

CRABBY CHOICES

*ALL MEALS BELOW, 2 SIDES

*ALASKAN RED KING CRAB

WE EAT A LOT OF SEAFOOD AROUND HERE. THIS IS THE BEST KING CRAB WE'VE EVER EATEN. 2 POUNDS \$70

CHAR GRILLED ALASKAN SNOW CRAB

"BAIRDI" CRAB! 3/4 POUND \$16 / 1.5 POUNDS \$29
*OR PLAIN STEAMED

CRISPY JUMBO SOFT SHELL CRAB

*AMATEURS ASK BEFORE YOU ORDER.
THIS IS SERIOUS SEAFOOD

TRY TO FIND A BIGGER SOFT SHELL CRAB THAN THIS
1 CRAB ENTRÉE \$17 / 2 CRABS \$26

PREMIUM COASTAL CRAB CAKES

FLORIDA STYLE + REMOULADE.
(FRIED OR GRILLED) 2 CAKES \$17

FLORIDA STONE CRAB CLAWS

SEASONAL. COOKED ON SITE IN 200 GALLON POTS!

AMERICAN BLUE CRAB

THESE COME FROM THE BAY
MINUTES FROM OUR FRONT DOOR. ALWAYS LIMITED
STEAMED WITH OLD BAY- 1/2 DOZEN \$19 / 1 DOZEN \$35
ITALIAN STYLE FRIED- 1/2 DOZEN \$22 / 1 DOZEN \$38



SEAFOOD COMBOS

*ALL MEALS BELOW, 2 SIDES

TYBEE ISLAND SEAFOOD PLATE

BILL & DOLORES DISCOVERED THIS SOUTHEASTERN COASTAL DISH WHILE EATING SEAFOOD IN TYBEE ISLAND, GEORGIA. OUR OWN TWIST HAS SNOW CRAB, SHRIMP, CLAMS, + MUSSELS BOILED WITH SAUSAGE, CORN, + POTATOES! THEN THE WHOLE THING IS TOPPED WITH GARLIC BUTTER + OLD BAY SPICE! \$31

*NO ADDITIONAL SIDES SERVED WITH THIS MEAL

SNOW CRAB + STEAMED SHRIMP

3/4 POUND SNOW CRAB + 1/2 POUND SHRIMP \$25

THE ORIGINAL SEAFOOD PLATTER

FRIED SHRIMP, WHITEFISH, SCALLOPS,
+ A STUFFED CRAB \$21

TRY IT WITH GROUPEL FOR \$6

GREAT PASTAS

*MEALS BELOW, GARLIC BREAD

MOM'S JUMBO LUMP CRAB SPAGHETTI

HOMEMADE MARINARA + LOTS OF CRAB MEAT \$18

CREAMY PARMESAN PASTA

SPAGHETTI, CREAMY PARMESAN SAUCE, + CHEESE
GRILLED CHICKEN \$13 / SAUTÉED SHRIMP \$14

FOOD ALLERGY INFO

AS GLUTEN SENSITIVITIES ARE BECOMING MORE COMMON WE HAVE COMPILED A FEW NOTES TO STEER YOU TOWARDS THE BEST CHOICES. HOWEVER, KEEP IN MIND OUR COOKS WORK WITH MANY INGREDIENTS SOME OF WHICH ARE NOT GLUTEN-FREE, SO WE CAN SAY SOME ITEMS ARE NOT PREPARED WITH GLUTEN INGREDIENTS HOWEVER WE CANNOT SAY THEY ARE GLUTEN FREE. WE SUGGEST IF YOU HAVE A SEVERE ALLERGY OR FOOD SENSITIVITY OF ANY KIND PLEASE CONTACT US IN ADVANCE SO WE CAN PROPERLY AND HAPPILY ACCOMMODATE YOUR NEEDS! HERE ARE YOUR BEST OPTIONS AND HELPFUL INFORMATION...

