

## appetizers

### BAY BREAD

Lump crab, artichoke, onion, tomato, bleu, mozzarella and cheddar cheese 13

### CALAMARI

Hand crafted, flash fried, marinara sauce 12

### STUFFED MUSHROOMS

Shrimp, scallops and crab, onion, celery, baked with cheddar 13

### COCONUT SHRIMP

Rum and coconut dipped, red pepper cherry jam 13

### CRAB CAKES

Lump crab, red onion, pimento and herbs, zesty remoulade 13

### CONCH FRITTERS

Ground Conch, green peppers, pimentos, dipping sauce 12

### BEEF SATAY SKEWERS

Teriyaki and scallion marinated tenderloin, Thai peanut sauce 14

### QUESO DIP

Blended white cheddar, spinach, pimento, jalapeños and tortillas 9

### BACON WRAPPED SHRIMP OR SCALLOPS

Applewood smoked bacon, sweet Caribbean sauce, shrimp 13 or scallops 16

### BLACK-N-GOLD SESAME AHI TUNA

Pan seared rare and served with wasabi, teriyaki, seaweed and ginger 15

### CRAB, LOBSTER & ARTICHOKE DIP

Sharp Cheddar, coarse mustard, dill, parmesan 14

### SMOKED FISH DIP

100% Mahi, capers, horseradish, bell pepper, red onion 11

### PEEL & EATS

Gulf shrimp lightly seasoned, steamed and served hot or on ice 1/2 lb. 12, 1 lb. 19

### BEER BATTERED ONION RINGS

Sriracha ranch for dipping 8

### CRISPY CRUNCH SHRIMP

Hand tossed in seasoned Rice Crispies. Red pepper cherry jam for dipping 13

### CHICKEN WINGS

Crispy fried, served mild, medium, hot, jerk or teriyaki 14

## chowder & salads

### MATANZAS CONCH CHOWDER

Stewed tomato, peppers, onion, bacon and celery cup 6, bowl 7

### NEW ENGLAND CLAM CHOWDER

Onion, celery, hickory bacon, potato, cream cup 6, bowl 7

### SHRIMP SALAD

Signature recipe on a starred tomato, poppy seed vinaigrette 16

### GRILLED SHRIMP OR STEAK COUSCOUS

Spinach, goat cheese, toasted almonds, cherry tomato, cucumber, onion, with pineapple citrus vinaigrette 18

### SPINACH & STRAWBERRY

Walnuts, goat cheese, red onion with poppy seed vinaigrette large 13, small 9

### CAESAR WEDGE

Heart of romaine, hickory bacon, garlic croutons, tomato, Caesar dressing, shaved romano, asiago and parmesan large 12, small 9

### HOUSE

Mixed greens, tomato, onion, cheddar, mushroom, cucumber, craisins and choice of dressing large 10, small 7

### -- Homemade Dressings --

- Ranch
- 1000 Island
- Caesar\*
- Bleu cheese
- Poppy seed
- Honey Mustard
- Citrus pineapple
- Balsamic

### Add To Any Salad Above

Chicken +7, Shrimp +9, Mahi +10, or Grouper +15



\* CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

06/2020

## custom made seafood

Choose one of our time tested preparations with your favorite seafood, served with one choice

**RED GROUPER** - Light & flaky 30

**MAHI MAHI** - Lean & tender 23

**GULF SHRIMP** - Locally caught 22

**SNAPPER** - Light & tender 23

**9 OZ FLORIDA LOBSTER TAIL**  
caught in the Keys 35

-- Preparations --

**Oven Broiled** - In lemon wine butter

**Blackened** - Peppery and spicy

**Fried** - Crisp, golden brown

**Tropical Pico de Gallo** Fresh chopped

**Shrimp & Basil Crusted**

Savory compound butter +2

## sandwiches

Served with one choice

**½ LB MATANZAS BURGER\***

Char grilled to order 13

Cheese, sautéed mushrooms  
or bacon +1.25 each

**RED GROUPER**

Broiled, blackened, fried or  
signature crunchy 21

**SHRIMP BURGER**

Created in our kitchen, chopped  
shrimp, red onions, seasonings  
and grilled 15

**NORTH ATLANTIC COD**

Broiled, blackened, fried or  
signature crunchy 15

## specialties

Served with one choice

**CRUNCHY GROUPER**

Seasoned corn flakes then  
flash fried with zesty orange  
dipping sauce 30

**SEAFOOD CHIMICHANGA**

Shrimp, crab and Monterrey cheese  
flash fried in a flour tortilla with  
creamy Caliente drizzle 18

**COCONUT SHRIMP**

Rum and coconut dipped,  
red pepper cherry jam 23

**CRISPY CRUNCH SHRIMP**

Hand tossed in seasoned Rice  
Crispies. Red pepper cherry jam  
for dipping 22

## off the grill

Steaks, served with asparagus  
and one choice

**NEW YORK STRIP\***

12oz. center cut,  
seasoned herb butter MARKET

**FILET MIGNON\***

8oz. center cut, seasoned  
herb butter MARKET

**BABY BACK RIBS**

Slow roasted, sweet & spicy BBQ  
sauce, served with one choice 22

**CALOOSA CHICKEN**

Spinach, mushroom, tomato,  
garlic white wine, served with  
one choice 18

## signature stuffed

*House made seafood stuffing. Shrimp,  
crab and scallops, baked au gratin with  
provolone and served with one choice*

**RED GROUPER** 32

**GULF SHRIMP** 23

**MAHI MAHI** 25

**9 OZ LOBSTER TAIL** 37

**SNAPPER** 25

**FLOUNDER** 22

Hand rolled fillets with garlic cream

## pasta

**ALFREDO**

Traditional garlic cream,  
roasted red pepper and broccoli 15  
Blackened Chicken 20  
Shrimp 23

## surf & turf add on

**9oz LOBSTER TAIL** +22

**4oz LOBSTER TAIL** +12

**GULF SHRIMP SKEWER** +9

## choices 3

- Couscous
- Asparagus +2
- French fries
- Baked potato
- Local vegetables
- Garlic smashed potato