

Hurricane Patty's

69 Lewis Blvd At Rivers Edge Marina 32084-4251 · +19043427338 · Updated: Jan 14, 2026

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STARTERS 8

Hurricane Crab Dip

\$14.95

Signature house recipe of crab meat, sweet red and green peppers, onions, and tomatoes in a creamy cheese dip. Served with freshly fried tri-colored tortilla chips

Mahi Mahi Bites

\$13.95

Strips of Mahi fillet lightly breaded and fried to perfection. Served with Key lime tartar sauce

Lake George Gator Bites

\$15.95

A half pound of triple tenderized gator tail served blackened or fried with Cajun ranch

Cheese Quesadilla

AVAILABLE OPTIONS

A blend of cheddar and Monterey jack cheese. Served with sour cream and salsa

\$8.95

Add Shrimp: \$5.95

Add Chicken: \$4.95

Fried Pickles

\$9.95

Kosher Dill pickle chips lightly breaded and fried. Served with zesty dipping sauce

Caribbean Nachos

AVAILABLE OPTIONS

Tri-colored tortilla chips topped with cheddar-jack cheese, black beans, tomatoes, green onions, and jalapeños

\$10.95

Add Shrimp: \$5.95

Add Chicken: \$4.95

Hurricane Shrimp

\$13.95

A generous portion of shrimp lightly breaded and tossed in a creamy chili Thai sauce

Peel-N-Eat Shrimp

\$14.95

Half pound of shrimp served hot or chilled with lemon and your choice of drawn butter or cocktail sauce

SOUPS 4

New England Clam Chowder

AVAILABLE OPTIONS

Traditional, loaded with clams and potatoes

Cup: \$4.95

Bowl: \$7.95

Minorcan Clam Chowder

AVAILABLE OPTIONS

Spicy red chowder with potatoes, clams, vegetables and datil peppers

Cup: \$5.95

Bowl: \$8.95

Cuban Black Bean Soup

AVAILABLE OPTIONS

Flavored with datil andouille sausage and cumin. Topped with cheese, sour cream, tomatoes, and scallions

Cup: \$4.95

Bowl: \$7.95

Hurricane Seafood Chowder

A blend of our New England and Minorcan Clam Chowders with a splash of garlic, shrimp, and fresh catch

AVAILABLE OPTIONS

Cup: \$6.95

Bowl: \$9.95

SALADS 4

Hurricane Salad

\$9.95

Crisp baby greens topped with tomatoes, cucumbers, croutons, and shredded cheddar jack cheese

Caesar Salad

\$9.95

Fresh romaine lettuce mixed with our homemade Caesar dressing, parmesan cheese and croutons

Seafood Salad Stuffed Avocado

\$16.95

One whole vine ripened Haas avocado stuffed with seasoned shrimp and crab salad

Island Chef Salad

\$16.95

Sliced ham, turkey, boiled egg, avocado, bacon, Swiss and cheddar cheese, tomatoes, and cucumber over gathered greens with your choice of dressing. Topped with caribbean jerk seasoning

ENTRÉES 8

Granny's Meat Loaf

\$16.95

Slow baked meat loaf on a bed of garlic mashed potatoes topped with a mushroom gravy

Island Pot Roast

\$18.95

Tender roast beef, baby carrots, celery, red onion, and roasted garlic mashed potatoes served in an island style gravy

New York Strip Steak

\$23.95

14 ounce hand-cut Black Prime Angus steak, served with mashed potatoes and veggies

Fish and Chips

\$21.95

A large portion of North Atlantic Cod beer battered and lightly fried. Served with French fries, hushpuppies, slaw, Key Lime tartar sauce and lemon

Balsamic Glazed Grilled Chicken

\$18.95

Tender chicken breasts painted with balsamic glaze, char-grilled, and served on a bed of Floribbean rice with fresh vegetables

Patty's Crazy Crab Cakes

\$21.95

Crab cakes fried, seared, or blackened, with more crab than cake. Served with Floribbean rice and coleslaw

