

Sides

2.63 Each

CHEF'S POTATO

CHEF'S VEGETABLE

BROCCOLI SLAW

FRENCH FRIES

YELLOW RICE

BLACK BEANS & RICE

MADDIE'S GRITS

Salad

Add: Chicken - 4.00,
Shrimp - 6.00 or Fish - 5.00

GARDEN

Tomatoes, Cucumber,
Red Onion, Seasoned
Croutons over Fresh
Mixed Greens - lg 6.44 | sm 4.19

PETE
WAS
HERE!

CAESAR

Hearts of Romaine, Hand Tossed
with Creamy Caesar Dressing,
Aged Parmesan, Seasoned Croutons
with Parmesan Crisp - lg 6.44 | sm 4.19

SMOKED BLEU CHEESE

Crisp Wedge of Lettuce, Applewood
Bacon, Smoked Bleu Cheese, Tomato,
Crispy Potato Straws, Bleu Cheese
Dressing - 9.61

FUNKY GREEK SALAD

Chopped Romaine, Red Onions, Black
Olives, Tomatoes, Feta Cheese,
Cucumber, and Bell Pepper Medley all
Tossed in Our Black Olive and Feta
Vinaigrette - 10.59

Soup

MINORCAN CLAM CHOWDER

Cup 3.63 | Bowl 4.88

NEW ENGLAND CLAM CHOWDER

Cup 3.89 | Bowl 5.51

SOUP OF THE MOMENT

Cup 3.63 | Bowl 4.88

Fried Right

FRIED SHRIMP - 16.24

FRIED FISH - 13.96

FUNKY FRIED COMBO - 16.03

Fish and Shrimp

FRIED SCALLOPS - MKT

Starters

CAJUN GATOR BITES

A Fresh From Florida Treat, Cajun Dusted, Crispy Fried,
with Key Lime Remoulade - 12.64

SMOKED FISH DIP

Smoked Fish Dip with Crisp Crackers - 8.76

CRISPY WINGS

Crispy Fried Chicken Wings: Mild, Medium, or Hot,
with Celery and Bleu Cheese
Traditional - 11.44 | Boneless - 9.83

AHI TUNA TOWER

Asian Slaw, Pineapple Mango Salsa, Hand Cut Ahi Tuna,
Ponzu Sauce - 11.58

BACON WRAPPED SHRIMP

Applewood Smoked Bacon Wrapped Shrimp, Basted
with Sweet & Tangy Pineapple Bar-B-Que Sauce - 11.54

SEAFOOD POTATO SKINS

Fish and Shrimp Stuffed with Cheesy Cream Sauce
and Scallions - 12.11

TWISTED SHRIMP

Lightly Fried & Tossed in a Garlic Parmesan
Butter Sauce - 12.74

SPINACH AND ARTICHOKE DIP

Made In-House and Baked Until Bubbling.
Served with Chips - 9.89

ONION STRINGS

Zesty Breaded Spanish Onions with Chipotle
Bacon Aioli - 7.12

BLUE BAYOU FLATBREAD

Andouille Sausage, Blackened Shrimp, Cajun Cream,
and Blue Cheese Crumbles - 11.42

FLASH FRIED CALAMARI

Flash Fried with Roasted Red Peppers and Scallions,
Drizzled with Buffalo Sauce and Topped with
Blue Cheese Crumbles - 10.74

Handhelds

All Handhelds Are Served with Fries Unless Otherwise Noted.
Add 1.02 for Small Garden Salad, Small Caesar Salad, or Cup of Soup.
Change to a Gluten-Free Bun for 1.04.

GREAT AMERICAN BURGER

Seasoned Angus Beef, Oak-Fire Grilled with Lettuce,
Tomato & Red Onion on Top of a Warm Bun, Fries - 10.01
Add Cheese 98¢ | Shrooms 62¢ | Bacon 1.47

TACOS

Your Choice of Fish, Shrimp, or Fried Lobster in two warm
flour tortillas with Citrus Slaw, Pico de Gallo, Cheddar Jack
and Cilantro Cream. Served with Black Beans and Rice - 12.89
Add an Extra Taco for 3.01

CRAB CAKE SLIDERS

Two Pan Seared Maryland Style Crab Cake with a Spicy
Remoulade Sauce - 12.61 | Add an Extra Slider for 2.96

