

X START *here*

CRAB CAKES 19.50
slaw, remoulade, lemon

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

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

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

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

HOUSE HUSHPUPIES 11.75
sea salt butter

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

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

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

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

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!

*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