



THE NAUTI LOBSTAH

APOPKA, FL

Enjoy the best Northeastern & New England Seafood, Prime Steaks & more.

Home of The Biggest Lobster Roll in Florida!

⚓ APPETIZERS ⚓

Clams. Clams. Clams!



GLOUCESTER STEAMAHS — 25

Try this New England delicacy! One pound Gloucester steamer clams with herbed broth & drawn butter
ADD AN EXTRA POUND FOR ONLY +16!

CLAMS CASINO — 25

(10) Fresh Middleneck clams, bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

STEAMED LITTLE NECK CLAMS — 22

(12) Steamed little neck clams, fresh garlic, basil, grilled focaccia bread

CLAM CAKES — 13 (DOZ) / 7 (1/2 DOZ)

A Rhode Island favorite! Deep-fried balls of battered clams

STUFFIES — 13

(2) Quahog shells stuffed with chopped clams, linguica sausage, signature bread stuffing, onion, celery, fresh herb seasoning

From The Sea

LOBSTER MAC & CHEESE — 25

Cavatappi pasta tossed in five-cheese blend, topped with Parmesan Panko Crisp and Maine lobster

STEAMED SNOW CRAB LEGS — 33

(2) 7oz. Snow crab legs clusters, drawn butter, lemon

JUMBO LUMP CRAB CAKES — 25

(2) Pan-seared jumbo lump crab cakes, Chef Mike's remoulade sauce

FRIED CALAMARI — 16

1/2 pound calamari marinated in buttermilk, lightly breaded in seasoned flour, Chef Mike's remoulade sauce

CANADIAN BLACK MUSSELS — 18 (1LBS) / 12 (1/2LBS)

Canadian black mussels in herbed broth, fresh garlic, basil, grilled focaccia bread

CRAB STUFFED MUSHROOMS — 15

(4) Crab-stuffed mushrooms, Hollandaise sauce drizzle, lemon
Please allow extra preparation time

SMELTS — 18

1/2 pound sweet white fish, battered in buttermilk, crispy fried, Chef Mike's remoulade sauce, lemon

SHRIMP COCKTAIL — 16

(6) Chilled, tail-on shrimp, homemade cocktail sauce, lemon

SMOKED TROUT — 16

Smoked trout filet, served chilled, pickled onions, dill, fried capers, horseradish cream, mixed greens, grilled focaccia bread

From The Land

RATATOUILLE BAKE (VGN) — 16

Vegetable medley-filled zucchini boat, squash, tomato, onion, Pomodoro sauce, garlic, basil, fresh herbs, vegan mozzarella

FRIED GREEN TOMATOES (V) — 14

Hand-battered, golden-fried, with homemade Ranch dressing, Tiger horseradish sauce

FRIED ONION RINGS (V) — 12

Hand-battered, golden-fried, with homemade Ranch dressing, Tiger horseradish sauce

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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⚓ OYSTERS ⚓

EAST COAST OYSTAHS ON THE HALF SHELL** — 30 (DOZ)/ 16 (1/2 DOZ)

Freshly shucked, raw or steamed, James River Blue Point Virginia oysters, lemon, homemade cocktail sauce, Saltine crackers

OYSTAHS CASINO — 39 (DOZ) / 23 (1/2 DOZ)

James River Blue Point Virginia oysters, bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

⚓ SOUPS ⚓

NEW ENGLAND CLAM CHOWDAH — 11 (bowl) / 9 (cup)

Chef Mike's secret clam chowder recipe!

~ Add (3) Famous Rhode Island Clam Cakes! — +3

NEW ENGLAND LOBSTAH BISQUE — 12 (bowl) / 10 (cup)

Classically prepared with a touch of Sherry, topped with dollop of homemade whipped cream

⚓ HANDHELDS ⚓

Lobstah Rolls.

Sandwiches & Burgers

Served with Homemade Crispy Potato Chips & Remoulade Sauce

NEW ENGLAND LOBSTAH ROLL — MP

Chilled Maine lobster in herbed mayonnaise with chopped celery, crisp Bibb lettuce, toasted New England brioche roll

CONNECTICUT LOBSTAH ROLL — MP

Warm Maine lobster, crisp Bibb lettuce, toasted New England brioche roll, warm butter

DOUBLE STUFFED "UNCLE TONY STYLE" LOBSTAH ROLL — MP

Choose New England or Connecticut Style lobster roll, with DOUBLE the lobster meat!