- STEAMED SEAFOOD SERVED WITH BUTTER
- GRILLED OR BLACKENED FISH OR SHRIMP
- TARTAR, REMOULADE, + COCKTAIL ARE ALL GLUTEN FREE SAUCES
- OLD BAY SPICE IS GLUTEN FREE, WE USE IT TO GRILL FOODS
- GET SALADS WITHOUT CROUTONS OR WONTONS
- RANCH, BLUE CHEESE, ITALIAN, ARE ALL GLUTEN-FREE

SHELLFISH/RAW PROTEIN ADVISORY

THOSE WITH A CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR THOSE WITH AN IMMUNE DISORDER ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM CONSUMING RAW OR UNDERCOOKED ANIMAL PROTEINS INCLUDING OYSTERS. PLEASE CONSULT A DOCTOR OR EAT ANIMAL PROTEINS FULLY COOKED TO REDUCE YOUR RISK.

FISH SELECTIONS

*ALL MEALS BELOW, 2 SIDES

REAL GROUPEL

ORIGINAL FRIED - BLACKENED - GRILLED \$21

MISSISSIPPI CATFISH

THIS IS 100% MISSISSIPPI RAISED
GRAIN FED CATFISH!
DUSTED IN CORNMEAL + FRIED \$14

SONNY'S REALLY GOOD

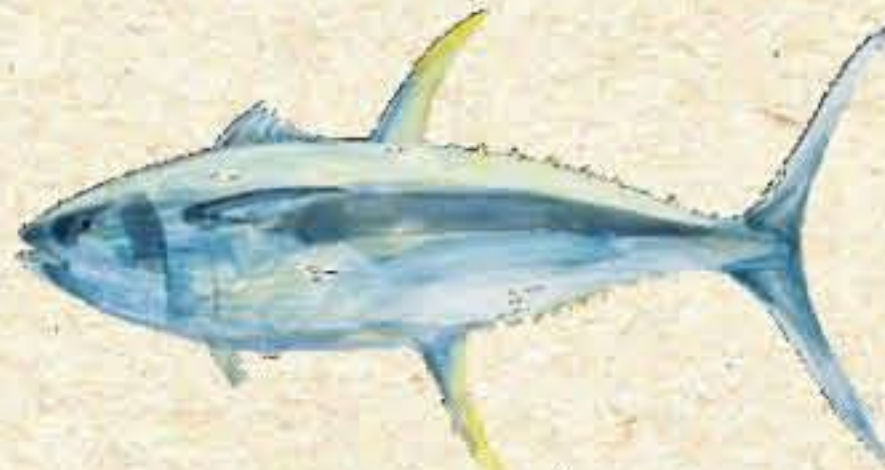
SMOKED MULLET

OUR MULLET IS NET CAUGHT
BY A LOCAL FISHERMAN IN THE BAY WATERS
SONNY CUTS IT, SEASONS IT, + SMOKES IT
RIGHT HERE IN OUR SMOKE HOUSE!
ALWAYS LIMITED \$14

SEARED RARE GINGER WASABI TUNA

SUSHI GRADE YELLOWFIN TUNA, SEARED RARE,
A SIDE OF GINGER WASABI SAUCE + ASIAN SLAW
*THIS MEAL COMES WITH 1 SIDE IN ADDITION TO SLAW
\$18

*OR GET IT COOKED HOWEVER YOU WANT



FLORIDA STYLE BBQ SALMON

CHAR GRILLED, SWEET BBQ + MANGO SALSA \$15.
*OR GET IT COOKED HOWEVER YOU WANT

BLACKENED MAHI MAHI

(MAA-HEE)

BLACKENED THEN COOKED TO PERFECTION \$17

OTHER SEAFOOD

*ALL MEALS BELOW, 2 SIDES

CRAB STUFFED RED SHRIMP

RED SHRIMP, LUMP CRAB STUFFING
OVEN BAKED + CREAM SAUCE \$19

USA CLAM STRIPS

NORTHEASTERN ATLANTIC SURF CLAMS,
HAND SHUCKED, SLICED, THEN LIGHTLY DUSTED IN
FLOUR + FRIED! \$13

PREMIUM GULF FRIED OYSTERS

WE GET THESE RIGHT FROM OYSTER HOUSES ALONG
THE GULF IN FLORIDA, TEXAS, AND/OR LOUISIANA.
SENT TO US FRESHLY SHUCKED IN GALLONS
LIGHTLY DUSTED IN FLOUR + FRIED \$18



