PP STIP VALIES

AHI TUNA APPETIZER*

SUSHI GRADE YELLOWFIN TUNA ENCRUSTED WITH SESAME SEEDS. SERVED WITH SEAWEED SALAD, JASMINE RICE CAKE, CUCUMBER WASABI, AND SWEET CHILI SAUCE. \$17

RAW OYSTERS**

PLUMP, JUICY OYSTERS SERVED ICED, ON THE HALF SHELL. SERVED WITH COCKTAIL SAUCE, AND HORSERADISH. 1/2 DOZ \$15 DOZ \$22

SMOKED FISH DIP

YELLOWFIN TUNA SMOKED IN HOUSE AND PREPARED WITH A BLEND OF FRESH HERBS AND SPICES. \$16

QUESADILLAS

MELTED CHEESE AND PICO DE GALLO LOADED IN A FLOUR TORTILLA. CHOOSE FROM:

BLACKENED OR GRILLED CHICKEN \$15 SHRIMP AND CRAB OR AHI TUNA* \$19

CHEESE FRIES

FRIES WITH MELTED SHREDDED CHEDDAR CHEESE & GARNISHED WITH BACON & SCALLIONS, SERVED WITH RANCH DRESSING. \$11

MOZZARELLA STICKS

SIX MOZZARELLA STICKS SERVED WITH MARINARA SAUCE. \$12

MUSSELS SAUTEED IN OUR CREAMY WHITE WINE AND GARLIC SAUCE, GARNISHED WITH TOMATOES, PARMESAN CHEESE, SCALLIONS AND SERVED WITH GARLIC BREAD, 1LB \$15

FRIED CALAMARI

LIGHTLY DUSTED AND FLASH FRIED. SERVED WITH MARINARA SAUCE, \$15

HOT BLUE CRAB & SHRIMP DIP

A PERFECT BLEND OF BLUE CRAB, SHRIMP, AND SPRINKLED PARMESAN, ACCOMPANIED WITH TORTILLA CHIPS, \$15

SHRIMP JALAPEÑO POPPERS

FRIED SHRIMP STUFFED WITH SIZZLING CHEESE AND JALAPEÑOS. \$13

BAM BAM SHRIMP

LIGHTLY FRIED SHRIMP TOSSED IN A DELICIOUS SWEET AND SPICY BAM BAM SAUCE GARNISHED WITH TOMATOES AND SCALLIONS. \$12

WINGS & FRIES

A POUND OF JUMBO WINGS SERVED WITH FRIES, CELERY AND BLEU CHEESE, CHOOSE FROM MILD, HOT, BONITA RED, TERIYAKI, TERIYAKI HOT, MEDITERRANEAN RUB, BBQ, OR SWEET HEAT BBQ SAUCE. \$16

PEEL & EAT SHRIMP

GULF PINK SHRIMP STEAMED AND SPRINKLED WITH FLORIDA BAY SEASONING. 1/2 LB \$16 LB \$25

CONCH FRITTERS

A BLEND OF CONCH MEAT AND SEASONINGS DEEP FRIED. \$12

TUNA BITES*

TRY THESE EITHER BLACKENED OR TERIYAKI STYLE. \$14

ADD A PROTEIN TO ANY OF THESE SALADS. CHICKEN BREAST ADD \$6; SHRIMP, MAHI, TUNA, OR SALMON ADD \$7; GROUPER ADD \$11

PARADISE SALAD - FRESH SPRING MIX. CRAISINS, RED ONIONS. TOMATOES, GORGONZOLA CHEESE, AND NATURAL WALNUTS TOSSED WITH A WHITE BALSAMIC VINAIGRETTE DRESSING, \$16

CAESAR SALAD - CRISP ROMAINE, SHAVED PARMESAN IN A TRADITIONAL CAESAR DRESSING. SERVED WITH GARLIC BREAD. \$15

KEY WEST SEAFOOD SALAD

SAUTÉED SHRIMP AND SCALLOPS OVER SPRING MIX WITH MANDARIN ORANGES, CRAISINS, TOMATOES, AND CUCUMBERS. DRESSED WITH PINEAPPLE-MANGO VINAIGRETTE, \$21

DRESSINGS:

PINEAPPLE-MANGO VINAIGRETTE • WHITE BALSAMIC VINAIGRETTE RANCH • BLEU CHEESE • FRENCH • KEY LIME HONEY MUSTARD ITALIAN • CAESAR • OIL & VINEGAR • THOUSAND ISLAND • POPPY SEED

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR COLESLAW OR SUBSTITUTE SWEET POTATO FRIES FOR \$4.00

GULF COAST GROUPER SANDWICH

ENJOY IT GRILLED, BLACKENED, JAMAICAN JERKED, OR FRIED. \$21 **CRUNCHY BATTERED \$22**

CRUNCHY GROUPER REUBEN

A FISH HOUSE FAVORITE. SERVED WITH THOUSAND ISLAND DRESSING, COLESLAW, AND SWISS CHEESE ON RYE BREAD, \$24

FISH HOUSE TACOS

TWO FLOUR TORTILLAS WITH CABBAGE, PICO DE GALLO, AND CHEDDAR JACK CHEESE. CHOOSE FROM:

CHICKEN \$16 MAHI, SALMON, TUNA OR SHRIMP \$19 **GROUPER \$21**

MAHI-MAHI SANDWICH

GRILLED, BLACKENED, OR JAMAICAN JERKED, \$17

PAN SEARED TUNA MELT*

SUSHI GRADE TUNA STEAK TOPPED WITH SWISS CHEESE, ROASTED GARLIC MAYO, LETTUCE, AND TOMATO. \$20

SALMON SANDWICH

HAVE IT GRILLED, BLACKENED, OR JAMAICAN JERKED. \$17

FRIED FISH SANDWICH

ATLANTIC COD DIPPED IN OUR HOUSE BEER BATTER AND LIGHTLY FRIED. \$15

CHICKEN BLT

ALL NATURAL GRILLED CHICKEN BREAST COVERED WITH MELTED PROVOLONE. WITH BACON, LETTUCE, AND TOMATO, \$15

ANGUS CHEESEBURGER*

½ POUND FRESH ALL NATURAL BURGER SERVED WITH YOUR CHOICE OF PROVOLONE, SWISS OR AMERICAN CHEESE, \$15 ADD BLEU CHEESE CRUMBLES \$2.00 ADD BACON \$2.00

HOUSE MADE SOURS

\$7
BY THE BOWL AND SERVED WITH OYSTER CRACKERS

NEW ENGLAND CLAM CHOWDER

RICH AND CREAMY WITH CHOPPED OCEAN CLAMS AND POTATOES.

SHRIMP & CORN CHOWDER

MILDLY SPICED CHOWDER WITH SHRIMP, ROASTED CORN, AND POTATOES.

*CONSUMER ADVISORY- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **RAW OYSTERS: THERE IS RISK ASSOCIATED WITH CON-SUMING RAW OYSTERS. IFYOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OFYOUR RISK, CONSULT A PHYSICIAN.

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BASKITIS

ALL BASKETS ARE FRIED TO PERFECTION.
SERVED WITH FRENCH FRIES AND COLESLAW
OR SUBSTITUTE SWEET POTATO FRIES FOR \$4.00
NO OTHER SUBSTITUTIONS

GROUPER

GROUPER CHUNKS LIGHTLY BREADED AND DEEP FRIED. \$23

CRUNCHY GROUPER

DIPPED IN OUR CRUNCHY CORNFLAKE BATTER & LIGHTLY FRIED. \$25

SHRIMP

FLASH FRIED GULF SHRIMP. \$18

COCONUT SHRIMP

GOLDEN FRIED COCONUT ENCRUSTED SHRIMP. \$20

FRIED OYSTERS

HAND SELECTED OYSTERS TOSSED IN SEASONED FLOUR AND FRIED TO PERFECTION. \$22

FISH BASKET

BEER BATTERED ATLANTIC COD FRIED TO PERFECTION. \$19

CHICKEN TENDERS

SOUTHERN BATTERED CHICKEN. \$14

CLAM STRIP BASKET

GOLDEN FRIED CLAM STRIPS, \$16

ENTRÉES

MOST ENTRÉES COME WITH YOUR CHOICE OF 2 SIDES. SUBSTITUTE A SIDE SALAD FOR \$4.00.