Fried Shrimp Basket

\$23.95

Lightly breaded and fried to a crispy golden brown. Served with French fries, hushpuppies and our homemade cocktail or tartar

Down South Shrimp and Grits

\$23.95

Grilled shrimp served over smoked gouda cheese grits topped with fresh scallions, diced tomatoes, and bacon, then drizzled with our roasted garlic red pepper cream sauce

OFF THE HOOK 4

Sun Downer Salmon

\$19.95

Atlantic salmon pan-seared and topped with Key lime Pussers Rum glaze. Served with Floribbean rice and chef's seasonal veggies

Mahi	\$22.95
Served with Floribbean rice and fresh veggies	
Grouper	\$26.95
Served with Floribbean rice and fresh veggies	
Fresh Catch	\$24.95
Served with Floribbean rice and fresh veggies	

WINGS ¹

10 Jumbo Wings	\$15.95
Includes choice of 1 or 2 sauce blends, carrots, celery, and choice of Ranch or Blue cheese dip	

PASTAS ³

Fettuccine Alfredo	AVAILABLE OPTIONS
Parmesan cheese, heavy cream, and garlic over Fettuccine	\$16.95
	Add Shrimp: \$5.95
	Add Chicken: \$4.95

Ragin' Cajun	AVAILABLE OPTIONS
Andouille sausage and chicken in a red pepper cream sauce over Cavatappi	\$19.95
	Add Shrimp: \$5.95

Seafood Pasta	\$22.95
Shrimp, fish, clams, and mussels in a white wine cream sauce tossed with Cavatappi and garnished with green onions	

BOWLS ³

Caribbean Chicken Bowl	\$16.95
Jerked chicken breast served over Floribbean rice, black beans, and shredded lettuce. Finished with spicy cajun ranch dressing	

Key Lime Shrimp Bowl	\$17.95
Jumbo shrimp marinated in fresh Key Lime juice and lightly sauteed. Served over a bed of Floribbean Rice, black beans, and shredded lettuce. Finished with spicy cajun ranch dressing	

Tuna Poke Bowl	\$18.95
Yellowfin Tuna lightly seared and served rare over Floribbean rice, black beans, shredded lettuce, and pineapple. Drizzled with teriyaki glaze	

SEAFOOD BOILS ²

Shrimp Boil	\$24.95
An Oyster Creek tradition! One pound of wildcaught shrimp, Datil Andouille sausage, corn on the cob and potatoes tossed in garlic butter and Hurricane seasoning	

Lowcountry Boil	\$38.95
A platter of shrimp, clams, mussels, oysters, Datil Andouille sausage, corn, and potatoes	

HOLD'EMS ⁵

Patty's Burger

Hand formed, char-grilled with the perfect amount of spices

AVAILABLE OPTIONS

\$11.95

Add Your Choice of American, Swiss, Pepper Jack, Cheddar, Provolone, or Bleu Cheese for:

\$1.00

Add Bacon: \$2.00

Blackened Chicken Sandwich

\$13.95

Island blackening spice rubbed chicken breast. Seared on a cast iron griddle, and served on a buttery toasted brioche bun with pepper jack cheese, lettuce and tomato

Turkey & Swiss BLT

\$12.95

Smoked turkey, bacon, and swiss cheese on buttered Texas toast. Covered with garlic mayo and topped with leaf lettuce and vine Ripened tomatoes

Fish Sandwich

AVAILABLE OPTIONS

Fried fillet of Fish

\$12.95

Blackened or Grilled - Catch of the Day: \$16.95

Blackened or Grilled - Mahi: \$16.95

Blackened or Grilled - Grouper: \$18.95

Philly Cheese Steak

\$14.95

Beef or Chicken seared and served with red & green peppers, mushrooms, onions topped provolone cheese

TACOS 5

Jerked Chicken Tacos

\$9.95

Jerked Chicken, Shredded lettuce, tomatoes, green onions, cheese, and Datil sauce

