

Deep Lagoon Seafood

10395 Tamiami Trail N 34108 · +12398803337 · Updated: Jan 14, 2026

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STARTERS 15

GROUPER FINGERS

\$17.00

Grouper strips lightly dusted, deep fried to a golden brown & served with our homemade tartar sauce & lemon.

TUNA TATAKI

\$17.00

Black pepper crusted & seared rare Yellowfin tuna served with pickled ginger, sweet soy drizzle, wasabi, & a seaweed salad.

COCONUT SHRIMP

\$13.00

Homemade coconut shrimp served with an orange marmalade dipping sauce.

CRAB CAKE

\$20.00

Hand-picked crab cake seasoned & cooked to a golden brown, drizzled with stone mustard.

OYSTERS ROCKEFELLER

\$20.00

A traditional favorite topped with a creamy cheese & spinach mixture on the half shell.

CLAMS OR MUSSELS SORRENTO

\$16.00

Fresh Middle neck clams or P.E.I. mussels simmered in a white wine garlic lemon butter broth with diced tomatoes. Served with grilled crostini for dipping.

HUSH PUPPIES

\$9.00

Deep fried fritters made from cornmeal & spices. Served with honey butter.

FRIED CALAMARI

\$15.00

Fried to a golden brown & served with our house marinara sauce.

CONCH FRITTERS

\$15.00

Tender pieces of conch, finely chopped & served with tangy Carolina BBQ sauce.

CRAB RANGOON

\$15.00

Handmade fried dumplings stuffed with fresh Blue crab, cream cheese & green onions. Served with a spicy mayo & sweet chili dipping sauce.

GATOR BITES

\$13.00

These hand breaded alligator nuggets are deep fried & served with our tangy BBQ sauce.

SPINACH & ARTICHOKE DIP

\$14.00

A creamy blend of cheeses, spinach & artichoke served with tri-colored tortilla chips.

FRIED CLAM STRIPS

\$15.00

Sliced clam strips, lightly dusted & deep fried to a golden brown.

BIG CHILL SEAFOOD TOWER	\$130.00
A whole Maine lobster, eight cocktail shrimp, eight peel-and-eat shrimp, two large stone crab claws, 4oz tuna tataki, a dozen oysters (with horseradish cream & caviar), six chilled clams & six chilled mussels.	

LITTLE CHILL SEAFOOD TOWER	\$70.00
A half Maine lobster, four cocktail shrimp, four peel-and-eat shrimp, quarter-pound of chilled King crab, 2oz tuna tataki, six Moscow-style oysters (with horseradish cream & caviar), three chilled, pickled clams & three chilled, pickled mussels.	

SOUPS & CHOWDERS 3

SEAFOOD GUMBO	AVAILABLE OPTIONS
A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.	by the cup: \$7.00
	by the bowl: \$11.00
	bowl of gumbo with a side salad or small caesar salad: \$16.00

LOBSTER BISQUE	AVAILABLE OPTIONS
Rich lobster stock simmered with sherry, cream & spices. Topped with black caviar & chopped lobster tail. Served with crostini.	by the cup: \$10.00
	by the bowl: \$14.00
	bowl of bisque with a side salad or small caesar salad: \$19.00

HOUSE NEW ENGLAND CLAM CHOWDER	AVAILABLE OPTIONS
Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.	by the cup: \$7.00
	by the bowl: \$11.00
	bowl of chowder with a side salad or small caesar salad: \$16.00

SALADS 6

COCONUT FRIED SHRIMP	\$18.00
Coconut fried shrimp served on a tropical salad with tangy orange vinaigrette & orange dipping sauce.	

SEARED AHI TUNA SALAD	\$22.00
Rare Yellowfin tuna on top of baby greens served with mandarin oranges, almonds & balsamic dressing.	

GREEK SALAD	\$13.00
Fresh cherry tomatoes, Kalamata olives, English cucumber & rich Feta cheese served over a bed of Romaine lettuce with zesty Greek dressing.	

CAESAR SALAD	AVAILABLE OPTIONS
Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.	Regular: \$13.00
	Side Salad: \$8.00

DEEP LAGOON'S HOUSE SALAD	AVAILABLE OPTIONS
A healthy blend of crisp salad greens topped with sliced tomato, cucumber & carrots served with your choice of dressing.	Regular: \$13.00
	Side Salad: \$8.00

TROPICAL SEAFOOD SALAD	\$23.00
Sauteed shrimp & scallops over baby greens, mandarin oranges, tomatoes, cucumbers, craisins & raspberry vinaigrette.	

