

HAPPY HOUR 11AM - 6PM  
MONDAY - FRIDAY

\$22.95 EARLY SPECIALS 3PM - 5PM  
3 COURSE - MONDAY - FRIDAY



### ISLAND SHRIMP

Lightly fried tossed in sweet and spicy island sauce or try Buffalo - Hot, Medium, Mild 16.5

### CALAMARI

On a bed of Marinara, topped with spicy peppers, Parmesan cheese and balsamic glaze 17.5

## SOUPS

LOBSTER BISQUE Cup 8 or Bowl 12  
BLACK BEAN SOUP Cup 6 or Bowl 9  
CLAM CHOWDER Cup 6.5 or Bowl 10

## SALADS

### HOUSE SALAD

Spring mix, craisins, feta cheese, carrots, onions & citrus vinaigrette 12.5

### CAESAR SALAD

Crisp romaine tossed with Caesar dressing, croutons and shredded Parmesan cheese 13.5

### SPINACH SALAD

Fresh baby spinach with pecans, bleu cheese crumbles and fresh fruit served with raspberry vinaigrette 16

### CHOPPED SALAD

Applewood bacon, tomatoes, avocado, eggs, bleu cheese crumbles, balsamic vinaigrette dressing 17

### GREEK SALAD

Feta cheese, garbanzo beans, tomatoes, beets, cucumbers, kalamata olives, onions, pepperoncini and house made potato salad served with Italian dressing 18

### SALAD ADD ONS:

Chicken*	7	Grouper Cake	9
Shrimp*	8	Ahi Tuna	10
Salmon*	8	Grouper Nuggets	10
Tenderloin Tips*	9	Fried Oysters	12
*Grilled or Blackened		Lobster Salad	MKT



WHEN YOU  
DINE WITH US,  
WE FEED ANOTHER

OPEN DAILY 11am - 10pm

# APPETIZERS

### COCONUT SHRIMP

Fried golden brown, served with strawberry-horseradish dipping sauce 16.5

### GROUPE CRAB CAKES

Served with bayou sauce and mango salsa 18.5

### MUSSELS

Prince Edward Island mussels, coconut curry cream sauce, spinach, grilled Ciabatta bread 17.5

### LOBSTER & CRAB STUFFED MUSHROOMS

House recipe, baked, melted Swiss cheese, lemon 18

### CHICKEN WINGS

Served mild, medium, hot, blackened, honey BBQ, calypso or with sesame tataki sauce  
Ten wings 16 | Twenty wings 29  
Bleu cheese or ranch & celery +1.5

### SMOKED FISH SPREAD DUO \*

In-House Smoked Salmon and Mahi Fish Spread served with carrots, celery, pickles, cucumber, club crackers 16.5

### BONELESS CHICKEN BITES

Crispy fried with sesame tataki, buffalo, calypso or honey BBQ 14

## OLD BAY SHRIMP

Shrimp boiled in a spicy beer broth, served with grilled Ciabatta Bread  
1/2 LB 16 - 1LB 28

### BRUSCHETTA

Grilled Ciabatta, tomato, basil, red onion, olive oil, Parmesan, balsamic drizzle 16

### GROUPE NUGGETS

Blackened, grilled or fried, tartar sauce 16.5

### QUESO DIP & SALSA

Basket of fresh corn chips 12.5  
add Guacamole 4.95

# SANDWICHES

Choice of: French Fries, Cole Slaw, Potato Salad or Edamame Salad - Make any sandwich into a wrap

### GROUPE

Blackened, grilled or fried topped with lettuce, tomato and tartar sauce - MKT

### FRENCH DIP

Shaved Ribeye, Swiss cheese, horseradish sauce, au-jus 18.5

### GROUPE REUBEN

Grilled grouper, toasted rye bread, thousand island dressing, Swiss cheese, sauerkraut - MKT

### CUBAN SANDWICH

Pork, Ham, Swiss Cheese, pickles, mustard & mayo 17.5

### SHRIMP BLT

Bacon, lettuce, tomato  
Melted jack cheese  
Bayou sauce 18.5

### PO' BOY

Lightly breaded, fried, lettuce, tomato, bayou sauce, French bread  
Shrimp 18 | Oyster | 20

### ISLAND TACOS (3)

Mahi, shrimp, chicken, mojo pork blackened or grilled wrapped in a soft tortilla, topped with Jack Cheddar cheese, lettuce, tomato, bayou sauce & mango salsa 19.5 Grouper +4

### "THE ISLAND" CHEESEBURGER \*

1/2 lb. Custom short rib & brisket blended Angus burger char-grilled topped with cheddar cheese, lettuce, tomato, onion, pickle, and aioli 18.5

### CALYPSO CHICKEN

Blackened or grilled, Monterey Jack cheese, lettuce, mango salsa, Calypso BBQ sauce 17.5

### LOBSTER SLIDERS

Fresh lobster salad served on Hawaiian sweet rolls MKT

### CLUB WRAP

Ham and turkey with aioli, bacon, Swiss & cheddar cheese, lettuce and tomato 17.5

### CHICKEN CAESAR WRAP

Grilled or blackened  
Crisp romaine lettuce, Parmesan cheese with caesar dressing 17

### ADD ON TOPPERS:

Sauteed Onions, Mushrooms  
Applewood Bacon, Cheddar, Jack Cheddar, Swiss, Bleu Cheese Crumbles,

## SEAFOOD BASKETS

Shrimp 21 | Fish 23 | Oysters 25

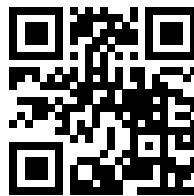
Lightly Breaded and Fried, French Fries & Island Slaw  
House made Tartar or Cocktail Sauce

