

# X START *here*

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

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

# HALF CRACKED TIKI SHACK

## MAIN *part*

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

# FISH BOARD

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

- MAHI** Caribbean
- \*AHI TUNA** Atlantic
- GROUPE** Gulf of Mexico
- \*SALMON** North Atlantic
- YELLOWTAIL SNAPPER** Gulf of Mexico
- SWORDFISH** Atlantic
- \*DAYBOAT SCALLOPS** Yucatan Peninsula

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

## SOUP & salad

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

## BY *hand*

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

## SIDES + STUFF

- peanut slaw
  - dirty rice
  - yukon potato hash
  - cheddar grits
  - old bay fries
  - cheddar broccoli
  - spinach sauté
  - hush puppies
- ..... **CRAB CAKE or 2 COCONUT SHRIMP** .....
- ADDED TO ANY ENTREE**

## SWEET *sailing*

- BULLSEYE CHEESECAKE**  
vanilla & chocolate cheesecake, mocha cream, chocolate crumb
- COCONUT CREAM PIE**  
coconut custard, whipped cream, berries
- KEY LIME SLICE**  
raspberry sauce, graham crumble
- TROPICAL CUP**  
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.