

Add Fried or Grilled Shrimp to any Entrée \$6

Starters

- ☼ **Alligator** 13⁵
Tenderized, spicy, hand-breaded, sweet jalapeño cream sauce
- Soft Bavarian Pretzels** 6
With beer cheese
- Cajun Crawfish Tails** 10⁵
Beer battered, flash-fried, sherry wine dipping sauce
- Smoked Fish Dip** 9
Served chilled, crisp cucumbers, crackers
- Venison-Stuffed Mushrooms** 10
Silver dollar mushroom caps, ground venison sausage, lobster cream, white cheddar, garlic bread
- Fried Pickle Fries** 6
Slim breaded pickles, spicy aioli
- Salt and Pepper Calamari** 10
Lightly seasoned, flash fried, sweet chili dipping sauce
- Garlic Mussels** 11
Blue mussels, white wine garlic butter, hint of red pepper, garlic toast

Soup and Salad

Salad Dressings: Bleu Cheese, Caesar, Balsamic Vinaigrette, Coconut Poppyseed, Honey Mustard, Ranch

Add: Gorgonzola or bacon .50 / Chicken 4 / Shrimp 6 / Salmon 10

- New England Clam Chowder** Cup 4 Bowl 6
- House Salad** Half 4 Full 6⁵
Mixed greens, grape tomatoes, cucumber, red onion, housemade croutons
- Classic Caesar Salad** Half 4 Full 6⁵
Fresh romaine, housemade croutons, parmesan crisps
- Cobb Salad** 8
Fresh greens, tomato, cucumber, hard-boiled egg, bacon, crumbled gorgonzola, green onion

- Tropical Salad** 8
Fresh greens, red pepper, mango, cucumber, toasted coconut and cashews, coconut poppyseed dressing

Sandwiches

Served with french fries or house greens

Substitute onion rings, house salad, or deluxe seasonal side for \$2.00

Gluten-free bun available for \$2.00

- ☼ **World Famous Islamorada Sandwich** 16
Grouper grilled or fried, sautéed onions, American cheese
- Pecan Smoked Barbecue Pork** 10
Hand-pulled, sweet barbecue
- Fish Tacos** 13
3 flour tortillas, blackened whitefish, chimichurri, cabbage slaw, lime sour cream
- Shrimp Tacos** 13
3 flour tortillas, breaded shrimp, spicy aioli, cabbage slaw, pico de gallo, lime sour cream
- Cuban** 11
Pecan smoked pork, fire-smoked ham, Swiss, Dijon mustard, housemade pickles
- Caprese Chicken** 11
Diced chicken, fresh mozzarella, house-roasted tomatoes, fresh basil, garlic naan
- Shrimp Po'Boy** 12
Breaded shrimp, spicy aioli, lettuce, tomato, baguette

☼ Signature Dish

Several menu items contain nuts and may come in contact with other food preparations. *This food item may be served to your cooking preference. Items served raw or medium may be undercooked. Consuming raw or undercooked animal products such as meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.

Main Event

Substitute your side for today's deluxe seasonal side or a house salad for \$2.00 *(Except where noted)

- ☼ **Uncle Buck's Fish and Chips** 13
Flaky whitefish, beer battered, tartar, french fries
- Fried Shrimp** 13
Eight large, hand-breaded, panko breadcrumbs, french fries
- Cajun Catfish** 14
Spicy breading, tartar, French fries
- ☼ **Islamorada Portofino** 15
Blackened Tilapia, grilled shrimp, lobster cream sauce, fresh vegetable, quinoa rice. **Substitute Grouper** \$21

- Honey Sriracha Salmon** 20
Atlantic Salmon, honey sriracha glaze, sriracha butter, quinoa rice, fresh vegetable
- Alligator Mac & Cheese**** 12
Cavatappi pasta, beer cheese sauce, spicy breaded alligator, parmesan panko topping
- Top Sirloin*** 15
7 oz., 28 day aged, custom cut by J&B Group, garlic mashed potatoes, fresh vegetable, parmesan peppercorn compound butter
Add Shrimp Portofino topping for \$3

- Ribeye*** 22
12 oz., 28 day aged, custom cut by J&B Group, garlic mashed potatoes, fresh vegetable, parmesan peppercorn compound butter
Add Shrimp Portofino topping for \$3

- Shrimp Alfredo** 15
Cavatappi pasta, lobster cream, house-roasted tomatoes, green onion, parmesan, blackened spiced shrimp, garlic bread

- Mediterranean Pasta**** Chicken 10 Shrimp 13
Cavatappi pasta, garlic parmesan peppercorn butter, house-roasted tomatoes, garlic bread

Seafood Selections

All available Grilled, Blackened, Panko Breaded, Slow-Roasted Herbed
Grape Tomatoes, Lemon-Peppercorn Parmesan, Honey Sriracha

- Tilapia** 13 **Shrimp** 14
- Salmon** 20 **Catfish** 14
- Grouper** 21

Burgers

Served with french fries or house greens

Substitute onion rings, house salad, or deluxe seasonal side for \$2.00

Gluten-free bun available for \$2.00

- Build Your Own Burger*** 11
Strauss free-raised grass-fed beef, lettuce, tomato and choice of two toppings: Swiss, American, Gorgonzola, Fresh Mozzarella, Pickled Jalapeños, Housemade Pickles, Sautéed Onions, House-Roasted Tomatoes, Beer Cheese, Smoked Bacon, Spicy Aioli, Signature Sauce, Chimichurri, Barbecue, Sautéed Mushrooms

- ☼ **Tournament Burger** 10
Double stacked, Angus beef patties, smoked bacon, American cheese, lettuce, tomato, signature sauce

- ☼ **Firepit Burger*** 12
Strauss free-raised grass-fed beef, pickled jalapeños, Swiss, pico de gallo, spicy aioli, lettuce

- Western Barbecue Burger*** 13
Strauss free-raised grass-fed beef, beer cheese sauce, smoked bacon, barbecue sauce, spicy breaded onion strings, lettuce, tomato

- Wild Boar Burger** 15
Lean & flavorful, smoked bacon, Swiss cheese, pickled jalapeños, signature sauce, lettuce, tomato

- Quinoa Black Bean Burger** 11
Mixed greens, house roasted tomatoes