

START *here*

CRAB CAKES
slaw, remoulade, lemon

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

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

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

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

HOUSE HUSHPUPIES
honey butter

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

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

**FLORIDA
GATOR BITES**
buttermilk fried, remoulade

SOUP & salad

**NEW ENGLAND
CLAM CHOWDER** GF
cream based, clams, bacon

CAESAR SALAD
romaine heart,
shaved parmesan, croutons,
classic dressing
add chicken or shrimp

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

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

BY hand

items come with old bay fries

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

GRILLED MAHI SANDWICH
toasted ciabatta, lettuce, tomatoes,
red onion, remoulade

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

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

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

HALF CRACKED

TIKI SHACK

MAIN part

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

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

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

GRILLED SIRLOIN*
yukon potato hash, cheddar-crusting broccoli

ANGUS RIBEYE* GF
14 ounces, yukon potato hash,
sautéed vegetables

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

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

VEGGIES & GRITS V
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
caribbean

SALMON*
north atlantic

GROUPE
gulf of mexico

**YELLOWTAIL
SNAPPER**
gulf of mexico

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

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

SIDES + STUFF

cheddar grits old bay fries cheddar broccoli
island rice mixed vegetables slaw
yukon potato hash

**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

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.

GF gluten free V vegetarian