

LUNCH

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

CRAB, LOBSTER & ARTICHOKE DIP

Sharp Cheddar, coarse mustard, dill, parmesan 14

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

CONCH FRITTERS

Ground Conch, green peppers, pimentos, dipping sauce 12

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, raisins 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

LUNCH

sandwiches & wraps

Served with one side or substitute a cup of soup for +3

½ LB MATANZAS BURGER*
Char grilled to order 12
Cheese, sautéed mushrooms or
bacon +1.25 EA

SHRIMP BURGER
Created in our kitchen, chopped
shrimp, red onions, seasonings
and grilled 14

RED GROUPER
Broiled, blackened, fried or
signature crunchy 21

CLASSIC REUBEN
Boar's Head corned beef, big
eye Swiss, sauerkraut & 1000
island, grilled rye 13
substitute grouper 21

NORTH ATLANTIC COD
Broiled, blackened, fried or
signature crunchy 15

TUNA MELT
Toasted English muffin, local
tomato, tuna salad, melted
cheddar 12

CLUB SANDWICH
Toasted whole wheat, lettuce,
tomato, bacon, turkey and
American cheese with
bacon aioli 14

FRENCH DIP
Shaved roast beef, grilled hoagie,
Au jus for dipping 13

WRAPS

FISH TACO WRAP
Fried white fish, pineapple cole
slaw, diced tomatoes, guaca-
mole and cheddar cheese 13

CHICKEN SALAD
Diced chicken, onion, celery,
seasonings with a touch of
sweet 12

specialties

Served with one side or substitute a cup of soup for +3

CRUNCHY GROUPER
Seasoned corn flakes then
flash fried with zesty orange
dipping sauce 21

SEAFOOD CHIMICHANGA
Shrimp, crab and Monterrey
cheese flash fried in a flour tortilla
with creamy Caliente drizzle 16

CRISPY CRUNCH SHRIMP
Hand tossed in seasoned Rice
Crispies. Red pepper cherry jam
for dipping 14

COCONUT SHRIMP
Rum and coconut dipped,
red pepper cherry jam 14

BABY BACK RIBS
Slow roasted, sweet & spicy
BBQ sauce 19

signature stuffed

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

RED GROUPER 23

GULF SHRIMP 15

MAHI MAHI 18

SNAPPER 19

FLOUNDER 16

Hand rolled fillets with garlic cream

custom made seafood

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

RED GROUPER - Light & flaky 21

MAHI MAHI - Lean & tender 16

GULF SHRIMP - Locally caught 14

SNAPPER - Light & tender 17

-- 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

sides 3

Pineapple slaw

Sliced local tomato

French fries

Garlic bread

Homemade chips

Chef Dave's potato
salad

