Entrees Include Your Choice of 2 Side Orders

Gulf Oysters ~ A half pound of large, plump "select" oysters brought in fresh daily from the Gulf states, never frozen, lightly dredged in our seasoned flour and flash fried until crisp. \$25.99

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. \$20.99

Fried Combo Platter ~ Choice of two selections of shrimp, cod, oysters, or clams hand breaded when ordered and fried golden brown. Served with homemade tartar and cocktail sauces. \$24.99

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 and lemon wedges. Market Price **GF**

Gulf & Atlantic Fish Entrees

Fresh Catch Includes 2 Side Orders

Atlantic Cod "Fish & Chips" ~ A half pound of mild, flaky whitefish, cut in planks and tossed in crispy breadcrumbs then lightly fried, served with fries and slaw and tartar. \$19.99

Fresh Catches of the Day ~ No cheap mystery fish here! Papa's generous 1/2 pound of the real Florida favorites such as Hogfish and Black Grouper, spear and line caught from the waters of Key West to the deep Gulf! Cooked to your specification. Market Prices

Grilled GF Blacken GF Sauteed GF Broiled GF Fried

Nawlins ~ Get your choice of Gulf fish blackened New Orleans style, and topped with our homemade creamy Cajun pepper sauce.

Side Orders \$3.50

Creamy Coleslaw fresh cabbage, homemade sweet dressing GF

Hand-Cut Fries fresh cut daily, fried in a dedicated fryer GF

Baked Beans brown sugar, onions and bacon GF

Cheesy Grits house recipe with butter and cheddar GF

Garlic Bread bakery ciabatta toasted with our recipe butter

Fresh Vegetable sautéed in our real garlic butter GF

Hushpuppies golden brown fried cornmeal balls

Black Beans & Rice our turmeric rice with seasoned beans GF

Small Garden or Caesar Salad may be substituted for the two side orders included with entrées and sandwiches **GF** (no croutons)

Sweet Potato Fries sweet and crispy, dedicated fryer GF

Mashed Potatoes with real cream and butter (available 4pm) GF

Extra Sauces/Dips/Butters

Our dips, sauces, dressings, and butter sauces are all homemade using high-quality ingredients. Each order price includes one portion, but if you love lots of sauce for any appetizer, sandwich or entrée, additional cups may be ordered. **Small** .50 **Large** \$1.00

12 + Under Kids' Meals \$8.99

A smaller portion plus choice of one side order.

Pink Gulf Shrimp ~ grilled **GF** or crunchy fried

Fresh Chicken Tenders ~ grilled **GF** or crunchy fried

Atlantic Cod ~ mild whitefish plank crunchy fried

Veggie Bowl ~ fresh vegetable sauteed in butter with pasta or rice

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. **Slice** \$6.99 **Whole Pie** \$25.00 (pre-order/availability)

Mud Puppy ~ Homemade recipes of peanut butter and cream cheese mousse, and dark chocolate ganache fudge, served atop a "David's Cookies" gluten-free brownie, with whipped cream and peanut butter cup crumbles. \$7.99 GF

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

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.