WILD SEA SCALLOPS

THESE WILD HARVESTED NORTHEASTERN USA
SEA SCALLOPS ARE PURE/NATURAL
FRESH SWEET SCALLOP FLAVOR!
ORIGINAL FRIED \$19

THE ORIGINAL LOBSTER TAIL

A JUMBO CARIBBEAN LOBSTER TAIL, BASTED IN
GARLIC BUTTER + OLD BAY SPICE THEN BROILED
14-16 OUNCE LOBSTER TAIL \$37

DELICIOUS SHRIMP

SERVED ANY WAY YOU LIKE! \$15
GRILLED - BLACKENED - ORIGINAL FRIED
OR TRY THEM COCONUT FRIED \$16

LAND LOVER'S

*ALL MEALS BELOW, 2 SIDES

BILL'S SPECIAL SEMINOLE PRIDE RIBEYE

100% FLORIDA BORN + RAISED BEEF
USDA CHOICE 12-OUNCES CUT IN HOUSE
SEASONED, CHAR GRILLED TO YOUR TEMP \$22
CHOICE OF HOUSE MADE SAUCE, \$1 EACH
*SAUTÉED MUSHROOM GRAVY
*BLUE CHEESE CREAM SAUCE
*KINDA FANCY BÉARNAISE

SWEET BBQ BABY BACK RIBS

BABY BACK PORK RIBS + SWEET BBQ
HALF RACK \$13 / FULL RACK \$18

THE ORIGINAL FROG LEGS

ONE OF THE ONLY PLACES AROUND THAT SERVE THEM.
DELICIOUS! THEY REALLY DO TASTE LIKE CHICKEN
ORIGINAL FRIED \$13

CITRUS ROASTED CHICKEN

A 1/2 CHICKEN OVEN ROASTED,
BASTED IN A CITRUS GLAZE \$15
TANGY, SWEET, + DELICIOUS

*THIS CHICKEN IS ANTIBIOTIC/HORMONE FREE
RAISED CAGE FREE + FED AN ALL VEGGIE DIET

BIG ROASTED PORK SANDWICH

SLOW ROASTED PORK LOADED ON A TOASTED BUN,
SWEET BBQ, DILL PICKLES, + CELERY SEED SLAW
TO TOP IT SERVED ON THE SIDE \$12

*THIS MEAL COMES WITH 1 SIDE IN ADDITION TO SLAW

SHELL BAR STUFF

VIRGINIA OYSTERS

FOR OUR RAW/WHOLE OYSTERS WE PREFER VIRGINIA
OYSTERS HARVESTED NEAR THE JAMES RIVER.
THEY ARE CLEAN WITH A MILD SALTY FLAVOR
OYSTER CRABS ARE COMMON IN ATLANTIC OYSTERS.
CONSIDERED A DELICACY, IF YOU FIND ONE IN
YOUR OYSTER, DON'T BE AFRAID TO GIVE IT A TRY!

RAW OR STEAMED
\$11/DZ

"CHICAGO STYLE BAKED"
PARM, BUTTER, GARLIC, + OLD BAY SPICE
\$13/DZ

FLORIDA CEDAR KEY CLAMS

HARVESTED IN CEDAR KEY AS WELL AS OTHER AREAS
IN FLORIDA OUR HARDSHELL CLAMS ARE DELICIOUS.
WE USE "MIDDLENECK" OR "TOPNECK" SIZE CLAMS

"JAEKY STYLE"
BUTTER, GARLIC, HERBS, + GARLIC BREAD
\$12/DZ

RAW OR STEAMED
\$9/DZ

COLD WATER BLACK MUSSELS

ROPE GROWN, MEDIUM SIZED

"JAEKY STYLE"
BUTTER, GARLIC, HERBS, + GARLIC BREAD
\$12/LB

STEAMED
\$11/LB

"HUGE GARLIC TOMATO SAUCE MUSSELS"
BUTTER, GARLIC, TOMATO SAUCE + GARLIC BREAD
OVER 2 POUNDS \$15

ON THE SIDE

*EACH SIDE DISH BELOW \$2.5

CRISPY FRIES

CELERY SEED SLAW

SAUTÉED FRESH VEGGIES

MASHED POTATOES

SOUTHERN GREEN BEANS

MAC N' CHEESE

SWEET ONION HUSH PUPPIES