



We are a **Scratch Kitchen** and not a fast-food restaurant.
Our food is prepared in house fresh to order.
Please have a cocktail and allow us proper time to prepare your order.

APPETIZERS

Garlic Parmesan Oysters

Baked with parmesan cheese and garlic butter.
Half Dozen 16.99 | Full Dozen 26.99 **Cajun style add .75¢**

Stuffed Clams

Lobster and crabmeat stuffed baked clams. 13.99

Steamed Mussels

One pound of fresh farm raised mussels sautéed in wine sauce, onions, garlic and tomatoes, sprinkled with parmesan cheese. 15.99

Baja Fish Tacos

Two crunchy corn taco shells loaded with our crunchy fried fish, shredded cabbage, chili tequila lime sauce and pico de gallo served with our chipotle crème sauce. 12.99

Fried Chicken Livers

Lightly breaded & fried and served with our spicy honey mustard sauce. 9.99

Cajun Bacon Wrapped Scallops

A house favorite! Three large sea scallops wrapped with bacon and grilled to perfection with our honey lime sauce. 21.99

Coconut Shrimp

Premium shrimp dipped in coconut batter, rolled in shredded coconut, then deep fried. Served with island dipping sauce. 15.99

Crunchy Chicken Tenders

Fresh chicken tenders, corn flake breaded, then golden fried. 10.99

Conch Fritters

Loaded with conch (konk), served with Bahamian fritter sauce. 14.99

Seared Yellow Fin Tuna*

Sushi grade tuna served with wasabi, soy and ginger. 15.99

Bleu Cheese & Balsamic Tater Chips (perfect for sharing!)

House made potato chips covered with melted bleu cheese, finished with balsamic glaze, tomatoes and green onions. 18.99

Bacon Wrapped Plantains

With orange chipotle glaze. 9.99

Jumbo Chicken Wings, Mon!

Lightly breaded, deep fried and tossed in your choice of sauce; key lime habanero, teriyaki garlic, bourbon BBQ, Sriracha Honey or Jamaican jerk BBQ sauce. 15.99 **Bleu Cheese & Celery 99¢ Extra Sauce 75¢**

Fried Calamari

Fresh calamari coated in a seasoned flour, then deep fried. 17.99

Queso Cheese Dip

Served with tri-color corn chips. 12.99

Crunchy Fish Fingers

Fresh fish strips rolled in corn flakes, then deep fried golden brown. 12.99

Smoked Fish Dip

Mild fish blend smoked to create a taste sensation. Includes diced tomato, onion, and jalapeño on request. 14.99

Oak Grilled Teriyaki Chicken & Pineapple Kabobs 10.99

Ahi Tuna Tartar* (perfect for sharing!)

Sashimi grade yellow fin tuna diced and mixed with sweet Thai chili and sriracha. Garnished with green onions and wasabi cream sauce. Served over chips. 18.99

Fried Mozzarella Logs

served with marinera sauce. 16.99

SANDWICHES & WRAPS

Most items are served with lettuce, tomato, onion and chips.

Add fries 2.99

Choice of honey lime, Jamaican jerk, garlic teriyaki, apricot ginger lime on grilled item. American, Swiss, cheddar, provolone, pepper jack, bacon, sautéed onion or bleu cheese add 1.99. **Gluten Free bun add 1.89**

Oak Grilled Fish Sandwiches

With your choice of baste or sauce
MARKET PRICE



Lobster-N-Crab Cake

Our special blend of lobster and crab meat fried or sautéed. 18.99



Pineapple & Teriyaki Fish Sandwich

Oak-grilled cobia and pineapple with teriyaki glaze & citrus mayo. 20.99 **Mahi add 3.99** **Substitute Chicken** 16.99

Crunchy Fish or Chicken BLT Wrap

Your choice of crunchy fish or chicken, smoked bacon, fresh ripe tomatoes and iceberg lettuce tossed with our cajun mayo and wrapped in a seasoned herb wrap. 14.99



