

SUNSEEKER

# START *here*

**CRAB CAKES 19.50**  
slaw, remoulade, lemon

**HOUSE HUSHPUPIES 11.75**  
sea salt butter

**TIKI SHACK  
COCONUT SHRIMP 16.75**  
slaw, orange sweet chili, lemon

**CALAMARI "FRIES" 13.95**  
old-bay spiced, house tartar sauce

**PIMENTO &  
BLUE CRAB DIP 17.50**  
tortilla chips, cheddar bacon crust

**SMOKED FLORIDA  
WHITEFISH DIP 13.50**  
saltine crackers, lemon

**SHRIMP COCKTAIL GF 14.95**  
old bay-spiced, chilled jumbo  
shrimp, cocktail sauce

**FLORIDA  
GATOR BITES 15.75**  
buttermilk fried, remoulade

**OYSTERS ON THE HALF SHELL\* GF 18.95**  
half dozen, seasonal varieties,  
cocktail sauce, lemon

# HALF CRACKED TIKI SHACK

## MAIN *part*

**HOUSE FISH & CHIPS 28.75**  
ale-battered flounder, slaw, lemon,  
old bay french fries, house tartar sauce

**CAJUN SHRIMP &  
SAUSAGE SKEWERS GF 28.95**  
low country cheddar grits,  
vegetable sauté, butter garlic aioli

**FIRE ROASTED  
CHICKEN SKEWERS\* GF 24.95**  
marinated chicken, island rice,  
pineapple and bell pepper, jerk sauce

**GRILLED SIRLOIN\* 34.95**  
daily potato, cheddar-crusting broccoli

**ANGUS RIBEYE\* GF 37.95**  
14 ounces, daily potato,  
sautéed vegetables

**GRILLED KING  
CRAB LEGS GF MKT PRICE**  
island rice, vegetable sauté, key lime butter

**GRILLED 1-1/2LB  
MAINE LOBSTER GF MKT PRICE**  
island rice, mixed vegetables,  
key lime butter sauce

**VEGGIES & GRITS V 23.75**  
cheddar grits, mixed veggies,  
grilled crostini, garlic butter aioli

# FISH BOARD

GRILLED | BLACKENED | PAN-SEARED  
includes choice of two sides and one sauce

**MAHI 29.95**  
caribbean

**SALMON\* 33.95**  
north atlantic

**GROUPEL 39.75**  
florida

**YELLOWTAIL  
SNAPPER 35.95**  
florida

**FRESH CATCH OF THE DAY\* MKT PRICE**  
delivered daily and prepared fresh from the  
gulf of mexico - limited availability

**FISH BOARD SAUCES 2 EACH**  
key lime butter sauce • garlic butter aioli  
house remoulade • tartar sauce

## SIDES + STUFF

5.00 EACH

cheddar grits      old bay fries      slaw  
steamed broccoli      daily vegetable      cheddar broccoli  
fruit cup      daily potato      island rice

**CRAB CAKE or 2 COCONUT SHRIMP  
ADDED TO ANY ENTREE 6.95**

## SWEET *sailing*

**BULLSEYE  
CHEESECAKE 10.95**  
vanilla & chocolate cheesecake,  
mocha cream, chocolate crumb

**COCONUT CREAM PIE 11.50**  
coconut custard,  
whipped cream, berries

**KEY LIME SLICE 11.75**  
raspberry sauce, graham crumble

**SEASONAL SWEET**  
ask for today's special!

## SOUP & salad

**NEW ENGLAND  
CLAM CHOWDER GF**  
CUP 6.75 / BOWL 11.95  
cream based, clams, bacon

**CAESAR SALAD 13.50**  
romaine heart,  
shaved parmesan, croutons,  
classic dressing  
add chicken 4 or shrimp 6

**SEARED SIRLOIN  
STEAK SALAD\* GF 23.75**  
angus sirloin, lettuce blend,  
heirloom tomato, pickled onion,  
blue cheese, red pepper,  
balsamic vinaigrette