Hurricane Shrimp Tacos

\$12.95

Shredded lettuce, green onions, and cheese

Baja Tacos

\$13.95

Grilled Mahi, Cajun slaw, and cheese

Blackened Gator Tacos

\$16.95

Spicy gator, shredded lettuce, topped with Cajun ranch

Ahi Tuna Taco

\$14.95

Teriyaki soy marinated ahi tuna on a bed of crunchy cabbage topped with our wasabi sweet chili lime aioli and sprinkled with sesame seeds

ENTREES 6

Granny's Meat Loaf

\$10.95

Slow baked meat loaf on a bed of garlic mashed potatoes topped with a mushroom gravy

Island Pot Roast	\$14.95
Tender roast beef, baby carrots, new potatoes served in an island style gravy	
Fried Shrimp Basket	\$14.95
Lightly breaded shrimp fried to a crispy golden brown. Served with french fries and hushpuppies	
Down South Shrimp & Grits	\$14.95
Grilled shrimp over cheddar cheese grits. Topped with fresh scallions, diced tomatoes, and bacon	
Fish & Chips	\$15.95
Cod beer-battered and lightly fried. Served with french fries, hushpuppies and slaw	
Crab Cakes	\$16.95
Two large crab cakes made with a generous portion of crabmeat. Served fried, seared or blackened with french fries	

APPETIZERS 15

Hurricane Crab Dip	\$9.95
Signature house recipe of crab meat, sweet red and green peppers, onions and tomatoes in a creamy cheese dip. Served with tri-colored tortilla chips	
Mozzarella Cheese Sticks	\$6.95
Lightly breaded, cooked crisp and served with our homemade marinara sauce	
Fried Pickles	\$6.95
Lightly breaded and fried with zesty dipping sauce	
Fresh Vegetables	\$7.95
Vegetable medley of green beans, zucchini, and Summer squash, breaded and fried to a golden brown	
Homemade Potato Skins (5)	\$7.95
Smothered with cheese, bacon and scallions	
Stuffed Mushrooms	\$9.95
Fresh Silver Dollar (5) mushrooms stuffed with crab meat and topped with roasted pepper cream sauce and parmesan cheese	
Jerk Chicken Quesadilla	\$10.95
Filled with jerk chicken and cheese. Served with sour cream and mango salsa	
Crab Cakes	\$9.95
Prepared with lump and claw crabmeat and served with homemade datil tartar sauce. Datil style crab cakes also available	
Calamari	\$9.95
Tender tubes, thinly sliced and flash-fried crisp. Served with marinara sauce	
Gator Fritters	\$9.95
Freshly ground gator tail meat fried golden, mixed with red peppers and scallions. Served with Cajun ranch dipping sauce	
Gator Tail	\$11.95
Fresh Florida gator tail, blackened or fried and served with Cajun ranch	

Coconut Shrimp**\$9.95**

Six large shrimp hand-breaded in coconut and lightly fried. Served with fresh pineapple chutney

Mahi Fingers**\$10.95**

Diced mahi lightly breaded and fried to perfection. Served with tartar sauce

Caribbean Chicken Nachos**\$10.95**

Patty's jerk chicken with melted Monterey Jack cheese on tri-colored chips topped with tomatoes, green onions and jalapeños. Served with salsa and sour cream

Swamp Basket**\$12.95**

A delicious combination of wild-caught gator, crawfish and catfish, seasoned with spices and lightly breaded

RAW BAR 5**Oysters (Raw or Steamed)****AVAILABLE OPTIONS**

1/2 Dozen: \$8.95

Dozen: \$15.95

Steamed Blue Mussels**\$8.95**

Fresh steamed mussels poached in white wine garlic and lemon

Peel & Eat Shrimp (Hot or Cold)**AVAILABLE OPTIONS**

1/2 Lb: \$11.95

1 Lb: \$17.95

Steamed Crawfish**\$9.95**

Fresh steamed crawfish

Steamed Middleneck Clams**\$11.95**

12 Fresh steamed clams poached in white wine garlic and lemon

SOUPS AND SALADS 8**Soup of the Day****AVAILABLE OPTIONS**

Ask your server

Cup: \$3.95

Bowl: \$6.95

New England Clam Chowder**AVAILABLE OPTIONS**

Traditional, loaded with clams and potatoes

Cup: \$3.95

Bowl: \$6.95

Minorcan Clam Chowder**AVAILABLE OPTIONS**

Spicy red chowder with potatoes, clams, vegetables and datil peppers

Cup: \$3.95

Bowl: \$6.95

Hurricane Seafood Chowder**AVAILABLE OPTIONS**

A blend of our New England and Minorcan Clam Chowders but with a whole lot more seafood!