WANT IT EVEN BIGGER?

GET OUR FAMOUS TWO-FOOT LOBSTAH ROLL!

LOBSTER BLT — MP

Maine lobster chilled tossed in herbed mayo or warm tossed in butter, toasted ciabatta roll, lettuce, tomato, thick-cut bacon

FRIED HADDOCK FISH SANDWICH — 27

Fried haddock fillet, Bibb lettuce, tomato, butter toasted hoagie

GRILLED CHICKEN SANDWICH — 17

Topped with grilled onions, Bibb lettuce, tomato, on a Brioche bun
~ Add Applewood Smoked Bacon — +2

CREEKSTONE BURGER* — 17

1/2 pound Creekstone Farms Premium Black Angus burger with choice of American, Swiss, or cheddar cheese, Bibb lettuce, tomato, pickle, onion on a Brioche bun
~ Add Applewood Smoked Bacon — +2
~ Make it a Double Burger! — +7

*Consuming raw or undercooked meat, eggs, poultry, or seafood increase your risk of contracting a foodborne illness – especially if you have certain medical conditions.

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

⚓ LOBSTAHS ⚓

Entrees served with TWO Classic Homemade Sides, unless otherwise noted.



THE BIGGEST LOBSTER ROLL IN FLORIDA! — MP / 175 OUR SIGNATURE 2-FOOT LOBSTER ROLL STUFFED WITH 2 POUNDS OF MAINE LOBSTER!

Your choice of New England or Connecticut-style lobster on a locally baked roll, buttered and griddled until golden.
Served with French fries and Chef Mike's homemade potato chips. Serves 1-4 as an entree. It's a showstopper!

MAKE IT BIGGER! - FOR THE BIGGEST LOBSTER ROLL IN THE WORLD,
ADD MORE LOBSTER! +35 per 1/2 pound of lobster

1.5 lbs Maine Lobster

Get your fresh Maine lobster prepared one of the following ways. Please allow 25 minutes preparation time.

BOILED OR BROILED MAINE LOBSTAH — 65

1.5 lbs Maine lobster boiled OR broiled topped with Ritz cracker crumbs, drawn butter, lemon

FISHERMAN'S STYLE BAKED STUFFED LOBSTAH — 68

1.5 lbs Maine lobster baked, stuffed with shrimp & scallops, topped with Ritz cracker crumbs, drawn butter, lemon

LOBSTAH THERMIDOR — 68

1.5 lbs Maine lobster, cooked, cracked open, shelled, baked in creamy lobster Sherry sauce with fresh Parmesan cheese topping

LAZY MAN'S STYLE LOBSTAH — 68

Named for the guest who's lucky enough to be served a lobster that requires no effort whatsoever! Your fresh Maine lobster will be cooked, cracked open, shelled, and tossed in butter and white wine. topped with Ritz cracker crumbs

~ For the ultimate indulgence, Add Sautéed Shrimp & Scallops +3

Maine Lobster Classics

BOILED MAINE LOBSTAH — 40

1 pound boiled Maine lobster, drawn butter, lemon

TWIN LOBSTAH TAILS — 59

(2) 7oz. cracker-crusting Maine lobster tails, drawn butter, lemon

~ Please no sharing.

four

THREE POUND SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — 155

FOR A LIMITED TIME, CHEF MIKE IS FLYING IN FOUR-POUND LOBSTERS FROM MAINE!

This stunning, fresh Maine lobster requires no effort from you! Cooked to order, cracked, shelled, sautéed in fresh butter and white wine with shrimp and scallops, and drizzled with Hollandaise sauce. Served with drawn butter & lemon.

Perfect to share with a loved one, or for one hungry lobster lover!

Can be prepared boiled or broiled upon request

STEAKS & CHICKEN

Entrees served with TWO Classic Homemade Sides,
unless otherwise noted.

