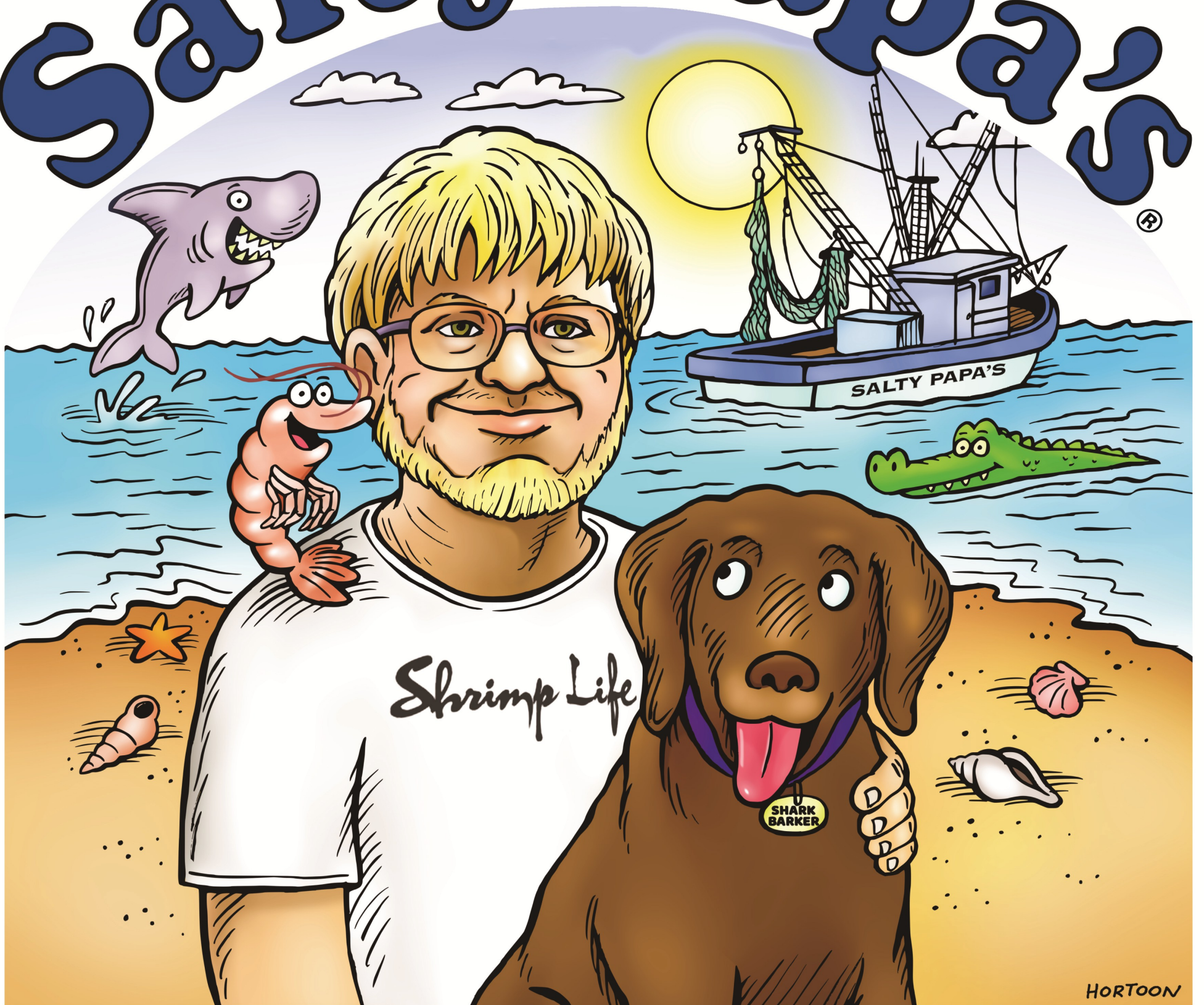


**All Day Lunch & Dinner Menu!**

**Salty Papa's**



**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, and blue cheese. \$8.99

**Shrimp Starters** ~ Lighter portions of our shrimp favorites and a side of sauce. \$10.99 **Crispy Fried • Coconut Fried • Grilled GF**