FRESH SHRIMP

GULF PINK SHRIMP SERVED LIGHTLY FRIED, GRILLED, BROILED, BLACKENED, OR JAMAICAN JERK. \$23

COCONUT SHRIMP

TASTY GOLDEN FRIED COCONUT ENCRUSTED SHRIMP. \$26

BROILED STUFFED SHRIMP

SIX SHRIMP STUFFED WITH OUR CRAB MEAT STUFFING. \$26

FRESH GROUPER

DELIVERED DAILY. ENJOY LIGHTLY FRIED, GRILLED, BROILED, BLACKENED, OR JAMAICAN JERK. \$30

CRUNCHY GROUPER PLATTER

FRESH GROUPER FILLET DIPPED IN A CRUNCHY CORNFLAKE BATTER AND LIGHTLY FRIED TO DELIVER A PERFECT CRUNCH. \$31

BROILED STUFFED GROUPER

FRESH GROUPER FILLET STUFFED WITH OUR CRAB MEAT STUFFING. \$32

FISH HOUSE FRIED COMBO

SHRIMP, OYSTERS, CLAM STRIPS, AND COD. \$27 SUBSTITUTE GROUPER \$32

FISH HOUSE TACOS

THREE FLOUR TORTILLAS WITH CABBAGE, PICO DE GALLO, AND CHEDDAR JACK CHEESE. CHOOSE FROM:

CHICKEN \$25 | MAHI, SALMON, TUNA OR SHRIMP \$29 GROUPER \$31

FRIED LOBSTER \$32

PASTAS

ALL PASTA DISHES GARNISHED WITH DICED TOMATOES, SCALLIONS & PARMESAN CHEESE SERVED WITH SIDE SALAD & GARLIC BREAD

SEAFOOD PASTA

PAN SEARED SHRIMP AND SCALLOPS SERVED OVER FETTUCCINE ALFREDO. \$25

BLACKENED CHICKEN PASTA

BLACKENED CHICKEN SERVED OVER FETTUCCINE ALFREDO. \$20

LOBSTER MAC-N-CHEESE

MAINE LOBSTER MEAT BLENDED WITH GRUYERE, CHEDDAR, AND PARMESAN CHEESE SAUCE. TOSSED WITH CAVATAPPI PASTA. \$27

SIDIES

FRENCH FRIES \$6

BAKED SWEET POTATO \$6

CREAMY COLESLAW \$6

SAUTÉED FRESH VEGETABLES \$6

HUSH PUPPIES \$6

BLACK BEANS AND RICE \$6

RED PARSLEY POTATOES \$6

SWEET POTATO FRIES \$6

NEW YORK STRIP STEAK*

12 OZ. USDA CENTER CUT NEW YORK STRIP STEAK. \$31

SURF & TURF*

12 OZ NEW YORK STRIP PAIRED WITH SHRIMP \$36 WITH 1/2 POUND OF SNOW CRAB LEGS. \$38 WITH STUFFED GROUPER \$43

SCALLOPS

PLUMP SEA SCALLOPS LIGHTLY FRIED OR BROILED IN OUR WHITE WINE SAUCE. \$27

BACON WRAPPED SCALLOPS

SEA SCALLOPS MARINATED IN LEMON JUICE, BROWN SUGAR, AND WRAPPED IN BACON AND THEN FLASH FRIED TO CRISP PERFECTION. \$33

SALMON

ENJOY BROILED, GRILLED, BLACKENED, OR JAMAICAN JERK. \$23

MAHI-MAHI

ENJOY BROILED, GRILLED, BLACKENED, OR JAMAICAN JERK. \$23

SEARED AHI TUNA* (2 ADDITIONAL SIDES NOT INCLUDED)
SUSHI GRADE YELLOWFIN TUNA ENCRUSTED WITH BI-COLOR SESAME
SEEDS. SERVED WITH SEAWEED SALAD, TWO JASMINE RICE CAKES,
CUCUMBER WASABI, AND SWEET CHILI SAUCE. \$27

YELLOWFIN TUNA*

ENJOY BROILED, GRILLED, BLACKENED, OR JAMAICAN JERK. \$23

ALASKAN SNOW CRAB

1 POUND OF SUCCULENT ALASKAN SNOW CRAB LEGS SERVED WITH DRAWN BUTTER. \$30

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