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Tel: 727.767.0020

210 Madonna Blvd., Tierra Verde, FL 33715





# RAW BAR

## FRESH OYSTERS

RAW, STEAMED OR FRIED  
Half Dozen 16 / Dozen 28

## RAW OYSTERS ON ICE

Caviar • Sushi • Inferno  
Combo of all 3  
Half Dozen 20 / Dozen 30

## CHAR-GRILLED OYSTERS

Garlic Parmesan  
Chipotle Lime • Oysters Casino  
Combo of all 3  
Half Dozen 20 / Dozen 30

## OVEN BAKED OYSTERS

Parmesan Horseradish  
Oysters Rockefeller  
Cream Cheese & Crab  
Combo of all 3  
Half Dozen 20 / Dozen 30

## SHRIMP CEVICHE \*

Citrus juice, cilantro, tomato,  
onion, cucumber, corn chips 17

## AHI TUNA \*

Spice seared, tataki sauce, rice noodles,  
seaweed salad, ginger and wasabi  
Half Portion 16.5 | Full Portion 26

## SPICY TUNA BOWL \*

Tuna poke, sesame quinoa, carrots,  
cucumbers, avocado, tataki sauce,  
toasted sesame seeds, pickled ginger, spicy aioli 23

## CHILLED SEAFOOD PLATTER \*

6 Tail-on shrimp, 6 raw oysters, tuna poke,  
cocktail sauce, horseradish, mignonette 35

# PASTA & BOWLS

All pastas are made to order, topped with Parmesan  
cheese & served with a garlic bread stick

## FETTUCCINI ALFREDO

Fettuccini in Alfredo sauce with broccoli and mushrooms 20  
Add chicken 7 | shrimp, salmon or steak 8

## CAJUN SHRIMP & CRAB PASTA

Cajun Alfredo sauce with mushrooms, spinach,  
sun-dried tomatoes and tossed in cavatappi pasta 26.5

## SEAFOOD BOIL

Shrimp, Mussels, Mahi, Andouille Sausage,  
Red Potatoes, Corn on the Cob 32

## LOBSTER MAC 'N' CHEESE

Cavatappi pasta, Mornay sauce, lobster meat,  
Gruyere cheese, herb breadcrumbs and truffle oil - MKT

## BAYOU BOWLS

MOJO PORK, CHICKEN OR SHRIMP 24

Yellow rice, black beans, Jack Cheddar Cheese,  
lettuce, tomato, mango salsa & bayou sauce

Service charge may be added to parties of 6 or more.

Ask your server about Gluten Free options.

\*\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk  
of contracting a food borne illness, especially if you have certain medical conditions.

# SEAFOOD

All seafood served with a choice of 2 sides

## GROUPER\*

Lemon caper artichoke beurre blanc  
or grilled, blackened, fried - MKT

## MAHI MAHI

Tomato, Kalamata olive, Feta  
or grilled, blackened, fried - MKT

## SALMON\*

Blackened Salmon filet  
topped with mango salsa 26

## SHRIMP YOUR WAY\*

Scampi, blackened or fried 22.5  
Make it Coconut Shrimp +3

## COCONUT CURRY SCALLOPS

Blackened with a hint of siracha  
yellow rice & asparagus - MKT

## GROUPER CRAB CAKES

Topped with bayou sauce  
and mango salsa 28

## SEAFOOD TRIO

Coconut shrimp, salmon,  
grouper crab cake,  
yellow rice, chef's veg 35

## STUFFED SHRIMP

Chef's Seafood Stuffing  
Your choice of 2 sides  
27.5

# ISLAND FAVORITES

## ISLAND CHICKEN

Jerk BBQ sauce, Monterey jack cheese  
topped with and mango salsa served with  
black beans and yellow rice 23

## CHICKEN PICCATA

Lemon caper artichoke beurre blanc,  
garlic mashed potato & vegetable 25

## BABY BACK RIBS

Calypso BBQ, fries & slaw  
Half Rack 22 | Full Rack 29

## TENDERLOIN KABOBS

Skewered Filet tips, green peppers,  
red onions, chimichurri, yellow rice 27.5

## FILET MIGNON

8oz. Choice aged beef filet 38  
Garlic mashed potatoes & asparagus  
Filet crusted with Blue Cheese +3

## SURF & TURF

8oz. Tenderloin &  
4 Stuffed Shrimp  
Your choice of 2 sides 46

**YOU CATCH IT,  
WE COOK IT! \***



Bring us your filleted catch and we will cook it and serve it  
family style \$13.00 per 1/2 lb. (each order includes one side)

# SIDES 6.5

SMALL HOUSE SALAD

SMALL CEASAR SALAD

GARLIC MASHED POTATOES

ROASTED HERB POTATOES

MASHED SWEET POTATOES

YELLOW RICE / BLACK BEANS

SEASONAL VEG or ASPARAGUS

FRENCH FRIES or POTATO SALAD

COLE SLAW or EDAMAME SALAD

GARLIC BREAD STICKS

# KID's MENU

12 & under served with  
french fries, cole slaw,  
potato salad or edamame 10.5

CHEESEBURGER

CHICKEN BITES\*

FRIED SHRIMP\*

MAC N CHEESE

FRESH FISH\*

CHEESE QUESADILLA

\*Grilled or Fried

# DESSERTS

KEY LIME PIE, GRAHAM CRACKER CRUST 8.95

CHEESE CAKE, FRESH BERRIES 9.95

DRUNKEN BREAD PUDDING 10.95

CHOCOLATE BROWNIE SUNDAE 11.95



LUNCH DINNER LIVE MUSIC BOAT DOCKS POOL

