

# X START *here*

# HALF CRACKED TIKI SHACK

# FISH BOARD

GRILLED | BLACKENED | PAN-SEARED  
served with dirty rice, cheddar-crusted broccoli

- CRAB CAKES 19**  
peanut slaw, remoulade, lemon
- STEAMED CLAM BUCKET 18**  
cedar key middlenecks,  
garlic butter broth, grilled crostini
- TIKI SHACK COCONUT SHRIMP 14**  
peanut slaw,  
orange sweet chili, lemon
- PIMENTO & BLUE CRAB DIP 17**  
tortilla chips, cheddar bacon crust
- FLORIDA GATOR BITES 16**  
buttermilk fried, remoulade
- PEEL 'N EAT SHRIMP 13**  
old bay-spiced, chilled jumbo shrimp, cocktail sauce

- CALAMARI "FRIES" 12**  
old-bay spiced, green onion,  
cherry peppers, house tartar sauce
- HOUSE HUSHPUPPIES 11**  
honey butter
- \*OYSTERS ON THE HALF SHELL 17**  
half dozen, seasonal varieties,  
cocktail sauce, lemon
- \*OYSTERS AU GRATIN 18**  
blue crab & bacon filling,  
cheddar cheese gratin
- SMOKED FLORIDA WHITEFISH DIP 13**  
saltine crackers, lemon
- FRIED GREEN TOMATOES 11**  
horseradish aioli

- MAHI 26**  
Caribbean
- \*AHI TUNA 32**  
Atlantic
- GROUPER 34**  
Gulf of Mexico
- \*SALMON 28**  
North Atlantic
- YELLOWTAIL SNAPPER 33**  
Gulf of Mexico
- SWORDFISH 36**  
Atlantic
- \*DAYBOAT SCALLOPS 41**  
Yucatan Peninsula

## SOUP & salad

## BY hand

- EVERGLADES GUMBO**  
\$6 CUP / \$12 BOWL  
andouille sausage, crawfish,  
gator tail, white rice
- NEW ENGLAND CLAM CHOWDER**  
\$6 CUP / \$12 BOWL  
cream based, cedar key clams, bacon
- BACON CAESAR WEDGE 12**  
romaine heart, crispy bacon, shaved  
parmesan, cornbread croutons,  
classic dressing
- \*SEARED SIRLOIN STEAK SALAD 18**  
angus sirloin, lettuce blend, heirloom  
tomato, pickled onion, blue cheese, red  
pepper and onion, balsamic vinaigrette
- GRILLED SHRIMP CHOPPED SALAD 17**  
romaine, radicchio, old bay shrimp,  
cucumber, tomato, olive, roasted corn,  
bell peppers, choice of dressing
- SIDE HOUSE SALAD 12**  
lettuce blend, tomato, cucumber,  
choice of dressing

- items come with house  
pickles & old bay fries
- PULLED PORK SANDWICH 14**  
slow-cooked pork, cola bbq sauce,  
soft brioche bun, peanut slaw,  
b&b pickles
  - GRILLED MAHI SANDWICH 18**  
toasted ciabatta, lettuce, tomatoes,  
red onion, remoulade
  - SHRIMP PO'BOY 19**  
toasted cuban bread, shaved lettuce,  
house remoulade sauce, tomato, lemon,  
onion and pickle
  - SIGNATURE FISH TACOS 18**  
blackened mahi, romaine, queso fresco,  
pickled red cabbage slaw, pickled red  
onion, corn tortilla, butter garlic aioli
  - GRILLED BABYBACK RIBS 26**  
cola bbq sauce, peanut slaw

## MAIN part

- HOUSE FISH & CHIPS 25**  
ale-battered flounder, peanut slaw, lemon,  
old bay french fries, house tartar sauce
- JUMBO COCONUT SHRIMP 26**  
hand-breaded shrimp, old bay fries,  
red pepper spinach sauté,  
sweet chili sauce
- CAJUN SHRIMP & SAUSAGE SKEWERS 25**  
low country cheddar grits, vegetable sauté,  
butter garlic aioli
- \*ROASTED HALF CHICKEN 24**  
saltwater brine, old bay french fries,  
toasted citrus, alabama white bbq sauce
- \*GRILLED SIRLOIN 32**  
yukon potato hash, cheddar-crusted broccoli,  
house steak sauce
- \*ANGUS RIBEYE 34**  
14 ounces, yukon potato hash,  
blistered tomato salad, chimichurri butter,  
house steak sauce
- GRILLED KING CRAB LEGS MKT PRICE**  
new orleans-style dirty rice,  
vegetable sauté, key lime butter
- WHOLE 1 1/2LB MAINE LOBSTER MKT PRICE**  
yukon potato hash, crispy spinach,  
hushpuppies, key lime butter sauce,  
grilled lemon
- VEGGIES & GRITS 22**  
cheddar grits, black bean hummus,  
blistered tomato salad, grilled crostini,  
butter garlic aioli

**FISH BOARD SAUCES**  
key lime butter sauce | garlic butter aioli  
house remoulade | tartar sauce

## SIDES + STUFF

- peanut slaw 4
- dirty rice 4
- yukon potato hash 5
- cheddar grits 5
- old bay fries 4
- cheddar broccoli 5
- spinach sauté 5
- hush puppies 3

..... CRAB CAKE or 2 COCONUT SHRIMP .....  
ADDED TO ANY ENTREE 5

## SWEET sailing

- BULLSEYE CHEESECAKE 9**  
vanilla & chocolate cheesecake,  
mocha cream, chocolate crumb
- COCONUT CREAM PIE 9**  
coconut custard, whipped cream,  
berries
- KEY LIME SLICE 9**  
raspberry sauce, graham crumble
- TROPICAL CUP 9**  
mango passion fruit curd, roasted  
pineapples, mango sorbet

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

ALL PARTIES OF EIGHT OR MORE GUESTS WILL BE SUBJECT TO AN AUTOMATIC 20% SERVICE CHARGE.