

CRAB CAKES 19.50 slaw, remoulade, lemon

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

PIMENTO & BLUE CRAB DIP 17.50

SHRIMP COCKTAIL @ 14.95 old bay-spiced, chilled jumbo

tortilla chips, cheddar bacon crust

shrimp, cocktail sauce

half dozen, seasonal varieties, cocktail sauce, lemon

SOUP

NEW ENGLAND CLAM CHOWDER G

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\* @ 19.75

angus sirloin, lettuce blend, heirloom tomato, pickled onion, blue cheese, red pepper, balsamic vinaigrette

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

HOUSE HUSHPUPPIES 11.75

honey butter

CALAMARI "FRIES" 13.95

old-bay spiced, green onion, cherry peppers, house tartar sauce

> SMOKED FLORIDA WHITEFISH DIP 13.50 saltine crackers, lemon

FLORIDA GATOR BITES 15.75 buttermilk fried, remoulade

OYSTERS ON THE HALF SHELL\* @ 18.95



items come with old bay fries

PULLED PORK SANDWICH 15.95

slow-cooked pork, cola bbg sauce, soft brioche bun, slaw, b&b pickles

GRILLED MAHI SANDWICH 18.50

toasted ciabatta, lettuce, tomatoes, red onion, remoulade

CHICKEN SANDWICH 14.95

grilled chicken, brioche bun, lettuce, tomato, onion, avocado aioli

SIGNATURE FISH TACOS 18.95

blackened mahi, romaine, queso fresco, cabbage slaw, onion, flour tortilla, remoulade

TIKI SHACK BURGER 16.50

angus patty, lettuce, tomato, bacon jam, crispy onion, brioche bun

HALF CRACKED TIKI SHACK



HOUSE FISH & CHIPS 28.75

ale-battered flounder, slaw, lemon, old bay french fries, house tartar sauce

CAJUN SHRIMP & SAUSAGE SKEWERS @ 26.95

low country cheddar grits, vegetable sauté, butter garlic aioli

FIRE ROASTED CHICKEN SKEWERS\* @ 24.95

marinated chicken, island rice, pineapple and bell pepper, jerk sauce

GRILLED SIRLOIN\* 34.95

yukon potato hash, cheddar-crusted broccoli

ANGUS RIBEYE\* GF 37.95

14 ounces, yukon potato hash, sautéed vegetables

GRILLED KING CRAB LEGS G MKT PRICE

island rice, vegetable sauté, key lime butter

GRILLED 1-1/2LB MAINE LOBSTER GP MKT PRICE

island rice, mixed vegetables, key lime butter sauce

VEGGIES & GRITS V 23.75

cheddar grits, blistered tomato salad, grilled crostini, garlic butter aioli

## FISH BOARD

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

> MAHI 28.95 caribbean

SALMON\* 32.50 north atlantic

GROUPER 36.75 gulf of mexico

YELLOWTAIL SNAPPER 35.95

gulf ofmexico

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

cheddar grits island rice

old bay fries mixed vegetables

cheddar broccoli slaw

yukon potato hash

CRAB CAKE or 2 COCONUT SHRIMP ADDED TO ANY ENTREE 5.75

SWEETgailing

BULLSEYE CHEESECAKE 10.95

vanilla & chocolate cheesecake, mocha cream, chocolate crumb

KEY LIME SLICE 11.75 raspberry sauce, graham crumble COCONUT CREAM PIE 11.50

coconut custard, whipped cream, berries

SEASONAL SWEET ask for today's special!

\*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