FISH MAC

Two Fried Fish Fillets, Secret Sauce, Lettuce, Pickles,
Onions and Cheese on a Three Layered Bun - 11.41

SHRIMP & LOBSTER WRAP

Fresh Made Shrimp & Lobster Salad, Wrapped with
Lettuce, Tomato, Bacon & Swiss Cheese in a
Tomato Basil Tortilla - 13.92

FLORIDA REUBEN

Blackened Fish, Swiss Cheese, Citrus Slaw, Key Lime
Remoulade, Grilled Rye Bread - 12.01

REUBEN

Slow Braised Corned Beef Brisket, Swiss Cheese, Sauerkraut,
Russian Dressing, Grilled Rye Bread - 12.01

PULLED PORK SLIDERS

Two Warm Sliders Buns Topped with Pulled Pork
and Citrus Slaw - 11.53 | Add an Extra Slider for 2.58

GRILLED CHEESER

The Cheesiest Grilled Cheese Ever Made! Muenster,
Cheddar & Fontina Grilled to Perfection on Herb
Garlic Buttered Bread - 8.08
Add Bacon 1.47 | Add Tomato 0.62

BIG DOG

A Half Pound All Beef Hot Dog on a Long Board Buns - 9.01

A1A BURGER

Seasoned Angus Beef, Oak-Fired Grilled with A1 Sauce,
Sautéed Mushrooms, Bacon & Crispy Onion Rings - 11.59

MATANZAS MELT

Seasoned Angus Beef, Pepper Jack, Cheddar, Caramelized
Onions, and 1000 Island on Grilled Sourdough - 11.14

CHICKEN SANDWICH

Oak-Grilled, Blackened, or Fried with Lettuce, Tomato, and
Onion on a Warm Bun - 9.87
Add Cheese 98¢ | Shrooms 62¢ | Bacon 1.47

FISH SANDWICH

Fried, Grilled or Blackened Fish on a Bun with Lettuce,
Tomato and Red Onion - 10.01

GROUPER SANDWICH

Golden Fried Grouper Fillet Topped with Citrus Slaw
on a Warm Bun - 15.66

BLACK BEAN BURGER

With Lettuce, Tomato, Onion, and Sundried Tomato Sriracha
Ketchup on a Warm Bun. Or Kick the Bun and try it with a
Lettuce Wrap! - 12.13

MADDIE'S SHRIMP & GRITS

Blackened Shrimp, Maddie's Grits, Cajun Cream Sauce with
Mushrooms and Tomatoes, Fresh Cilantro - 13.86

GRITS & GROUPER

Golden Fried Grouper Fillet, Maddie's Grits, Cajun Cream Sauce
with Mushrooms and Tomatoes, Fresh Cilantro - 17.11

SEAFOOD JAMBALAYA

A New Orleans Classic, Cajun Seasoned Shrimp & Scallops,
Sautéed with Andouille Sausage, Bell Peppers Onions,
Tomatoes in a Slightly Spicy Sauce over Yellow Rice - 17.92

MAPLE BOURBON SALMON

Seasoned Fresh Atlantic Salmon, Char Grilled & Glazed
with Our Maple Bourbon Sauce - 17.81

CARIBBEAN COMBO

Grilled Shrimp and Grouper Topped with Citrus Beurre Blanc,
Yellow Rice and Chef's Vegetable - 19.43

TODAY'S CATCH

Fresh Fish Prepared to Your Liking: Blackened or Char-Grilled,
Yellow Rice & Chef's Vegetable - Market Price

Funky Specialties

RIBEYE

10 oz Choice Ribeye, Handcut and Oak Fire Grilled with Herb
Butter, Served with Chef's Potato and Vegetable - 20.01

JAMAICAN CHICKEN

Caribbean Jerk Marinated Chicken Breast & Shrimp,
Black Beans & Rice, Pineapple Mango Salsa &
Sweet Coconut - 14.81

FRIED CHICKEN TENDERLOINS

Fresh Chicken Tenderloins Golden Fried with Honey Mustard
& Fries - 12.44

TWISTED SHRIMP PASTA

Twisted Shrimp Tossed Over Angel Hair Pasta - 16.59
Or Try it with Chicken - 14.59

LOBSTER RAVIOLI

Stuffed Raviolis in a Light Parmesan Cream Sauce - 23.46

