

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$14

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

TOBACCO ONIONS \$9

THINLY SLICED CRISPY RED ONION, SERVED W/ COMEBACK

WAGYU MEATBALLS \$15

BACON & BOURBON BOLOGNESE W/ PARMESAN

BACON WRAPPED GRILLED SHRIMP \$13 GF

SERVED WITH DRAWN BUTTER

FRIED BUTTON MUSHROOMS \$10

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

SEARED AHI TUNA \$18

8OZ TUNA, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

HAND - CUT CHEESE STIX \$13

CUT IN-HOUSE FROM NEVER FROZEN MOZZARELLA, SERVED WITH MARINARA

GRILLED THICK-CUT BACON SLICES \$14 GF

NUESKE'S APPLE WOOD BACON, HOMEMADE PEPPER JELLY & GOAT CHEESE

JUMBO LUMP CRAB CAKES \$21

TWO JUMBO LUMP CRAB CAKES OVER FRIED GREEN TOMATOES SERVED W/ SWEET & SPICY
REMOULADE

SEARED SCALLOPS \$22

U-10 DRY PACK DIVER SCALLOPS, SET ATOP PARMESAN RISOTTO CAKES, RESTING ON
FRIED GREEN TOMATOES, TOPPED W/ BEARNAISE

SOUP & GREENS

GREEK \$9 / \$16 GF

TOMATOES, FETA CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS, CUCUMBERS, PEPPERONCINI
PEPPERS, PURPLE ONIONS

GRILLEHOUSE'S SIGNATURE WEDGE \$9

CRISP ICEBERG LETTUCE, TOPPED WITH CHUNKY BLUE CHEESE DRESSING, MARINATED
TOMATOES, BACON & A TOUCH OF SWEET BALSAMIC DRIZZLE

STRAWBERRY WALNUT SPRING MIX \$9 / \$16 GF

CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN
FAT FREE RASPBERRY VINAIGRETTE

PECAN SPRING MIX \$9 / \$16 GF

SEASONED PECANS, DRIED CRANBERRIES, CRUMBLLED GORGONZOLA, CUCUMBERS,
MARINATED TOMATOES, PURPLE ONION, TOSSED IN A LEMON VINAIGRETTE

Add to Any Salad

ADD SHRIMP OR

CHICKEN \$6

SALMON \$9

TUNA \$11

LOBSTER & CRAB SHERRY BISQUE CUP \$8

CHEF'S RECOMMENDATIONS

THE OSCAR \$68

8OZ FILET TOPPED W/ ROYAL RED SHRIMP, LUMP CRAB, ASPARAGUS & BEARNAISE,
SET ATOP A JUMBO LUMP CRAB CAKE. INCLUDES 2 SIDES

BOATDOCK FILET \$65

8OZ FILET TOPPED W/ A WHOLE SAUTÉED LOBSTER TAIL, FINISHED W/ AN HERBED
CREAM SAUCE. INCLUDES 2 SIDES

CHARGRILLED BEEF SELECTIONS

"WE RECOMMEND STEAKS COOKED RARE, MEDIUM RARE OR MEDIUM."

35 DAY DRY AGED PRIME RIBEYE 16oz	(INCLUDES 2 SIDES)	\$55	GF
SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$44	GF
CENTER - CUT FILET 8oz	(INCLUDES 2 SIDES)	\$46	GF
CENTER - CUT FILET 10oz	(INCLUDES 2 SIDES)	\$51	GF
CENTER - CUT NEW YORK STRIP 16oz	(INCLUDES 2 SIDES)	\$42	GF

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$6	CHEF'S SAUTÉED MUSHROOM BLEND \$11 GF
TOASTED BLUE CHEESE \$5 GF	SAUTÉED CRAWFISH TAILS \$9 GF
THICK BACON & TOASTED BLUE CHEESE \$11	
BLACKENED CRAWFISH CREAM SAUCE \$6 GF	SWEET BALSAMIC GLAZE \$6 GF
GRILLED ROYAL RED SHRIMP (5) \$9	GRILLED BEER ONIONS \$5
FRIED SOFT SHELL CRAB (WHEN AVAILABLE) \$9	BROILED LOBSTER TAIL \$19
BUTTER SAUTÉED JUMBO LUMP BLUE CRAB MEAT \$15 GF	