Cup: \$4.95

Bowl: \$7.95

Caesar Salad**\$7.95**

Fresh romaine lettuce mixed with our homemade caesar dressing, parmesan cheese and croutons

House Salad	\$6.95
Crisp baby greens topped with cherry tomatoes, cucumbers, onions, croutons, and shredded cheddar jack cheese	
Jamaican Cobb Salad	\$11.95
Jerk chicken, avocado, bacon, bleu cheese crumbles and tomato slices over gathered greens with your choice of dressing	
Seafood Salad Stuffed Avocado	AVAILABLE OPTIONS
Seasoned shrimp and crab salad stuffed into fresh avocado	Half: \$8.95
	Full: \$14.95

SALAD AND PASTA ADDITIONS 4

Shrimp	\$6.95
BBQ Salmon	\$6.95
Jerk Chicken	\$5.95
Crab Cakes	\$6.95

PATTY'S WINGS 2

Sauces

Teriyaki, Parmesan Garlic, Honey BBQ, Buffalo Blue Cheese, Cajun Ranch, Mild, Medium, Hot, Datil Mango, Datil

Dry Rubs

Lemon Pepper, Caribbean Jerk

GREAT BURGERS* 4

Hamburger	\$9.95
Char-grilled and cooked to order	
All American Cheeseburger	\$10.95
Choice of American, Swiss, Cheddar or Jack	
Bacon Cheeseburger	\$11.95
Choice of cheese and maple smoked thick slice bacon	
Hurricane Gut Buster	\$12.95
Burger with an attitude, with bacon, lettuce, tomato and red onion and mayo encased in two grilled cheese sandwiches	

PATTY'S BIG DOG 2

All American Dog	\$8.95
with sweet pickle relish and chopped white onions	
Datil Dog	\$8.95
with Datil BBQ sauce and grilled onions	

TACO TIME 3

Grilled Fish

Chicken Breast

Gulf Shrimp

LUNCH ENTREES 9

Fish and Chips **\$10.95**

A large fillet of North Atlantic Cod breaded and lightly fried. Served with French fries, slaw, tartar sauce and lemon

Lobster Gocce **\$11.95**

Teardrop-shaped egg pasta filled with minced lobster meat, mozzarella cheese, sherry, sweet cream butter and spices. Served with garlic bread

Crab Cakes **\$11.95**

Two large crab cakes made of claw and lump crabmeat. Served with french fries. Fried, Sautéed or Blackened

Shrimp and Grits **\$11.95**

Grilled shrimp served over cheddar cheese grits topped with fresh scallions and bacon then drizzled with our roasted garlic red pepper cream sauce

Chicken Strips **\$9.95**

Fresh cut chicken breast hand breaded and fried. Served with french fries

Shrimp & Andouille Pasta **\$11.95**

Sauteed shrimp and andouille sausage in a red pepper cream sauce and served over fettuccine with garlic bread

Fried Shrimp Basket **\$11.95**

Fresh shrimp battered in our own special breading and fried crisped golden brown. Served with our homemade cocktail sauce and french fries

Rum Barbeque Salmon **\$10.95**

Atlantic salmon char-grilled and basted with Pusser's rum BBQ sauce. Served with fresh vegetables

Pecan Encrusted Cobia **\$13.95**

Fresh fillet of Cobia, pecan crusted and seared to perfection. Served with Floribbean rice and fresh vegetables

FRESH SEAFOOD 12

Fish & Chips **\$15.95**

White flaky Cod lightly battered and fried golden. Served with fries and coleslaw

