

Shells Seafood Restaurant

115 E Brandon Blvd 33511-5260 · +18136894691 · Updated: Jan 14, 2026

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STARTERS! 9

Shells Clam Chowder

The best clam chowder you'll ever eat! Chockfull of clams, potatoes, bacon and spices. Gourmet Magazine's been asking for our recipe since '88! You gotta try it!

AVAILABLE OPTIONS

Cup: \$4.50

Bowl: \$7.99

Peel N Eat Shrimp

Half pound of shrimp, simply seasoned, served hot

\$8.99

Shrimp and Crab Dip

Made fresh daily. Our original recipe chockfull of shrimp and jumbo lump crabmeat. Served with tortilla chips

\$7.99

Fried Mushrooms

3/4 pound, hand breaded and lightly fried

\$6.99

Crab Cakes

Two premium sauted jumbo lump crab cakes

\$11.99

Buffalo Shrimp

A half pound of hand-breaded shrimp tossed with our spicy Buffalo sauce. Served over tortilla chips with blue cheese & celery sticks

\$10.99

Coconut Shrimp

A 1/2 lb. of hand-breaded shrimp lightly fried then tossed in sweetened coconut milk. Served over tortilla chips with sweet Thai chili

\$10.99

Steamed Clams

A dozen fresh clams steamed in garlic, white wine and spices. Served in the shell

\$12.99

Oysters on the Half Shell

Big fat juicy oysters served on the half shell. Raw or Steamed

AVAILABLE OPTIONS

1/2 Doz: \$9.99

Doz: \$15.99

SAUTEE 12

Shrimp Pasta

Marinated shrimp and linguini tossed with fresh garlic, olive oil, California white wine and fresh cream

\$13.99

Classic Seafood Pasta

Shrimp, scallops and clams tossed with linguine in our garlic and white wine cream sauce

\$15.99

Shrimp Mezzo Mezzo	\$13.99
Mezzo Mezzo means half and half. Marinated shrimp, sliced mushrooms and penne pasta in a zesty blend of tomato sauce and garlic cream sauce	
Seafood Siciliano	\$15.99
Shrimp, scallops, and clams tossed with linguine, caramelized onions and grape tomatoes in our house made Italian broth	
Shrimp and Scallop Pasta	\$13.99
Marinated shrimp and sweet bay scallops tossed in linguini with fresh garlic, olive oil, California white wine and fresh cream	
Seafood Cioppino	\$15.99
A seafood stew of shrimp, scallops, fish, and clams simmered with grape tomatoes and caramelized onions in a our house made Italian broth. Served with seasoned rice	
Chicken Pasta	\$11.99
Blackened chicken and linguini tossed with fresh garlic, olive oil, California white wine and fresh cream	
Shrimp Godfather	\$13.99
Marinated shrimp tossed in linguine with caramelized onions and grape tomato in our house made clam broth	
Baby Lobster Pasta	\$16.99
Sweet baby lobster tails sauteed with linguine in our lobster cream sauce (Available only in season)	
Shrimp and Cheese Tortellini	\$14.99
Tri-colored tortellini stuffed with cheese and sauteed with shrimp in Shells' signature cream sauce with Parmesan cheese	
Manhattan Clams in Linguini	\$14.99
Indian River clams with tomatoes and caramelized onions in our house made Italian broth served over linguine	
Jambalaya	\$13.99
Blackened chicken, shrimp and andouille sausage sauteed with peppers and onions in our homemade creole sauce. Served over seasoned rice	

SPECIALTIES 7

The Big Easy	\$16.99
Blackened Mahi-Mahi smothered with shrimp, scallops, onions, tomatoes and mushrooms in a sun-dried tomato cream sauce. Served with seasoned rice and steamed veggies	
Crab Cake Dinner	\$15.99
Three premium jumbo lump crab cakes. Served with seasoned rice and steamed veggies	
Salmon Felix	\$18.99
Oscar's former roommate! Fresh salmon topped with jumbo lump crabmeat and roasted red peppers in a lobster cream sauce. Served with our seasoned rice over asparagus	
Bayou Chicken	\$14.99
Fresh chicken, blackened and topped with mushrooms, grape tomatoes, and caramelized onions in our sun-dried tomato cream sauce. Served with seasoned rice and steamed veggies	
Grilled Shrimp Skewers	\$15.99
Char-grilled shrimp on skewers, served with rice pilaf and steamed veggies	

Sea Scallop Skewers **\$21.99**

Two skewers of succulent sea scallops grilled to perfection. Served with seasoned rice and steamed vegetables

New York Strip Steak **\$21.99**

12 oz. hand-cut New York Strip served with parsley potatoes and asparagus

DEEP FRYER 5

Fried Shrimp **\$13.99**

1/2 lb of shrimp, fried golden brown served with parsley potatoes and mandarin slaw