Crunchy Fish Sandwich

Mild fish fillet dusted in seasoned flour, rolled in corn flakes, deep fried. 15.99

Abaco Fish Sandwich

Coconut fried fish fillet topped with mango chutney and smothered with melted Swiss cheese. 17.99

Cuban Sandwich

Mojo-marinated fresh pork, baked ham, genoa salami, imported Swiss, dill pickle and yellow mustard on fresh pressed Cuban bread. 16.99

Buffalo Chicken Sandwich

Chicken breast fried and coated with Key lime habanero sauce. 14.99

Pulled Pork Sandwich w/Cole Slaw

Our pork is slow-cooked with your choice of our Jamaican jerk, Carolina gold, North Carolina vinegar, bourbon or hickory smoked BBQ sauces. 14.99

Buffalo Wrap

Your choice of shrimp or chicken coated with our key lime habanero sauce and wrapped together with our bleu cheese slaw. 15.99

Oak Grilled Chicken Breast Sandwich

Your choice of style 13.99

Fish Reuben

Our grilled cobia with sauerkraut, melted Swiss cheese and Thousand Island dressing on toasted rye bread. 19.99 **Mahi add 3.99**

SOUPS & SALADS

Bahamian Conch Chowder Cup 7.99 Bowl 10.99

Caesar Salad

Fresh romaine lettuce, parmesan cheese tossed in our key-lime Caesar dressing and topped with seasoned croutons. 15.99

Garden Salad

Fresh cut lettuce, tomatoes, red onion, cucumber, carrot and red cabbage. Served with our homemade orange balsamic vinaigrette dressing. 14.99

Our Salad

Baby greens, tomato, red onion, white raisins, candied pecans and dried cranberries, lightly tossed in our signature vanilla vinaigrette dressing and topped with bleu cheese crumbles. 17.99

Grilled Shrimp Skewer on any salad add 6.99

Grilled Mahi-Mahi on any salad add 11.99

Grilled Tuna or Salmon on any salad add 10.99

Grilled Chicken on any salad add 6.99

Over Water Grill | www.squidlipsgrill.com

“I am the bread of life, he who comes to Me will not hunger and he who believes in Me will never thirst!” John 6:35

Customers using a credit card will be charged 3% to offset credit card processing fees. An 18% gratuity will be added for all parties of 8 or more.
*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness, especially if you have certain medical conditions.
All food is produced in a facility that handles nuts and wheat products. All weights are before cooking and are approximate.

RAW BAR

Clams Raw* or Steamed Full Dozen 12.99
U-Peel Shrimp 14 hot or chilled. 15.99
Oysters* When available - 23.99/Dozen

ENTREES

Entrees are served with your choice of potato of the day, rice or French Fries.

Oak-Grilled Fish Entrees

Ask your sever for todays choices!
Oak grilled to perfection and finished with any of our sauces (honey lime sauce, apricot ginger lime, citrus butter, garlic teriyaki, black cherry pepper or cajun seasoning). MP

Cajun Bacon Wrapped Sea Scallops

A house favorite! Large bacon wrapped sea scallops oak-grilled with our honey lime sauce.
Single Skewer (4) 29.99
Double Skewer (8) 39.99

Grilled Shrimp

Skewered, oak-grilled shrimp seasoned with your choice of honey lime sauce, citrus butter, cajun seasoning or Jamaican jerk.
Lighter Appetite 18.99 | Full Portion 21.99

Fried Shrimp

Lighter Appetite 16.99 | Full Portion 19.99

Coconut Shrimp

Butterflied shrimp dipped in coconut rum batter, rolled in shredded coconut then deep fried, served with our island dipping sauce.
Lighter Appetite 20.99 | Full Portion 25.99

Thai Mahi

Oak-grilled mahi-mahi fillet topped with a spicy Thai peanut sauce. 29.99

Crunchy Fried Fish

Rolled in corn flakes and delicately fried. 16.99

Citrus Salmon

Salmon fillet marinated in an Italian citrus seasoning & slowly oak-grilled.
Lighter Appetite 21.99 | Full Portion 24.99