Crab Cakes **\$15.95**

Three crab cakes made of claw and lump crabmeat served fried or sautéed. Served with Floribbean Rice and coleslaw. Datil style crab cakes also available

Fried Shrimp Basket **\$15.95**

Local catch fried shrimp served with french fries and coleslaw

Coconut Shrimp	\$16.95
Fresh shrimp battered in our panko coconut breading and fried crisped golden brown. Served with our homemade pineapple chutney with Floribbean rice and fresh vegetables	
Stuffed Shrimp	\$18.95
Six large shrimp stuffed with our homemade crab stuffing then baked to perfection and topped with a garlic cream sauce. Served with chef's vegetable medley	
Lobster Gocce	\$17.95
Teardrop-shaped egg pasta filled with minced lobster meat, mozzarella cheese, sherry, sweet cream butter and spices, with a side of garlic bread	
Fried Coconut Grouper	\$22.95
Filet of coconut encrusted grouper served with fresh pineapple chutney, french fries and homemade coleslaw	
Shrimp and Grits	\$17.95
Grilled shrimp served over cheddar cheese grits topped with fresh scallions and bacon then drizzled with our roasted garlic red pepper cream sauce	
Shrimp & Andouille Pasta	\$16.95
Sautéed shrimp and andouille sausage in a red pepper cream sauce and served over fettuccine with garlic bread	
Pecan Encrusted Cobia	\$18.95
Fresh filet of Cobia, pecan crusted and seared to perfection. Served with Floribbean rice and fresh vegetables	
Honey Rum Glazed Salmon	\$18.95
Atlantic salmon char-grilled and basted with Pusser's rum BBQ sauce, topped with mango-papaya salsa. Served with garlic mashed potatoes and chef's vegetable medley	
Scallops	\$24.95
Tender fresh large sea scallops, served broiled with mashed potatoes and fresh vegetables	

FRESH CATCH OF THE DAY ²

Oven Broiled	\$19.95
Lightly dusted with salt and pepper and flash-broiled in the 500 degree oven with garlic butter and white wine. Served with garlic mashed potatoes and steamed vegetable medley	
St Augustine Style	\$22.95
Pan-seared with a light seasoning of salt and pepper, then topped with sautéed crawfish meat and lemon cream sauce. Served with garlic mashed potatoes and steamed vegetable medley	

SEAFOOD COMBOS ⁵

Fried Seafood Duo	\$22.95
A combination of fried shrimp and crab cakes. Served with fries and coleslaw	
Fried Seafood Platter	\$27.95
A combination of fried shrimp, scallops, crab cakes and grouper. Served with fries and coleslaw	

Lowcountry Boil

\$34.95

A platter of steamed shrimp, crawfish, clams, mussels, oysters, andouille sausage, corn and potatoes. Served with fries and homemade coleslaw

Broiled Seafood Trio

\$26.95

A combination platter of broiled grouper, shrimp and scallops. Served with Floribbean rice and fresh vegetables

Patty's Everything Platter

\$59.95

A combination of grilled shrimp, crab cakes, oysters, scallops, grouper, fresh clams, mussels and crawfish. Served with corn on the cob, sausage, red potatoes, fries and coleslaw

LANDLUBBERS 5

Key Largo Mixed Grill

\$17.95

Chicken breast and jumbo shrimp char-grilled and basted with Pusser's rum BBQ sauce. Served with fresh vegetables and Floribbean rice

Chicken Strips

\$11.95

Fresh cut chicken breast hand-breaded and fried. Served with fries and coleslaw

Island Pot Roast

\$15.95

Tender roast beef, baby carrots, garlic whipped mashed potatoes in an island style gravy

Pineapple Margarita Chicken

\$15.95

Grilled chicken breast marinated with pineapple margarita sauce. Served with fresh vegetables and Floribbean rice

14 Oz Handcut Rib-Eye

\$23.95

A center filet grilled and seasoned to your taste, topped with garlic herb butter. Served with baked potato and fresh vegetables

COCKTAILS 7

World Famous Hurricane

AVAILABLE OPTIONS

Light rum, dark rum, grenadine, passion fruit and orange juice. Garnished with a cherry and orange slice