**SIDE HOUSE SALAD GF 6.95**  
lettuce blend, tomato, cucumber,  
choice of dressing

## BY hand

items come with old bay fries

**PULLED PORK SANDWICH 15.95**  
slow-cooked pork, cola bbq sauce,  
soft brioche bun, slaw, b&b pickles

**GRILLED FISH SANDWICH 19.75**  
toasted ciabatta, lettuce, tomatoes,  
red onion, remoulade

**CHICKEN SANDWICH 17.50**  
grilled chicken, brioche bun, lettuce,  
tomato, onion, avocado aioli

**SIGNATURE FISH TACOS 18.95**  
blackened fresh gulf fish, romaine,  
queso fresco, cabbage slaw,  
onion, flour tortilla, remoulade

**TIKI SHACK BURGER 16.50**  
angus patty, lettuce, tomato,  
bacon jam, crispy onion, brioche bun

\*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.

GF gluten free      V vegetarian



# ANCHORS

*away*

*draft beer 12oz/16oz*

**SHOCK TOP WHEAT ALE 6.50/7.50**

**CIGAR CITY JAI ALAI IPA 6.50/7.50**

**COORS LIGHT 5.95/6.95**

**ISLAMORADA CITRUS ALE 6.50/7.50**

**STELLA ARTOIS 6.95/7.95**

**YUENGLING 5.95/6.95**

**GOLDEN ROAD MANGO CART 6.50/7.50**

**ANGRY ORCHARD CIDER 6.50/7.50**

**ROTATING SEASONAL 5.95/6.95**

*bottles, cans + seltzers*

**CORONA EXTRA 6.95**

**CORONA LIGHT 6.95**

**MICHELOB ULTRA 5.95**

**BLUE MOON 6.50**

**COORS LIGHT 5.95**

**HEINEKEN 6.95**

**HEINEKEN 0.0 6.95**

**MILLER LITE 5.95**

**STELLA ARTOIS 6.95**

**HIGH NOON 6.50**  
*assorted*

## WINE

*glass/bottle*

### SPARKLING

**TORRESELLA 11.95/48.95**  
*prosecco, italy*

### WHITE

**SEAGLASS 11.95/48.95**  
*pinot grigio, california*

**VALLEY OF THE MOON 12.95/52.95**  
*vognier, california*

**SQUEALING PIG 12.95/52.95**  
*sauvignon blanc, new zealand*

**FIRESTONE 10.95/44.95**  
*riesling, california*

**NOVELLUM 11.95/48.95**  
*chardonnay, france*

### ROSE

**FLUER CALFURA 12.95/52.95**  
*rosé, california*

### RED

**WILLIAM HILL 10.95/ 44.95**  
*merlot, california*

**BONANZA 11.95/48.95**  
*cabernet sauvignon, california*

**LYRIC 12.95/52.95**  
*pinot noir, california*

**BONESHAKER 11.95/48.95**  
*zinfandel, california*



**FROZEN** 12.95  
16oz

**MAI TAI**

**PAINKILLER**

**STRAWBERRY DAIQUIRI**

**PINA COLADA**

**MARGARITA**

**DAIQUIRI DU JOUR**

**FISHBOWLS** 32  
60oz

**SCORPION BOWL**

cognac, rum, orgeat,  
fresh juices

**BLUE CARIBBEAN**

vodka, blue curacao, coconut,  
pineapple, sharks

**RUM PUNCH**

blend of rums, florida orange,  
lime, grenadine, flamingos

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**SHACK COCKTAILS** 12.95

**SPICY WATERMELON  
MARGARITA**

tequila, lime,  
watermelon, jalapeno

**MAI TAI SPRITZ**

light and dark rum, lime,  
orgeat, prosecco

**ISLAND TIME**

vodka, coconut rum, pineapple,  
lemon, blue curacao

**PINEAPPLE UPSIDE  
DOWN CAKE**

bourbon, hazelnut liqueur,  
pineapple, vanilla

**PEACH PALOMA**

peach paloma tequila, aperol,  
grapefruit, peach, lime

**MANGO MOJITO**

light rum, lime, mango, mint

**HALF  
CRACKED**  
TIKI SHACK