

APPETIZERS

CHEDDAR DROP BISCUITS.....8	chive, honey butter
TUNA TARTARE*.....22	#1 yellowfin tuna, quinoa, cucumber, avocado, wontons, umami glaze
RED CURRY MUSSELS.....22	coconut red curry sauce, fresno chili, fried shallots & garlic, grilled sourdough
COCONUT SHRIMP.....18	tropical fruit, mint, palm sugar sauce
ROASTED CAULIFLOWER.....16	roasted garlic, toasted pine nuts, mint, sweet curry emulsion
CHARBROILED CHICKEN WINGS...18	garlic chili, thai basil, mint chutney
CRISPY OCTOPUS.....19	honey-sambal, soy pickles, yuzu
BLUE CRAB FRITTERS.....18	avocado green goddess, calabrian chili
SALT AND PEPPER CALAMARI.....18	shishito peppers, onions, scallion, spicy mayo

Raw Bar

OYSTERS ON THE HALF SHELL*	1/2 dozen mkt or 1 dozen mkt fresh oysters, lemon, mignonette
MIDDLENECK CLAMS*	1 dozen - 22
SHRIMP COCKTAIL	cocktail sauce - 16
ALASKAN KING CRAB LEGS	1/2 lb or 1 lb - mkt price
PEEL & EAT SHRIMP	1/2 lb - 18 or 1 lb - 34
CAPTAIN'S SEAFOOD TOWER*	6 oysters, 6 nz mussels, 6 middleneck clams, jumbo lump crab, 4 shrimp, 1 lb. maine lobster - 80
DELUXE SEAFOOD TOWER*	12 oysters, 12 nz mussels, 12 middleneck clams, jumbo lump crab, 6 shrimp, 1 lb. maine lobster, 1/2 lb alaskan king crab - 140
	+ alaskan king crab legs - mkt price



SOUPS & SALADS

SHRIMP CHOWDER.....12	bacon, corn, scallion
FLORIDA LOUIE SALAD.....19	grilled shrimp, mixed greens, baby heirloom tomatoes, avocado, egg, radish, capers, louie dressing
THAI PEANUT SALAD.....17	napa cabbage, romaine, carrots, red peppers, cashews, rice noodles, peanut dressing
CAESAR SALAD.....14	artisan romaine, parmesan reggiano, garlic sourdough croutons, house made caesar dressing
HARVEST SALAD.....16	mixed greens, fennel, strawberries, paprika almonds, snap peas, avocado, goat cheese, lemon-basil vinaigrette
add protein to any salad:	
+ grouper.....16	
+ salmon*.....14	
+ shrimp.....12	
+ chicken.....10	
+ seared tuna*.....15	



Fried Favorites

FROM OUR ORIGINAL
1976 MENU

FISH & CHIPS - 30

GROUPE & CHIPS - 35

SHRIMP - 27

OYSTERS - 38

served with fries & cole slaw
or rice & beans

ENTREES

KEY LIME GROUPE.....46	jumbo lump crab cake, whipped potatoes, roasted asparagus, key lime butter sauce
MISO GLAZED SALMON*.....36	coconut rice, snap peas, sesame soy vinaigrette
PINEAPPLE CHILEAN SEA BASS.....46	vegetable fried jasmine rice, crispy wontons, coconut thai chili
SNAPPER PONTCHARTRAIN.....40	shrimp, chile grits, crispy shallots, creole butter
LOBSTER PASTA.....39	lumache, housemade vodka sauce, calabrian chile, maine lobster
GRILLED SWORDFISH.....38	couscous, artichoke, olives, sundried tomatoes, lemon beurre blanc
LA FLORIDA PAELLA.....36	saffron rice, shrimp, clams, mussels, fish, andouille sausage, tomato, peas
ROAST CHICKEN.....36	free-range half chicken, whipped potatoes, cremini mushrooms, jus

FILET MIGNON* 8oz.....52	accompaniments: + au poivre.....5 + oscar.....13
BRAISED SHORT RIB*.....46	whipped potatoes, heirloom carrots, pearl onion, cabernet demi
MAINE LOBSTER ROLL.....mkt price	mayo, clarified butter, celery, lemon, dill
THE GREAT DOCK BURGER*.....22	double patty, caramelized onions, pickle, sharp cheddar, dock sauce & fries
ROASTED VEGETABLE QUINOA BOWL.....22	quinoa, asparagus, zucchini, squash, portobello mushroom, tomato, sweet potato add protein: + grouper.....16 + salmon*.....14 + shrimp.....12 + chicken.....10 + seared tuna*.....15

SIDES

LOBSTER MAC & CHEESE.....	26
PARMESAN TRUFFLE FRIES	14
WHIPPED POTATOES	10
HOT HONEY ROASTED BRUSSELS SPROUTS.....	14
with bacon & goat cheese	
BACON CREAMED SPINACH.....	14
CORN ESQUITES.....	8
with roasted poblanos and cotija cheese	
GRILLED ASPARAGUS	14
STEAKHOUSE MUSHROOMS.....	14

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.