\$6.00

Make It a Category 5 and Add a Pusser's Rum Floater For:

\$1.00

Painkiller®

AVAILABLE OPTIONS

Pusser's Rum, pineapple, orange juice and crème de coconut. Topped with freshly grated nutmeg

Levels #2: \$6.00

Levels #3: \$7.00

Levels #4: \$8.00

Bushwacker

\$8.00

Pusser's Rum, vodka, Kahlua, Bailey's, Frangelico, Amaretto, Crème de Cocoa, and ice cream all blended together

Sangria

\$7.00

Local San Sebastian red or white wine, orange juice and brandy

Voodoo Juice

\$9.00

Cruzan Orange, Pineapple, Banana, Coconut Rums with OJ, Pineapple, Cranberry Juices topped with Pusser's Gunpowder Proof Rum

Pina Colada

\$8.00

Malibu Rum, pineapple juice, crème de coconut and piña colada mix. Served frozen

Patty's Ghost

\$7.00

Cruzan light and dark rum, pineapple juice, orange juice, apricot brandy, lime juice and grenadine

DRAFTS 15

Amberbock

Ancient City

Blue Moon

Bud Light

Budweiser

Corona Lite

Dukes Cold Nose

Fat Tire

Michelob Ultra

Keywest Sunset Ale

Rotating Tap

Sam Adams

Stella Artois

Sweet Water 420

Yeungling

BOTTLES 15

Amstel Light

Angry Orchard

Bud Light

Bud Light Lime

Budweiser

Coors Light

Corona

Heineken

Land Shark

Michelob Ultra

Miller Lite

PBR

Red Stripe

Sam Adams

Yuengling Light

HOUSE WINES ³

Reds, Pinot Noir, Cabernet Sauvignon or Merlot **\$5.00**

Whites, Pinot Grigio or Chardonnay **\$5.00**

White Zinfandel or Moscato **\$5.00**

WHITE WINES ⁵

Riesling, Kungfu Girl, Washington **AVAILABLE OPTIONS**
\$8.00
\$23.00

Pinot Grigio, Estancia, Italy **AVAILABLE OPTIONS**
\$7.50
\$21.50

Chardonnay, Wente Vineyards, California **AVAILABLE OPTIONS**
\$8.00
\$23.00

Chardonnay, San Sebastian, St. Augustine **AVAILABLE OPTIONS**
\$7.50
\$21.00

Sauv Blanc, Matua, California **AVAILABLE OPTIONS**
\$8.00
\$23.00

RED WINES ⁶

Pinot Noir, Beringer Founders Estate, California

AVAILABLE OPTIONS

\$6.50

\$19.00

Malbec, Dona Paula, Argentina

AVAILABLE OPTIONS

\$8.00

\$23.00

Merlot, Beaulieu Coastal, California

AVAILABLE OPTIONS

\$7.00

\$20.00

Red Blend, Drops of Jupiter, California.

AVAILABLE OPTIONS

\$7.00

\$20.00

Cabernet Sauvignon, Estancia, California

AVAILABLE OPTIONS

\$9.00

\$26.00

Cabernet Sauvignon, San Sebastian, St. Augustine

AVAILABLE OPTIONS

\$7.50

\$21.00

DESSERTS 6

Key Lime Pie

Chocolate Silk Pie

Coconut Crème Pie

Peanut Butter Pie

Salted Caramel Cheesecake

Oyster Creek Mud Pie

DRINK SPECIALS 7

Draft Pints

\$2.50

Draft Pitchers

\$8.00

Well Cocktails

\$3.00

Call Cocktails

\$4.00

Premium Cocktails

\$5.00

Wine by the Glass

\$5.00

House Wine

\$3.00

FOOD SPECIALS ⁴

Chicken Quesadilla

Potato Skins

Two Gator Sliders

Buffalo Chicken Strips

BLOODY MARY BAR ¹

Bloodys

\$7.00

Love Bloody Mary's? You'll want to swing by on Saturdays and Sundays and build your own custom creation with our new Bloody Mary station!