Stuffed Shrimp

Sweet, plump stuffed with our lobster/crabmeat. Baked in citrus butter, topped with a light garlic butter sauce. 28.99

Stuffed Flounder

Tender mild flounder fillet packed with our famous lobster/crabmeat blend, baked in citrus butter, topped with a light, garlic butter sauce. 29.99

Key Largo Style Baked Fish

Mild tilapia fillet topped with fresh tomatoes, onions, capers, white wine, fresh basil and lemon juice. 20.99

Cobia or Sea Bass add 7.99



Lobster-N-Crab Cake

Blend of lobster and blue crab sautéed or fried.
Single Cake 24.99 | Double Cake 31.99

Fire Grilled Boneless Chicken Breast

Finished with your choice of honey lime sauce, cajun seasoning, Jamaican jerk, black cherry pepper.
Lighter Appetite 15.99 | Full Portion 17.99

Black Cherry Pepper Pork

Thick juicy boneless pork loin finished over our oakwood grill and topped with our signature black cherry pepper sauce. 15.99

Keys Combo

Cobia fillet and skewered shrimp grilled over an oak-wood fire. Seasoned or basted with your choice of baste or glaze. 28.99 **Mahi add 3.99**

8 oz sirloin steak

Certified sirloin oak-grilled to perfection. 27.99

Bahama Style Fish

Pan sautéed cobia topped with mango salsa 26.99
Mahi add 3.99

Sea Bass Lorenzo

Baked with garlic butter and capers. 26.99

BURGERS

Choice, half pound oak-grilled angus beef. Served with chips. 15.99
Add fries for 2.99
Add cheese for 1.99
Gluten Free bun add 1.89

Overwater Grill Burger

Cajun bacon and melted bleu cheese. 18.99

Bourbon Burger

Grilled onions, pepper jack cheese, pickled jalapeños, crunchy fried onions and bourbon BBQ. 18.99

Hawaiian Burger

Grilled pineapple slice, fried onions and our teriyaki glaze. 16.99

Veggie Burger 13.99

Lobster & Crab Burger

Our burger topped with a lobster crab cake. Bring your banker! 21.99

ASK YOUR SERVER FOR OUR “ SMALL PLATES FOR SMALL APPETIZERS” MENU

PASTA & OTHER STUFF

Seafood Lasagna

Layers of lasagna noodles filled with blue crab claw meat, shrimp and sea scallops, ricotta, mozzarella and provolone cheeses, then topped with a creamy tomato-alfredo sauce.
Lighter Appetite 23.99 | Full portion 28.99

Lobster & Shrimp Mac & Cheese

Spicy cheese, lobster and shrimp – yum! 23.99

Stuffed Sweet Potato

Jumbo sweet potato stuffed with pulled pork, green onions and topped with bourbon BBQ sauce. 14.99

Drunken Sweet Potato

A house favorite!
This ain't your ordinary, small sweet potato! Brown sugar, MYERS's Dark Jamaican Rum and special Tropical Spices. 8.99

BASKETS

Served with French fries, slaw and choice of tartar or cocktail sauce.

Fried Shrimp Basket

Plump shrimp fried to perfection! 17.99

Chix-N-Chips

Crunchy fried chicken tenders. 13.99

Fish-N-Chips

Fresh fish nuggets dusted in seasoned flour. Then deep fried a golden brown. 16.99

Fried Clam Basket

Our lightly seasoned, single breaded, deep-fried clam strips. 17.99

SOMETHING SWEET

Mike's Key Lime Pie 8.99/slice
Chocolate Seduction Cake 8.99
House Made Banana Pudding 5.99

SIDES

French Fries 4.99 | **Cole Slaw** 3.99 | **Bimini Bread** 2.99
Veggie, Potato or Rice 3.99

BEVERAGES

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Coffee, Tea 3.89

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