

Snacks & Such

TOTS AND TENTACLES \$14

fried calamari, crispy tater tots, "bang bang" sauce, pickled peppers, cilantro

FRIED SHRIMP \$13

rock shrimp, sambal cocktail sauce, key lime aioli

FISH SPREAD \$10

smoked mahi, house giardiniera, crackers, lemon

CEVICHE MIXTO \$16

fresh catch, shrimp, leche de tigre, red onion, sweet potato, cancha, cilantro

LOBSTER ROLL \$19

brioche, mayo, lemon, tarragon, dill crunchies

SINGAPORE CHILI SHRIMP \$16

warm and spicy, cilantro, cuban bread, lime

PEEL N EAT \$13

chilled, cocktail sauce, key lime mustard, lemon

FRANKIE'S FRIES \$5

crinkle cuts, ketchup

FRITO PIE \$8

bag o' chips, chili, cheddar, sour cream, jalapeños

GRILLED OYSTERS \$11

garlic butter, bacon, jalapeno, parsley, cheddar

Raw Bar

COMES WITH HORSERADISH, COCKTAIL, LEMON WEDGES, AND SALTINES

OYSTERS ON THE HALF SHELL MKT

half-dozen and dozen

Fresh Catch

MARKET PRICE

CHOOSE YOUR PREPERATION: FRIED, BLACKENED OR SIMPLY SEARED

CHOOSE YOUR VESSEL:

ON A BUN

sesame bun, lettuce, tomato, preserved lemon mayo

IN A BOWL +\$2

brown rice, black beans, pickled red onion, corn salsa, avocado, cilantro, lime

DOS TACOS

flour tortilla, pineapple pico, chipotle crema, avocado, pickled red onion, cilantro

Beer & Wine

WHITES

Stone Cap Chardonnay \$7
Donnafugata Sicilia Anthilia \$10
Kim Crawford Sauvignon Blanc \$11

BEERS

Coors Light 16oz* \$4
Corona Light 16oz \$5.5
Coppertail Free Dive IPA* \$5
Narangansett (16oz. Tallboy) \$5
Seaquench Sour \$6
White Claw Hard Seltzer \$5.5

*ON DRAFT

BUBBLES & ROSÉ

Le Contesse Prosecco \$9
Francois Montand Sparkling Rosé \$9
Francois Montand Blanc de Blancs \$9
Minuty M Rosé \$11

REDS

Stone Cap Cabernet Sauvignon \$7
Bouchard Bourgogne Reserve Pinot Noir \$11
Villa Sparina Barbera del Monferrato DOC \$11

Gintonique

SERVED WITH Q SECTACULAR TONIC

THE STATESMAN \$10

Treaty Oak Waterloo #9, juniper, lime, seasonal berries

THE DEBUTANTE \$11

Hendrick's, rose, lemon peel, cucumber

THE SCHOLAR \$12

Botanist, thyme, apple, chamomile

Spritz & Giggles

BUBBLES MAKE EVERYTHING BETTER.
ENJOY A SPRITZ AND RAISE YOUR SPIRITS!

APEROL SPRITZ \$10

the classic: Aperol, prosecco, seltzer

WIMBLEDON SPRITZ \$11

Pimm's #1, fresh strawberry, lemon, sparkling rosé

BLOOD MOON \$11

Solerno Blood Orange, lime, mint, champagne

Pick Your Poison

AGAVE

Artenom Selection 1146 Anejo \$19
Casa Nobel Single Barrel Anejo \$24
Casamigos Anejo \$16
Cenote Reposado \$15 *
Creyente \$12
Don Julio 1942 \$29
Fortaleza Reposado \$14
Leyenda Guerrero \$19
Leyenda Puebla \$21
Lunazul Reposado \$8 *
Mezcal Real Miner Espadin \$24
Milagro Silver \$10
Montelobos \$12
Patron Silver \$13
Sierra Del Tigre \$19
Tequila Ocho Anejo \$18
Tequila Ocho Plata \$12
Tequila Ocho Reposado \$14
Tromba Blanco \$10 *
Tromba Reposado \$12
Tromba Anejo \$15

WHISK(E)Y

Crown Royal \$11
Glenfiddich 12 Year \$12
Jack Daniels \$9
Maker's Mark \$13
Monkey Shoulder \$10
Old Forester \$8 *
Rittenhouse Rye \$9
Tullamore Dew \$9
Woodford Reserve \$12 *

* Marks the Spot!
Try one of our favorites!

GIN

Benham's \$10
Bols (Genever) \$12
Bombay Sapphire \$10
Botanist \$12 *
Caorunn \$11
Elephant Gin \$10
Farmer's Organic \$10
Hendrick's \$12 *
Leopold Bros Gin \$11
Monkey 47 \$15
Nikka Coffey Gin \$12
Nolets \$13
Scapegrace \$12
Sipsmith \$10
St. Augustine \$10
Tanqueray #10 \$11
Waterloo #9 \$8 *
Yaupon Gin \$10

VODKA

Ciroc \$10
Crop Organic \$10
Grey Goose \$11 *
Ketyl One \$11
Manifest Citrus \$10
Reyka \$8 *
Stoli Cucumber \$10 *
Stoli Elit \$12
Tito's \$10
Wheatley \$10
Zubrowka \$10

RUM

Bacardi 10 \$12
Flor De Cana 4 \$8 *
Sailor Jerry \$9
Zacapa 23 \$16

MAKE IT A COCKTAIL

I'M SICK OF THESE DOLPHINS +2

a Stevesy-approved pairing of Campari, rosemary, lemon and pineapple.
TRY IT WITH RUM OR WHISKEY

JAGUAR SHARK +2

a bold and invigorating blend of lemon, Cardamaro and ginger beer
TRY IT WITH GIN OR VODKA

ZÉ CRAZY EYES +2

stay subtle and spicy with fresh basil, cucumber, habanero shrub, and lime
TRY IT WITH TEQUILA OR VODKA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS