

Sharing Starters

HOT WINGS

marinated and served buffalo style or Nashville hot 17

CAMP FRIES

fries, grouper, pimento cheese fondue, chopped smoked bacon, scallions 14

SMOKIN' FISH SPREAD

smoked to perfection, Saltine crackers & sliced jalapeños 13

CRACKER CRACKER SHRIMP

choice of homemade buffalo sauce or remoulade sauce 12

CRISPY CALAMARI

sweet & spicy Thai sauce 16

FIRE ROASTED OYSTERS

five fire roasted oysters, garlic key lime butter, Parmesan cheese 16 with bacon 17.9 GF

JALAPEÑO & CORN HUSHPUPIES

homemade remoulade sauce 8

JUMBO COCONUT SHRIMP

orange & ginger marmalade 15

CORNBREAD MUFFINS

six mini cornbread muffins, chipotle butter 7

Sides

SWEET POTATO FRIES 7

HERB FRENCH FRIES 5

MAC & CHEESE 7

VEGGIE SKILLET

zucchini, tomatoes, peppers & onions 7 GF

FINGERLING POTATO SKILLET

sautéed peppers & onions 7

CAJUN MAC & CHEESE

andouille sausage, sliced jalapeños, cherry tomatoes 9

STREET CORN

chargrilled, dressed with crema, & Cotija cheese, paprika 6 GF

SHUCK IT RAW BAR

PEEL N' EAT KEY WEST SHRIMP GF

1/2 pound 14
1 pound 22

SHRIMP AND SCALLOP VERACRUZ

bay shrimp, scallops, homemade veracruz sauce, tarro chips 12



RAW OYSTERS

on the half shell GF
1/2 dozen 12.9
dozen 24.9

CRACKER TOWER

5 raw oysters, 1/2 lb. peel n' eat shrimp, smokin' fish spread 28

FISH CAMP CEVICHE

snapper & shrimp, fresh lime juice, cilantro, diced jalapeño, red onions, mandarin oranges, baja oil, plantain chips 15

Handhelds

served with herb fries or slaw

NASHVILLE HOT FRIED CHICKEN

nashville hot seasoning, slaw, pickles, on a toasted brioche bun 16

JUST CAUGHT GROUPEUR

fried, grilled or blackened, shredded lettuce, tomato, red onion, tartar sauce 24

GROUPEUR TACOS

fried, 2 homemade corn tortillas, cilantro-lime cabbage slaw, queso fresco, cilantro crema, pickled red onions, sliced avocado 19 GF

SHRIMP PO BOY

blackened or fried, shredded lettuce, tomato, homemade remoulade sauce 17

SOUTHERN BBQ PORK

cracker slaw, on a toasted brioche bun, house pickles 15

LOBSTER ROLL

steamed cold water lobster meat chilled & mixed with mayo & celery - or served hot with drawn butter 28 - double it up add 10

CAPTAINS BURGER

white cheddar, lettuce, tomato, red onion, on a toasted brioche bun 15 with smoked bacon 17 with house bacon jam 17

Flatbreads

BBQ SHRIMP

red onions, mozzarella cheese, shrimp, bbq sauce, scallions, ranch dressing 15

SOUTH WEST CHICKEN

mozzarella cheese, grilled chicken, roasted corn salsa, black beans, pico de gallo, queso fresco, cilantro crema 16

ITALIAN

mozzarella cheese, roasted cherry tomatoes, basil, balsamic glaze 14

Salads

SOUTHERN WEDGE

iceberg wedge, cherry tomatoes, smoked bacon, everything bagel seasoning, blue cheese dressing 10 GF

CHEF SALAD

iceberg and romaine lettuce, ham, tomatoes, cucumbers, cheddar cheese, red onions, ranch dressing 13 GF

NEW SOUTH CAESAR

romaine, country ham, corn salsa, cornbread croutons, shaved Parmesan, buttermilk Caesar dressing 12

DIXIE GARDEN SALAD

mixed greens, carrot threads, cucumber, cherry tomatoes, red onions & cornbread croutons with dixie vinaigrette 8

Add to any salad:

grilled chicken 7 - grouper cake 7
grilled shrimp 9 - grouper filet 16
filet kebob 10

FRESH CATCH

"Caught By The Salt Cracker Charter Boys"

All served with white cheddar grits, street corn & a hushpuppy

BLACK GROUPEUR mkt GF

Stuffed +5 with shrimp, scallop & crab cornbread stuffing, lobster gravy

HOG SNAPPER 26

panko crusted and served Marina Style or Island Style
Marina Style +3 GF pan sautéed with garlic, tomatoes, capers, and onions

AMERICAN RED SNAPPER mkt GF

Island Style +3 GF with mango and papaya salsa

Sea

LOW COUNTRY BOIL
shrimp, clams, mussels, scallops,
cod, andouille sausage, corn,
potatoes, rustic
garlic toast 30

CAPTAINS PLATTER
golden fried jumbo shrimp,
scallops, and cod with herb
fries, slaw, and homemade
tarter sauce 28

**CHICKEN
& WAFFLES**
sweet tea brined, chopped
smoked bacon, maple syrup 17

CHEFS MEATLOAF
homemade mashed potatoes,
meatloaf, crispy onions,
pan gravy 17

NEW ORLEANS PASTA
jumbo shrimp, chicken, andouille
sausage, tomatoes, cajun cream
sauce, shaved Parmesan cheese,
peppers, onions, rustic
garlic toast 24

GROUPEL CAKES
two large cakes seared golden
brown, house rice, pan seared
veggies, and our famous
lobster gravy 19

GRILLED BBQ CHICKEN
marinated airline chicken breast,
homemade bbq sauce, sautéed
fingerling potatoes with onions,
peppers and roasted corn salsa,
chimichurri 19 **GF**

**BLACKENED BACON
WRAPPED SCALLOPS**
garlic cheddar grits, pan seared
veggies, citrus cream sauce 23 **GF**

**JUMBO
FRIED SHRIMP**
lightly battered and fried golden
brown, herb fries, cracker slaw,
homemade cocktail sauce 22
substitute for coconut shrimp +2

BEEF & REEF
one filet mignon kebob with
your choice of coconut shrimp
or jumbo fried shrimp,
house rice, street corn 25
add a 2nd kebob 8

STUFFED MAHI MAHI
shrimp, scallops & crab
cornbread stuffing, house rice,
street corn, lobster gravy 27

SHRIMP & GRITS
a bowl of pure southern
comfort, jumbo shrimp,
garlic cheddar grits,
andouille sausage, vegetables,
homemade biscuit 19

SURF N' TURF
bacon wrapped filet, blacked
shrimp skewer, homemade
mashed potatoes, sautéed
seasonal vegetables, house
chimichurri 28 **GF**

BONE IN RIBEYE
chargrilled, sautéed
fingerling potatoes, street
corn, chimichurri 39 **GF**

Land

ALL DAY HAPPY HOUR

Two for \$12 **BLOODY MARYS ★ RUM PUNCH**
HOUSE MARGARITAS ★ WELL DRINKS
HOUSE WINE ★ SANGRIA RED OR WHITE

Draft Beer

BUD LIGHT5
MICH ULTRA5
YUENGLING5
SHOCK TOP6
KONA BIG WAVE6
MODELO ESPECIAL7
STELLA ARTOIS7

Bottle Beer

BUDWEISER5
BUD LIGHT5
COORS LITE5
MILLER LITE5
MICH ULTRA5
CORONA6

FOSTER'S LAGER7
PACIFICO7
**3 DAUGHTERS:
BLEACH BLONDE ALE**7
**CIGAR CITY:
JAI ALAI**8
KELLER HAZE IPA8

DOS EQUIS: AMBER6
DOS EQUIS: LAGER6
HEINEKEN6
ANGRY ORCHARD CIDER ...6
NÜTRL, ASSORTED6
CORONA N/A6

Wine

	glass	bottle
SPARKLING		
Jaume Serra Cristalino, Brut, Spain	8	-
Prima Perla Prosecco, Italy	9	-
WHITE		
Pinot Gris King Estate, Oregon	12	42
Moscato Movendo, Italy	8	32
Chardonnay St. Francis, Sonoma, CA	10	36
Sauvignon Blanc Wairau River, New Zealand	11	39
ROSE		
Whispering Angel, France	11	39
RED		
Pinot Noir Meiomi, Sonoma, CA	12	42
Cabernet J. Lohr, Paso Robles	12	42
Freakshow, CA	10	42

SPECIALTY DRINKS



LOST COCONUT
Don Q Gold Rum, Coco Reàl,
pineapple and orange juice 10
add dark rum float +2

CORAL REEF
raspberry vodka, raspberry puree,
fresh lemonade 10

HIGH TIDE
Don Q Limon Rum,
watermelon schnapps,
Blackberry Reàl,
Sprite 10

KEY LIME MARTINI
Don Q Limon Rum, vanilla vodka,
lime juice, Coco Reàl, with a
graham cracker rim 12

ESPRESSO MARTINI
vanilla vodka, espresso,
Baileys, Kahlua 12



BUCKETS \$19

FL ORANGE & CREAM
Don Q Naranja Rum, vanilla vodka,
Coco Reàl, orange juice, ginger ale

SHARK BITE
Don Q Coco Rum, lime and pineapple
juice, blue curacao, Coco Reàl

ISLAND HOPPER
Don Q Passion Rum, lime juice,
Mango Reàl, ginger ale



Mocktails

All the flavor... None of the alcohol!

CRUISIN CRAN
cranberry juice, lemonade,
pomegranate, soda 7

FEELING PEACHY
fresh orange juice,
peach puree, Sprite 7

MANGO MULE
fresh squeezed lemonade, mango
puree, ginger beer, soda 7