DEEP LAGOON CHEF SELECTIONS 9

GROUPER OSCAR	\$42.00
Sauteed Fresh Black grouper served over a bed of jasmine rice. Topped with fresh hand-picked lump crab meat, hollandaise sauce, asparagus & bell pepper confetti.	
TROPICAL MAHI	\$29.00
Blackened fresh Mahi, topped with a homemade mango salsa. Served over mashed sweet potatoes & fried plantains.	
CEDAR PLANK SALMON	\$33.00
Bourbon glazed salmon, grilled on a cedar plank. Paired with sweet potato croquettes & fresh grilled zucchini & squash.	
STUFFED HOGFISH	\$39.00
Hogfish stuffed with our lump crab stuffing & broiled. Topped with hollandaise sauce & sided with rice pilaf & green beans.	
CHILI RUB TRIPLETAIL	\$33.00
Fresh tripletail rubbed with sweet chili & secret spices, then grilled to perfection. Topped with avocado salsa & served over yellow rice & chef's select vegetable.	
SWORDFISH NEAPOLITAN	\$35.00
Swordfish prepared in white wine, garlic, artichokes, tomato & basil. Served with wild rice & steamed broccoli.	
HOGFISH LAGOON STYLE	\$39.00
Hogfish prepared in white wine, garlic, pine nuts, tomato & basil. Served with crushed red bliss potatoes & steamed broccoli.	
MAHI THERMIDOR	\$34.00
Mahi prepared lightly sauteed with chunks of spiny lobster, simmered in sherry wine cream & topped with jumbo lump crab. Served with creamy risotto & summer squash.	
GROUPER ROCKEFELLER	\$42.00
Grouper prepared with creamy sauteed spinach, applewood bacon chunks, parmesan cheese, jumbo lump crab meat, & finished with rich hollandaise sauce. Served with crushed red bliss potatoes & chef's select vegetable.	

FRESH FISH & RAW BAR 16

HOGFISH	AVAILABLE OPTIONS
	5oz: \$25.00
	8oz: \$35.00
BLACK GROUPER	AVAILABLE OPTIONS
	5oz: \$25.00
	8oz: \$35.00
MAHI	AVAILABLE OPTIONS
	5oz: \$19.00
	8oz: \$28.00
YELLOWFIN TUNA	AVAILABLE OPTIONS
	5oz: \$18.00
	8oz: \$28.00
TRIPLETAIL	AVAILABLE OPTIONS
	5oz: \$18.00
	8oz: \$28.00

SALMON	AVAILABLE OPTIONS
	5oz: \$22.00
	8oz: \$32.00

WHOLE SNAPPER

Market Price - Please allow for longer cook time - ordering before appetizer recommended

SWORDFISH	AVAILABLE OPTIONS
	5oz: \$19.00
	8oz: \$29.00

LARGE SHRIMP	\$24.00
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KING CRAB

Market Price

SEA SCALLOPS	\$34.00
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ALASKAN SNOW CRAB

Market Price

WHOLE MAINE LOBSTERS

Market Price

LOBSTER TAILS

Market Price

CHICKEN	\$20.00
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STONE CRAB

Market Price - Oct. 15-May1

CHOOSE YOUR PLATE 3

PLATTER

Platters include: your choice of two sides (or Premium sides for two dollars each).

SALADS

Deep Lagoon's House Salad, Caesar Salad.

SANDWICH

Served on a toasted bun with lettuce, tomato, & pickle. Served with your choice of two sides (or Premium sides for two dollars each). Add cheese to your sandwich for one dollar.

SEASON IT UP 4

BLACKENED

Cajun Seasoning

BROILED

Garlic & herb

FRIED	
Lightly dusted	
SAUTEED	
White wine, lemon & butter	

RAW BAR 5

GULF OYSTERS ON THE HALF SHEEL (OR STEAMED)	AVAILABLE OPTIONS
	Dozen: \$26.00
	Half Dozen: \$14.00
CLAMS ON THE HALF SHELL (OR STEAMED)	AVAILABLE OPTIONS
	Dozen: \$20.00
	Half Dozen: \$12.00
PEEL & EAT SHRIMP (COLD, HOT, OR OLD BAY)	AVAILABLE OPTIONS
	Pound: \$28.00
	Half Pound: \$15.00
SHRIMP COCKTAIL	\$14.00
Jumbo chilled Gulf shrimp served with our signature cocktail sauce.	
COLOSSAL SHRIMP	\$12.00
Served with our signature cocktail sauce.	