24-OZ. CREEKSTONE BONE-IN RIBEYE* — 58

Bone-in 24oz. Creekstone Farms Premium Black Angus Ribeye steak, sautéed mushrooms, Bearnaise sauce

CREEKSTONE PORTERHOUSE* — 55

24oz. Premium Black Angus Porterhouse steak, sautéed mushrooms

CREEKSTONE RIBEYE* — 44

12oz. Premium Black Angus Ribeye steak, crispy fried onions, Bearnaise sauce

FILET MIGNON* — 40

6oz. Filet Mignon, Gorgonzola butter, Bearnaise sauce, grilled tomato

GRILLED CHICKEN BREASTS — 25

Two Boneless grilled chicken breasts drizzled with Balsamic Glaze, Yukon Gold garlic mashed potatoes, choice of one homemade classic side

MAKE IT A SURF & TURF

Add one of these seafood specialties to any entrée
and make it a delicious duo!

LOBSTAH TAIL — +32

Add a 7oz. Maine cold water cracker-crusting lobster tail to any entrée. Served with drawn butter, lemon

GRILLED SHRIMP — (6) +10 / (12) +15

Add (6) or (12) grilled shrimp to any entrée. Served with lemon

STEAMED SNOW CRAB LEGS — +15

Add (1) 7oz. Snow Crab Legs Cluster to any entrée. Served with drawn butter, lemon

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GF - All items topped with cracker crumbs can be made gluten-free upon request.

V = Vegetarian / VGN = Vegan. Inquire about modifications for plant-based dishes.

CHEF MIKE'S
LATEST FEATURES

⚓ **APPETIZERS** ⚓

CAJUN GROUPEUR BITES — 17

Fried or grilled, served with remoulade sauce and banana peppers

CLASSIC FRENCH-STYLE ESCARGOT — 15

(6) escargot with shallots, garlic, butter, basil, parsley, and white wine, topped with crispy breadcrumbs. Served with grilled focaccia bread

LOBSTER BITES — 25 *New!*

Tempura lobster served with hot honey dipping sauce

CHEF MIKE'S BAKED SEAFOOD DIP — 17

Daily selection of fresh fish and seafood, such as snapper, grouper, mahi, shrimp, and lobster tossed in a creamy five-cheese blend, topped with crispy breadcrumbs. Served with Lavash crackers

NAUTI SEAFOOD TOWER - 85

(4) Chilled Blue Point Raw Oysters on the half shell, (4) Shrimp Cocktail, Smoked Trout, Snow Crab Legs Cluster, Warm roasted Maine lobster tail, (4) Clams Casino, (4) Oystahs Casino, Steamed Canadian Black Mussels in garlic & white wine
**Please no substitutions. Selections subject to change at chef's discretion.*

⚓ **ENTREES** ⚓

Entrees served with TWO Classic Homemade Sides, unless otherwise noted.

Fish & Shellfish Creations

FLORIDA STONE CRABS — 55 (1 LB) / 85 (2LBS)

"LARGE" Fresh Florida Stone Crabs (4-5 claws per pound), served chilled with homemade mustard sauce or steamed with butter & sherry wine sauce

KING CRAB LEGS — 75 (1/2LB) 110 (1LB) *New!*

Broiled Alaskan King Crab Legs, split, topped with butter, white wine sauce & Parmesan crust. Served with drawn butter, lemon and choice of one classic homemade side

PAN-SEARED SHEEPSHEAD — 39

Sheepshead fish pan-seared, atop roasted pepper coulis, sweet bell peppers

PAN-SEARED CORVINA — 38

Corvina fillet pan-seared with Kalamata black olives, capers, and tomato, seasoned with fresh butter, citrus and fresh herbs

CRAB-STUFFED BAKED SHRIMP — 36

Baked shrimp stuffed with Jumbo Lump Crab, garlic and white wine sauce, drizzled with hollandaise sauce

PAN-SEARED WHOLE YELLOWTAIL SNAPPER — 42

Baked in a banana leaf with garlic and lemon
**Please allow for additional preparation time*

Lobster Creations

LOBSTER RISOTTO — 38

Risotto with Smoked Gouda and Parmesan cheese, sautéed mushrooms, onion, topped with Maine lobster. Served with grilled focaccia bread. Add a Classic Side for +3.25

ULTIMATE SEAFOOD NEWBURG — 59

Maine lobster, shrimp, jumbo scallops in creamy lobster Sherry wine sauce, served with grilled focaccia bread

Surf & turf Special

New!