HOUSE ³

Reds, Cabernet Sauvignon or Merlot

\$6.00

Whites, Moscato, Pinot Grigio or Chardonnay

\$6.00

White Zinfandel

\$6.00

WHITE ⁴

Chardonnay, Josh Cellars, California

AVAILABLE OPTIONS

\$8.00

\$23.00

Pinot Grigio, Josh Cellars, California

AVAILABLE OPTIONS

\$8.00

\$23.00

Riesling, Kungfu Girl, Washington

AVAILABLE OPTIONS

\$8.00

\$23.00

Sauv Blanc, Matua, New Zealand

AVAILABLE OPTIONS

\$8.00

\$23.00

RED ³

Pinot Noir, Beringer Founders Estate, California

AVAILABLE OPTIONS

\$7.00

\$19.00

Cabernet Sauvignon, Josh Cellars, California

AVAILABLE OPTIONS

\$8.00

\$23.00

Malbec, Layer Cake, Argentina

AVAILABLE OPTIONS

\$8.00

\$23.00

MAIN 5

Crème Brûlée Cheesecake

\$7.95

Combining two gourmet classics

Key Lime Pie

\$7.95

A tart, sweet and creamy Key West Lime custard baked in our homemade graham cracker crust

Chocolate Brownie Sundae

\$7.95

Warm brownies, chocolate and vanilla ice cream, topped with chocolate syrup, whipped cream, sprinkles and a cherry on top

Pumpkin Pie Cheesecake

\$7.95

New York style cheesecake blended with fresh pumpkin filling. Served with whipped cream

Peanut Butter Explosion

\$7.95

Brownie bottom with layers of chocolate cake filled with peanut butter mousse, topped with brownie pieces, drizzled with fudge, and finished with peanut butter mini chips

TRADITIONAL THANKSGIVING DINNER 1

Traditional Thanksgiving Dinner

\$18.95

Turkey and gravy, dressing, mashed potatoes green bean casserole, cranberry sauce and a roll

DAILY LUNCH SPECIALS 5

Monday - Baja Pork Sandwich

\$8.95

Slow roasted pork loin shredded and tossed in our Datil BBQ sauce and topped with Cajun slaw and served on a buttery brioche bun. Served with fries

Tuesday - Dos Tacos

\$7.95

Seasoned ground chuck nestled in warm tortillas and topped with Lettuce, tomato, and cheese. Served with homemade fresh-fried tortilla chips

Wednesday - 1/4 Lb Chili Dog

\$6.95

100% all beef dog grilled and topped with chili, cheese, and diced onion. Served with fries

Thursday - Chicken Parmesan Sandwich

\$8.95

Jumbo tender chicken topped with our very own marinara and shredded cheese. Served with fries

Friday - Fried Fish Sandwich

\$8.95

Deep fried cod atop a buttery brioche bun, with lettuce, tomato, and tartar. Served with fries

SOUP & SALAD 3

She Crab Soup Cup

Rich cream, crab, and sherry

Hurricane Salad

Crisp baby greens topped with tomatoes, cucumbers, croutons, and shredded cheddar jack cheese

Caesar Salad

Fresh romaine lettuce mixed with our homemade caesar dressing, parmesan cheese and croutons

DESSERT ²

Chocolate & Peanut Butter Explosion

Vanilla Cheesecake with Fresh Strawberry Topping

APPETIZER ¹

Crab Stuffed Mushrooms

\$9.95

Mushrooms stuffed with crab meat and topped with roasted pepper cream sauce and parmesan cheese

ENTREE ¹

Lobster Boil

\$19.95

1LB Lobster served with potatoes, corn and Andouille sausage tossed in special Oyster Creek seasoning

BEER ¹

Ancient City

\$5.00

Ancient City Galleon Golden Ale, Orange Amber Ale, Anatasia Island IPA

COCKTAIL ¹

Ginger Sea Dog

\$8.00

Pusser's Rum, ginger beer and a dash of Angostura Bitters. Garnished with a lime wedge