**Peel-n-Eat Shrimp** ~ Large, USA wild-caught pink Gulf shrimp steamed in the shell. **1/2 Pound \$15.99 Full Pound \$28.99 GF**  
**Plain Hot or Chilled with Cocktail Sauce • Drunken Beer Butter Spicy Cajun Butter • Key Lime Sunset Butter**

**Louisiana Gator Tail** ~ Bite-sized pieces of real gator marinated, lightly-floured and fried, served with our Cajun remoulade. \$14.99

**Hush Puppies** ~ Sweet corn meal batter fried up crispy, served with side of our homemade remoulade sauce or honey. \$7.99

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

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

**Fresh Jumbo Chicken Wings** ~ Choice of 6 or 12 fresh jumbo wings, naked fried crispy in a dedicated GF fryer, and tossed in one of our signature sauces or real butters listed below! Served with celery sticks and a side of our house ranch dressing. \$10.99 / \$20.99 **GF**

**Cajun Butter (Regular or Ghost Pepper) • Sweet Chili Garlic Butter/Parmesan C Buffalo Mild or Regular • Sweet BBQ**

**"Boneless Wings" Chicken Tenders** ~ Fresh white meat chunks, hand-breaded and fried when you order, tossed in one of our wing sauces and served with celery, and house ranch dressing. **Ten \$14.99**

**Raw Oysters on the Half Shell** ~ Brought in fresh daily from the Gulf states and always hand-shucked when you order! With fresh lemon, and our cocktail sauce. **1/2 Dozen \$11.99 Dozen \$20.99 \*\*\*GF**

**Fresh Fried Gulf Oysters** ~ Fresh, never frozen, lightly floured and flash fried when you order, with homemade cocktail sauce. \$14.99

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

**Calamari** ~ Wild-caught, USA harvest squid tubes and tentacles, cut in house and lightly floured and flash fried, with marinara. \$13.99

**Onion Rings** ~ Hand breaded in crunchy crumbs, fried golden brown, served with a side of our homemade ranch. \$7.99

**Southern Pimento Cheese Spread** ~ Our own recipe featuring cheddar, pimentos and a touch of onion and jalapeno, served with celery sticks and crusty bread slices. \$9.99 **GF (celery only)**

## Fresh Salads with Homemade Dressings

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

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

**Small Side Salad \$4.99 Large \$8.99 GF (no croutons)**

**Caesar Salad** ~ Fresh chopped romaine tossed with shredded parmesan, croutons and creamy Caesar dressing, served with bakery garlic bread. **Small \$5.99 Large w/Garlic Bread \$10.99 (anchovies on request 1.00 small/3.00 large)**

**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 \$12.99 GF**

**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 \$12.99 GF**

Add **Chicken Breast \$8.99 Gulf Shrimp \$10.99 (Grilled, Fried, Blackened)**

## From Scratch Soups

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

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

**Salty Papa's Original Gumbo** ~ Andouille sausage and fresh chicken, with celery, onions, and green peppers in our spicy tomato stock thickened with filé and brown roux, topped with turmeric rice.

## Po' Boys & Sandwiches

**All Selections Include Your Choice of 2 Side Orders**

**Black Angus Steak Burger** ~ No wimpy fast food patty! A thick 1/2 pound of fresh beef, grilled to order on bakery brioche bun with lettuce, tomato, pickles, red onion. \$14.99 **\*\*\*GF (no bun)**

**Bayou Burger** ~ Our 1/2 pound steak burger topped with homemade pimento cheese, fresh jalapenos, bacon, and a stack of hand-breaded onion rings. \$16.99 **\*\*\*GF (no bun/onion rings)**

**Chicken Sammy** ~ Highest quality fresh, all-natural, boneless breast on brioche with 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, served on bakery brioche roll with lettuce, tomato, onion, pickles, and a side of our homemade tartar sauce. \$16.99

**Jumbo Po' Boys** ~ Fresh bakery long roll served with your choice of crispy-fried fresh protein. Served "fully dressed" with chopped lettuce, tomato and our homemade Cajun remoulade (red onions or pickles on request.) **Gulf Shrimp \$16.99 Chicken Breast \$13.99 Gulf Oysters \$20.99 Sea Clam Strips \$17.99**