MARY SAUCE \$13

SHRIMP, MUSHROOMS, CRAWFISH, CRAB & HERBS IN A DARK CREAMY WINE SAUCE

GULF COAST \$15 GF

LUMP CRAB, SHRIMP, CRAWFISH TAILS IN CAJUN BUTTER

CHEF'S RECOMMENDATION
THE LOBSTER \$48

WHOLE FRIED FLORIDA LOBSTER, SAUTEED BAY SCALLOPS, ROYAL RED SHRIMP, CHERRY TOMATOES, SUGAR SNAP PEAS, W/ A WHITE WINE PARMESAN SAUCE
SERVED W/ CRISPY BRUSSELS & PARMESAN TRUFFLE FRIES

FISH SELECTIONS

GULF FISH DE PROVENCE \$MKT

PANKO CRUSTED & FINISHED IN THE OVEN, TOPPED W/ A HERBS DE PROVENCE CREAM SAUCE & LUMP CRAB MEAT. OVER A FRESH VEGGIE & GOAT CHEESE RISOTTO, GARNISHED W/ ASPARAGUS

STUFFED FLOUNDER PICCATA \$42

CRAB & SHRIMP STUFFED SKIN-ON WHOLE GULF FLOUNDER OVER SMASHED POTATOES, TOPPED W/ A KEY LIME PICCATA CRAB SAUCE (1 SIDE)

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) \$29 GF

SEARED WITH A BEAUTIFUL CRUST, SET ATOP CRISPY BRUSSEL SPROUTS

DUELING SOFT SHELL CRABS (2 SIDES) \$26

FRIED CRISPY & SERVED OVER RICE WITH COMEBACK SAUCE

GRILLED SHRIMP SKEWERS (2 SIDES) \$25 GF

SERVED OVER RICE WITH DRAWN BUTTER

THE YARDBIRD \$24

MARINATED & GRILLED CHICKEN BREASTS TOPPED WITH GRILLED BEER ONIONS, BACON & MELTED PEPPER JACK CHEESE (2 SIDES)

PASTA MAC \$24

GRILLED CHICKEN, GRILLED SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS TOSSED W/ MAC SHELS & IN A BLACKENED GOUDA CHEESE SAUCE.
(1 SIDE)

INDIVIDUAL SIDE SELECTIONS

\$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE

BACON BRAISED CABBAGE GF

HERBED GARLIC SMASHED POTATOES GF

PARMESAN HAND-CUT FRIES GF

BAKED POTATO GF

SMOKED GOUDA MAC & CHEESE

CRISPY BRUSSELS W/ BACON, FETA & ONION GF

3 FRIED GREEN TOMATOES W/ COMEBACK

RICE PILAF GF

SWEET CREAM CORN

WHITE WINE & GARLIC SAUTÉED GREEN BEANS GF

***SMALL HOUSE OR *CAESAR SALAD** (*TEMPORARY \$3 UPCHARGE)

ENTRÉE HOUSE OR CAESAR SALAD \$21

(INCLUDES GRILLED CHICKEN OR GRILLED SHRIMP)

SUBSTITUTE SIDE SELECTIONS

GREEK OR WEDGE \$9 (PRICE INCLUDES TEMPORARY \$3 UPCHARGE)

WALNUT SPRING MIX OR PECAN SPRING MIX

SIDE SALAD (ADD \$6)

GOAT CHEESE & VEGGIE RISOTTO (ADD \$7)

KIDS MENU

(17 & UNDER, ADULTS ADD \$10, INCLUDES 1 SIDE)

POPCORN SHRIMP \$9 **FRIED CHICKEN TENDERS (2) \$7**

MINI CORN DOG NUGGETS \$7 **GRILLED CHICKEN BREAST \$8**

SMOKED GOUDA MAC W/ GRILLED CHICKEN \$10

**** 18% GRATUITY ADDED TO PARITIES OF 5 OR MORE****

**** 2.5% APPLIED TO CREDIT CARD PAYMENTS, CASH & DEBIT CARDS – NO FEE**

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”

*****Filets Ordered Med Well & Well Done Will Be Butterflied*****