CREEKSTONE FARMS BLACK ANGUS TOMAHAWK STEAK* & TWIN 7OZ. CRACKER-CRUSTED MAINE LOBSTER TAILS — 139

32oz. Creekstone Farms Premium Black Angus Tomahawk steak topped with sautéed mushrooms, Bearnaise sauce, with (2) 7oz. Cracker-Crusted Maine lobster tails with fresh drawn butter and lemon

⚓ **SEASONAL COCKTAILS** ⚓

New!

"HAVE IT YOUR WAY" NAUTI MULE COCKTAIL

Spirit of your choice, fresh lime juice, ginger beer, lime, mint

AMERICAN MULE:	Tito's Vodka— 11
IRISH MULE:	Jameson Irish Whiskey — 12
UK GIN MULE:	Hendrick's Gin — 13
KENTUCKY MULE:	Elijah Craig Kentucky Bourbon — 11
MEXICAN MULE:	Patron Blanco Tequila — 11
DRAGONBERRY MULE:	Bacardi Dragonberry Rum — 9

** Ask your server about our blackboard specials!*

WIN FREE LUNCH OR DINNER!
Subscribe To Our Newsletter for Monthly Giveaways & Specials!
Share Your Nauti Photos
Tag us @NautiLobstah



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⚓ SEAFOOD & FISH ENTREES ⚓

Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.

FISHERMAN'S PLATTER — 33 (2) / 38 (3)

All Fried or All Broiled Platter - Choose Two OR Three:
Fried boneless catfish, clam strips, scallops, shrimp, or flounder.
– NOTE: clam strips cannot be broiled

NEW ENGLAND FISH & CHIPS — 26

Beer-battered haddock, French fries, malt vinegar, & one additional homemade classic side

CRACKER-CRUSTED HADDOCK — 25

Haddock fillet topped with buttery Ritz crackers, seasoned with fresh butter, white wine, fresh herbs
(can be prepared gluten-free upon request)

CEDAR SMOKED GRILLED SALMON — 33

North Atlantic salmon smoked on cedar planks

BAKED SALMON W/ JUMBO LUMP CRAB — 35

Baked salmon medallions topped with jumbo lump crabmeat, Hollandaise sauce drizzle

PAN-SEARED CHILEAN SEA BASS — 48

Saffron beurre blanc sauce

CHEF MIKE'S FISH "BOUILLABAISSE" — 30

Chef Mike's daily selection of fresh fish, mushrooms, tomato, and fennel in a tomato saffron broth, served with grilled focaccia bread

CHEF MIKE'S CIOPPINO SEAFOOD STEW — 39

This bowl has it ALL! Daily catch, mussels, little neck clams, shrimp, crab claw, oyster, in a fennel lobster broth
**Add Linguine +5*

CRABMEAT STUFFED FLOUNDAH — 35

(2) Flounder fillets rolled with homemade crabmeat stuffing, topped with Ritz crackers, Hollandaise sauce drizzle
**Please allow extra preparation time - Please no sharing.*

PAN-SEARED JUMBO LUMP CRAB CAKES — 35

(3) Jumbo Lump Crab Cake, Chef Mike's remoulade sauce

STEAMED SNOW CRAB LEGS — 60

(5) 7oz. Snow crab legs clusters, drawn butter, lemon

FRESH JUMBO SCALLOPS — 38

(6) Pan-seared scallops, (3) Canadian black mussels, warm butter, white wine & tomato coulis

FRIED IPSWICH WHOLE BELLY CLAMS — MP

Marinated in buttermilk, lightly breaded, with Chef Mike's remoulade sauce ~ *Make it a Double Order!*

FRIED SHRIMP — 24

(12) Crispy fried shrimp, served with (3) hush puppies, choice of tartar or cocktail sauce

THE CATFISH PLACE CLASSIC

We continue to honor the 38-year legacy of The Catfish Place by using the family recipes that owners Bob & Elaine Johnson kindly shared with us, including their famous local wild-caught catfish!