Fried Scallops **\$13.99**

Sweet Bay Scallops fried golden brown and served with parsley potatoes and mandarin slaw

Fried Chicken Tenders **\$10.99**

Chicken tenders fried golden brown served with parsley potatoes and mandarin slaw

Fried Fish **\$11.99**

Fried whitefish with parsley potatoes and mandarin slaw

Fried Trio **\$15.99**

Freshly breaded fried shrimp, scallops & whitefish. Fried golden brown and served with parsley potatoes and mandarin slaw

SALADS 4

Tropical Chicken Salad **\$11.99**

Crispy coconut chicken atop fresh greens, strawberries, mandarin oranges, raisins, walnuts and toasted coconut. Raspberry Walnut Vinaigrette dressing

Side House Salad **\$2.99**

Mixed Greens, grape tomatoes, red onion, mixed cheese and croutons. Your choice of dressing

Salmon Caesar Salad

A classic! Crisp Romaine lettuce, croutons and shredded Parmesan cheese tossed with our classic Caesar dressing. Topped with fresh salmon

Side Caesar Salad **\$2.99**

Crisp Romaine lettuce, croutons and shredded Parmesan cheese tossed with our classic Caesar dressing

GET CRABBY 2

Snow Crab **\$29.99**

A delicate, sweet flavor. Get Crackin'! Served with drawn butter, parsley potatoes, and mandarin slaw

King Crab **\$49.99**

Succulent King Crab legs from the coldest Northern waters. Served with drawn butter, parsley potatoes, and mandarin slaw

FRESH CATCH BOARDS 2

The Big Easy Topping **\$4.99**

Shrimp, scallops, onions, tomatoes and mushrooms in a sun-dried tomato cream sauce

The Felix

\$5.99

Jumbo lump crabmeat and roasted red peppers in a lobster cream sauce

SANDWICHES 4

Bacon Cheddar Burger

\$10.50

Half pound Black Angus Sirloin burger topped with cheddar and hickory smoked bacon slices. Served with our house-made smokey ranch dressing

Mahi-Mahi Sandwich

Wild caught mahi-mahi - Grilled, Blackened or Fried. Served on a potato roll with tarter sauce

Honey Buffalo Burger

\$10.50

A half pound Black Angus Sirloin burger topped with pepper jack cheese and applewood smoked bacon slices. Drizzled with our house-made honey buffalo sauce

The Dirty Bird

\$12.99

Blackened chicken, applewood smoked bacon and pepper jack cheese served with our house-made smokey ranch dressing

SIDES 6

Parsley Potatoes

\$1.99

Rice Pilaf

\$1.99

French Fries

\$1.99

Cole Slaw

\$1.99

Steamed Veggies

\$1.99

Asparagus

\$2.99

ADD ON 4

Fried Shrimp

\$5.99

1/4 lb golden brown fried shrimp

Crab Cake

\$5.99

One jumbo lump crab cake with our zesty island sauce

Fried Scallops

\$5.99

1/4 lb sweet Bay Scallops fried golden brown

Scallop Skewers

\$10.99

A skewer of sea scallops grilled to perfection

DESSERTS 3

Key Lime Pie

\$5.99

Our "Island" recipe is made with real Key Lime juice and a homemade graham cracker crust. Served with whipped cream

Salted Caramel Cheesecake	\$5.99
The name says it all! Truly delicious	
Towering Chocolate Cake	\$8.99
A decadent, chocolate cake piled three layers high covered with a thick chocolate icing. Served with two scoops of vanilla ice cream.	

KIDS MENU 4

Fried Shrimp	\$5.99
1/4 lb hand breaded fried shrimp with fries	
Shrimp Pasta	\$5.99
Marinated shrimp and linguini tossed with fresh garlic, olive oil and cream	
Macaroni and Cheese	\$5.99
Kraft Mac n Cheese. Every kids favorite	
Fried Chicken Tenders	\$5.99
Hand breaded and lightly fried. Served with fries	

CRAFT COCKTAILS 5

House Margarita	\$5.00
Silver Tequila, House made sour mix. The perfect blend of sweet and sour	
Ode to Gaspar Rum Punch	\$7.50
A blend of light and dark rums mixed with fresh orange, pineapple and cherry juices. Topped with a floater of Myers Rum	
Grapefruit Hamingway	\$8.00
Fresh lime juice, grapefruit and light rum. A refreshing twist on a classic	
The Skinny	\$9.00
Patron Tequila, lime juice and agave. Simple and Skinny	
Strawberry Coconut Mojito	\$8.50
Fresh strawberries, coconut rum, lime and mint leaf	

MAIN 2

Bud Lt Draft	\$3.00
House Wines	\$4.00