**Add to any sandwich: Cheddar • Swiss • Blue 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)**

**Southern Fried Chicken & Gravy** ~ Fresh, boneless breast dredged in seasoned flour, fried golden brown, smothered with our from-scratch andouille sausage white gravy. \$17.99

**Key West Chicken Bowl** ~ Turmeric rice and black beans, topped with fresh chicken breast sautéed in garlic-shallot butter, and garnished with grilled corn relish, fresh tomatoes, red peppers, and green onions - served with our ciabatta garlic bread (no additional sides.) \$17.99 **GF (substitute bread)**

**Coconut Fried Chicken** ~ Fresh, natural chicken breast floured and crusted with coconut shreds, fried golden brown, and served with our homemade piña colada sauce on the side. \$17.99

**Chicken & Waffles** ~ Southern fried chicken breast stacked with fluffy waffles, and topped with sweet potato fries and served with a side of maple syrup. (no additional sides.) \$18.99

**Charleston Chicken & Grits** ~ Our famous Shrimp & Grits re-created with fresh chicken breast! 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 (substitute bread)**  
**Regular Spice Level OR Extra SPICY Ghost Pepper**

**Cast Iron Chicken** ~ Fresh chicken breast sliced and sautéed in real butter with fresh tomatoes, shallots, garlic, and herbs, finished with a splash of white wine and served over a bed of rice or linguine - served with our ciabatta garlic bread (no extra sides). \$17.99 **GF (over rice, substitute bread)**

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

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

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.

## 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 Sautéed 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**

**Sweet Potato Fries** sweet and crispy, dedicated fryer **GF**

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

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

## 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 sautéed 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.



## Salty Papa's Logo T-Shirts

Lady's Cut Pink V-Neck "Shrimply the Best"  
Men's Cut Light Gray Crew-Neck "Shrimp & Grits"  
Assorted Sizes \$20.00

## Papa's Pupper Meals

**Served on the patio for (well-behaved and leashed) furry friends; all pups get fresh ice water!**

### Ground Beef OR Cubed Chicken Breast

Sautéed with fresh vegetables OR rice  
Small Pupper \$3.99 Large Doggo \$5.99

**"Puppucino"** ~ Treat cup of whipped cream .50

## 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 or 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**

## 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

### Draft Beers 16oz Pints

Domestic \$4.00 / Pitchers \$12.00

Yuengling • Miller Lite • Michelob Ultra

Craft \$6.00 / Pitchers \$18.00

Three Craft Choices Daily, Ask Your Server

### By the Bottle/Can

Domestic \$4.75 Specialty \$6.25

Hard Cider & Hard Seltzers (Daily Brands/Flavors)  
Stella Artois • Corona Extra • Budweiser • Modelo Especial  
Bud Light • Coors Light • Guinness Stout • 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 Premium Drinks \$9.99

### The Salty Papa (Premium Margaritas)

Premium tequila and orange liqueur, blended with real lime, lemon and orange juices.

On the rocks **OR** frozen / with a salt **OR** sugar rim.

**Traditional • Strawberry • Mango**

### Kentucky Wildcat

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

### 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**

### Sanibel Key Lime Pie Martini

Spiced rum and orange liqueur, with lime juice and sweet cream, for a favorite Florida dessert in a glass!

Chilled and served with a sugar rim.

### 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 black rum float.

**Served frozen OR on the rocks.**

### Dirty Arnold Palmer

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

### Southern Storm

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

### Bliss on the Beach

Premium vodka, peach schnapps, orange and cranberry juices served on the rocks for a fruity glass of tropical bliss

### Gator Bayou Water

Greener than a duckweed covered swamp, but much tastier! Green melon and orange liquors, vodka and splashes of lemon and Sprite.

### Palm Tree Punch

Light and dark rums, with orgeat and orange liqueur, and splashes of lime and simple syrup combined for the perfect, classic island drink!

**Proper ID Required • Must Be 21 • Please Drink Responsibly**