DISHES & DINNERS 9

DEEP LAGOON'S FISH & CHIPS	AVAILABLE OPTIONS
Your choice of Tripletail or Hogfish pieces, dusted in our unique breading & deep fried to a golden brown, served with our French fries & homemade coleslaw.	Tripletail: \$25.00
	Hogfish: \$35.00
FRIED OYSTERS	\$24.00
Plump, Gulf-caught select oysters gently dusted in our traditional coating then carefully deep fried to a golden brown.	
COLOSSAL SHRIMP	\$56.00
Four shrimp served fried, blackened or sauteed with lemon, butter, white wine, & Garlic.	
HOMEMADE COCONUT SHRIMP	\$22.00
Served with an orange marmalade dipping sauce.	
CAPTAIN'S PLATTER	\$40.00
A succulent combination of shrimp, grouper, & scallops. Prepared any one way, choose from: Blackened, Broiled, Fried or Grilled.	
FRIED CLAM STRIPS	\$19.00
Perfectly sliced strips of succulent clam, lightly dusted and deep fried to a golden brown.	
BONE-IN RIBEYE	\$49.00
Bone-in choice 14oz ribeye cooked to your liking, served with grilled asparagus, & your choice of one side. Finished with a light basting of maitre d'butter.	

FILET	\$48.00
A petite 6oz angus choice graded steak seasoned & grilled. Served with a baked potato, grilled asparagus & a side of sauce bearnaise.	

CHICKEN MARSALA	\$24.00
Sauteed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms. Add a Lobster Tail \$25, Add a Colossal Shrimp \$12 each	

PASTA 3

SHRIMP SCAMPI OR ALFREDO	\$24.00
Tossed in a white wine, lemon butter garlic or alfredo sauce. Served over linguini & topped with Asiago cheese.	

SEAFOOD FRA DIAVOLO	AVAILABLE OPTIONS
Sauteed shrimp & scallops tossed in our tangy Fra Diavolo sauce & served over linguini.	Regular: \$24.00
	Substitute Chicken: \$20.00

LOBSTER VODKA PASTA	\$36.00
Creamy vodka sauce with diced tomatoes, shaved parmesan cheese, minced tarragon & garlic crostinis.	

SANDWICHES & TACOS 3

OYSTER SANDWICH	\$24.00
A generous portion of Gulf-caught select oysters, lightly dusted, deep fried to a golden brown.	

HAMBURGER	\$17.00
Cooked to your specifications & topped with American or Cheddar with lettuce, tomato & pickle on a toasted bun. Add bacon for a dollar.	

TACOS	AVAILABLE OPTIONS
Your choice of fare fried, grilled or blackened in two flour tortillas with shredded cabbage, cheese & chipotle sauce. Served with avocado pico de gallo.	Tripletail: \$23.00
	Shrimp: \$21.00
	Chicken: \$20.00

CHILDREN'S OPTIONS 7

FRIED SHRIMP	\$9.00
GRILLED CHICKEN	\$8.00
HOT DOG	\$8.00
FISH N' CHIPS	\$8.00
CHICKEN FINGERS	\$8.00
CHEESEBURGER	\$8.00
LINGUINE PASTA WITH BUTTER OR MARINARA	\$8.00

SIDES 2

REGULAR SIDES

AVAILABLE OPTIONS

- Broccoli: \$4.00
- Coleslaw: \$4.00
- Butter Whipped Mashed Potatoes: \$4.00
- Mashed Sweet Potato: \$4.00
- Locally sourced Green Beans: \$4.00
- French Fries: \$4.00
- Jasmine Rice: \$4.00
- Saffron Yellow Rice: \$4.00

PREMIUM SIDES

AVAILABLE OPTIONS

- Squash Medley: \$6.00
- Onion Rings: \$6.00
- Roasted Baby Bella Mushrooms: \$6.00
- Fried Plantains: \$6.00
- Chef's Seasonal Vegetable: \$6.00