BOB'S FAMOUS ALL YOU CAN EAT FRIED CATFISH: BONELESS — 29

FINGERLINGS (BONE-IN) — 32

***Available until 30 minutes prior to closing. Must be consumed on premises. **Please no sharing or to-go boxes.** Served with hush puppies & TWO Classic Homemade Sides.*

⚓ SIDES ⚓

*All entrees include ONE or TWO Homemade Classic Sides.
Substitute for Premium Sides for additional charge.*

CLASSIC HOMEMADE SIDES

Crispy Potato Chips w/ Remoulade Sauce	Vegetable of The Day
Sweet Coleslaw	Sweet Potato Casserole
Cheese Grits	Garlic Mashed Potatoes
(3) Hush Puppies	French Fries
	Jasmine Rice

~ **Classic Sides available a la carte — 3.25**

PREMIUM HOMEMADE SIDES

Sweet Potato Fries — +3	Cup of Clam Chowdah — +5
Creamed Spinach — +3	Cup of Lobster Bisque — +7
Homemade Popover w/ honey maple butter — +3	Side House Salad — +4
Grilled Asparagus w/ Balsamic Glaze — +3	Side Caesar Salad — +4
	Available after 4pm:
	Baked Potato w/ Sour Cream, Butter & Cheddar — +4

⚓ PASTA ⚓

Pasta dishes served with grilled focaccia bread and do not include sides. Add a Classic Side for +3.25. Want more bread? +2

SHRIMP SCAMPI — 27

Linguine, tossed with garlic, fresh herbs, & white wine broth

LINGUINE & LITTLE NECK CLAMS — 26

Linguine, garlic, basil, and white wine broth sauce

LINGUINE, LITTLE NECK CLAMS & SHRIMP — 35

Linguine, garlic, basil, white wine broth sauce

GRILLED CHICKEN PRIMAVERA — 25

Linguine, vegetable medley, tossed with choice of garlic, basil, and white wine broth sauce OR Pomodoro red sauce

PLANT BASED

ROASTED BELL PEPPERS (VGN) — 25

Two Bell Peppers stuffed with rice, roasted vegetables, fresh herbs, Pomodoro sauce

LINGUINE WITH VEGETABLES (VGN) — 22

Linguine, chef's selection of fresh vegetables, onions, peppers, sautéed with extra virgin olive oil, garlic, basil, & white wine, grilled focaccia bread

***Vegan Side Options:** Homemade Crispy Chips (no remoulade), French Fries, Jasmine Rice, House salad with oil and vinegar (no cheese or dressing), Caesar salad with oil and vinegar (no Parmesan or dressing)*

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FROM THE BAR



Cocktails

SIGNATURE NAUTI RED SANGRIA — 11 / 35

Red wine sangria made with Christine's family recipe from Northern Spain! By the glass or the pitcher

SHARK BITE — 10

Malibu Rum, Blue Curacao, pineapple, grenadine, shark gummy

FLORIDA SUNSET — 9

Malibu rum, pineapple, OJ, grenadine

NAUTI MARGARITA — 11

Patron Silver tequila, margarita mix, salt rim

~Add Grand Marnier! +3

COCONUT MARGARITA — 11

Patron Silver tequila, coconut cream, fresh lime

NAUTI MARTINI — 12

Grey Goose vodka, Dry Vermouth, blue cheese stuffed olives

NAUTI MULE — 11

Tito's vodka, fresh lime juice, ginger beer

DRAGONBERRY MULE — 9

Dragonberry Bacardi rum, strawberry puree, fresh lime juice, ginger beer

Wines

BERINGER CHARDONNAY, MOSCATO, MERLOT, PINOT GRIGIO, CABERNET SAUVIGNON, CA — 8 / 28

CK MONDAVI SAUVIGNON BLANC, CA — 8 / 28

LANGE ESTATE PINOT GRIS, OR — 14 / 41

LANGE ESTATE, PINOT NOIR, OR — 18 / 49

WYCLIFF CHAMPAGNE — 29

Spirits

VODKA: Grey Goose, Tito's, Ketel One

GIN: Hendricks, Bombay Sapphire, Tanqueray

RUM: Bacardi, Malibu

TEQUILA: Patron Silver

BOURBON: Elijah Craig, Old Scout, Bulleit, Knob Creek, Maker's Mark, Angel's Envy

WHISKEY Jameson, Seagrams, Crown Royal, Jack Daniels, Canadian Club

SCOTCH Glenlivet 12 yr, Dewar's, Johnny Walker Red

LIQUEURS: Bailey's Irish Cream, Kahlua, Grand Marnier



SWEETS



All desserts are made fresh in-house!

