

SALADS

GARDEN SALAD 511

mixed greens, tomatoes, cucumbers, red onion, carrot and applewood smoked bacon

CAESAR SALAD \$12

fresh romaine lettuce, croutons, grated parmesan cheese and housemade caesar dressing

TROPICAL SALAD S13

mixed greens, mandarin oranges, tomatoes, cucumbers, red onion, candied pecans, dried coconut flakes and mango vinaigrette dressing

ADD-ONS

mojo chicken breast \$4 catalina steak \$5 grilled shrimp \$5

QUICK BITES

HOUSE-CUT FRIES \$9

fresh-cut potatoes, parmesan cheese, sea salt, chopped bacon, garlic aioli

LOADED HOUSE-CUT FRENCH FRIES \$10

fresh-cut potatoes, white queso, chopped bacon, sour cream and scallions

HOUSE CHIPS \$7

kettle chips with balsamic glaze, parmesan cheese, scallions



CHICKEN WINGS

mild, medium, hot, honey buffalo, barbecue served with celery and choice of ranch or blue cheese 8 wings \$11 16 wings \$19

HAND-BATTERED CHICKEN TENDERS \$10

four tenders served with honey mustard or ranch dipping sauce

SMOKED FISH SPREAD S10

local smoked mahi fish spread, herbs, served with warm pita bread



BACON-WRAPPED SHRIMP \$14

six marinated shrimp wrapped in applewood smoked bacon, on a bed of jicama slaw, served with mango vinaigrette dressing



BLANCO NACHOS S9

white queso, fresh jalapeños, house pico, sour cream, guacamole

QUESADILLA \$11

flour tortillas, blended cheeses, sour cream, salsa roja

NACHO & QUESADILLA ADD-ONS

mexican spiced chicken \$4 catalina steak \$5 grilled shrimp \$5





GLUTEN-FREE

in our ongoing effort to help ensure a clean environment, shephard's uses environmentally friendly straws, biodegradable bowls and plates. working together with our customers, these are just a few of the steps that we take to preserve sea life and maintain a clean environment.

BEACH

TIKI BEACH BURGERS

all-natural grass-fed beef with bibb lettuce, tomato, red onion and pickle chips on a toasted kaiser bun, served with house-fried kettle chips. substitute house-cut french fries +\$1

BEACH BURGER S13

choice of cheese

FUN-GUY BURGER S14

mushroom and swiss cheese

BACON-AVOCADO CLUB \$15

applewood smoked bacon, sliced avocado



BEYOND BURGER S14

plant-based vegan patty, choice of cheese

SIDES

HOUSE-CUT FRENCH FRIES \$4 HOUSE-FRIED KETTLE CHIPS \$4 GARDEN SALAD \$5 COLESLAW \$4 FRESH MIXED FRUIT \$6

DIPPING SAUCES S1 barbecue, carolina barbecue, roasted garlic aioli, jerk aioli

TACOS & HANDHELDS

FRESH GULF GROUPER \$15

grilled, blackened, fried or jerked, with bibb lettuce, sliced tomato, swiss cheese, homemade tartar on a toasted kaiser bun, with side of fried kettle chips

HONEY BUFFALO CHICKEN \$13

hand-battered chicken breast, honey buffalo sauce, blue cheese drizzle, bibb lettuce, tomato, onion, serverd on a toasted kaiser bun with side of fried kettle chips

MOJO GRILLED CHICKEN SANDWICH S13

citrus-marinated chicken breast, bibb lettuce, tomato, applewood smoked bacon, avocado, swiss cheese on a toasted kaiser bun, with side of fried kettle chips

CATALINA STEAK TACOS (3) \$14

cilantro, queso fresco, homemade salsa roja, sour cream, side of tortilla chips

MEXICAN SEASONED
CHICKEN TACOS (3) \$12
cilantro, queso fresco, homemade salsa roja, sour
cream, side of tortilla chips

SHRIMP TACOS (3) S14

seasoned grilled shrimp, cilantro, queso fresco, homemade salsa roja, sour cream, side of tortilla

FISH TACOS (3) \$15

fresh gulf grouper grilled or fried, cilantro, queso fresco, homemade salsa roja, sour cream, side of tortilla chips

(all tacos served preloaded with toppings unless requested otherwise)

PLATTERS

served with house-cut french fries and coleslaw

CHICKEN TENDERS \$14

four fresh battered tenders, served with housemade honey mustard or ranch dipping sauce

FRESH GULF GROUPER \$17

grilled, jerked, blackened or fried

FISH & CHIPS \$15

hand-battered north atlantic cod

BACON WRAPPED SHRIMP S17

six seasoned shrimp wrapped in applewood smoked bacon and grilled, mango vinaigrette drizzle

MOJO CHICKEN S14

citrus-marinated grilled chicken breast

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. section 3-603.11, FDA food code.