We're happy to pack it up to go to enjoy at home!

AUNT PEGGY'S WICKED WHOOPIE PIES — 10

A New England Specialty! (2) Chocolate round cakes sandwiched with lightly sweet vanilla buttercream. Two per order

CHEESECAKE WITH FRESH BERRIES — 10

Strawberries, blueberries, homemade whipped cream

WARM MOLTEN LAVA CHOCOLATE CAKE — 10

Topped with fresh whipped cream, strawberry drizzle

HOMEMADE BREAD PUDDING — 10

Bourbon sauce and homemade whipped cream

KEY LIME PIE JAR — 8

"Deconstructed" served in a mason jar with strawberry sauce, homemade whipped cream, Graham crackers

STRAWBERRY MOUSSE JAR (VGN) — 8

Topped with strawberry compote, Biscoff cookies

SIGNATURE GOLDEN OLD FASHIONED — 13

Elijah Craig Small Batch bourbon, housemade spiced vanilla banana syrup, bitters, dark cherries, smoked cinnamon

~ Make it Smoked! +3

CREAMY ESPRESSO MARTINI — 12

Tito's vodka, coffee liqueur, Bailey's Irish Cream, espresso

MOCHA ESPRESSO MARTINI — 12

Vanilla vodka, coffee liqueur, chocolate liqueur, espresso

BANANAS FOSTER MARTINI — 12

Vanilla Vodka, Homemade Banana Syrup, Cream and Caramel

NAUTI BLOODY MARY — 11

Vodka, Bloody Mary mix, celery, stuffed olives & shrimp skewer

THE BLUE LOBSTAH — 12

Grey Goose vodka, Blue Curacao, sour mix, Starry lemon lime soda

LYNCHBURG LEMONADE — 11

Jack Daniels, Triple Sec, lemon juice, and Starry lemon lime soda

REFRESHING "NOJITO" MOCKTAILS

STRAWBERRY ROSE, WATERMELON, PASSION FRUIT OR CUCUMBER LEMON LIMEADE — 8

~Add Tito's Vodka or Bacardi Silver Rum +3

Beers

DOMESTIC:

BUDWEISER, BUD LIGHT, MICHELOB ULTRA,

COORS LIGHT, AMBERBOCK DARK LAGER — 7

MILLER LITE, YUENGLING, SAM ADAMS LAGER,

SHOCK TOP BELGIAN WHITE — 8

IMPORT:

STELLA ARTOIS, CORONA, HEINEKEN SILVER,

ESTRELLA GALICIA, MODELO ESPECIAL — 8

LOCAL:

CROOKED CAN HIGH STEPPER IPA — 9

CROOKED CAN CLOUD CHASER HEFEWEIZEN — 9

We reserve the right to discontinue beverage service at our discretion

LUNCH SPECIALS

Served daily from 11am - 3pm. Lunch entrees include hush puppies and choice of ONE Classic Homemade Side. *Please no sharing.*

FRIED LUNCH COMBO — 24

Lightly breaded in seasoned flour, boneless fried catfish, clam strips, shrimp, homemade tartar and cocktail sauces

*No Substitutions - *Add (2) Scallops +8

FLOUNDER SANDWICH — 17

Fried or broiled flounder fillet, toasted roll, lettuce, tomato, pickles, onion

FRIED BONELESS CATFISH — 18

FRIED FINGERLINGS (BONE-IN) — 20

Lightly breaded in corn flour, golden-fried, homemade tartar and cocktail sauces

FRIED SHRIMP — 17

(6) Lightly breaded in seasoned flour, golden-fried shrimp, homemade tartar and cocktail sauces

FRIED CLAM STRIPS — 22

Lightly breaded in seasoned flour, golden-fried, homemade tartar and cocktail sauces

CHICKEN BREAST — 16

Fried or grilled chicken breast, drizzled with Balsamic glaze