

Appetizers

BIG TUNA'S TEMPURA SUSHI ROLL \$13
Hand rolled ahi tuna sushi roll
drizzled with sriracha mayo

SMOKED WINGS

10 for \$14
Hot, Mild, Guava BBQ,
Garlic Parm, Dry Jerk or Naked
Served with ranch or bleu cheese
Extra sauce \$.75

HOUSE SMOKED FISH DIP

 \$10

Smoked in house, served with
jalapenos & crackers

BAHAMIAN CONCH FRITTERS

 \$10

Homemade & fried until golden brown
Served with Cajun remy

HUSH PUPPIES

 \$6

Made in house, fried to perfection
Served with tartar sauce

TWISTED SQUID

 \$12

Fried calamari, banana peppers,
parmesan cheese with sweet heat sauce

COCO LOCO SHRIMP

 \$12

Crunchy & deliciously
breaded with coconut
shavings & panko
Served with sweet
heat sauce

TUNA TATAKI

 \$14

Wasabi pea crusted
ahi tuna, served with
wakame seaweed
salad & cucumber wasabi

JAMAICAN BACON PLANTAINS

 \$8

Sweet plantains seasoned with
Caribbean spices & wrapped in bacon
Drizzled with our sweet heat sauce

STREET CORN

 \$7

Sweet yellow corn grilled and lathered in
our secret sauce and dusted with spices
& parmesan cheese

CRUNCHY AVOCADO

 \$9

Breaded avocado wedges
served with spicy crema

FIRECRACKER SHRIMP

 \$9

Large Gulf shrimp
Fried & tossed in our spicy firecracker sauce

Soup

NEW ENGLAND CLAM CHOWDER

Cup \$6 | Bowl \$8

CHEF'S DAILY SELECTION

Market Price



(386) 677-1235

2695 N Atlantic Ave, Daytona Beach, FL 32118

FROM THE Steamer

Served with lemon wedge

Old Bay butter, horseradish, cocktail & tartar available upon request

CLAMS

MARKET PRICE
(raw or steamed)
½ or full dozen

PEEL & EAT

SHRIMP WITH
OLD BAY
½ Lb \$11 | Full Lb \$20
(hot or chilled)

OYSTERS

MARKET PRICE
(raw or steamed)
½ or full dozen

Salads & Bowls

Add Protein: Ahi Poke Tuna +\$7 | Salmon +\$8
Mahi +\$7 | Shrimp \$6 | Chicken +\$5

Dressings: Ranch, Bleu Cheese,
House Italian, Cucumber Wasabi, Honey Mustard

BLACK & BLUE TUNA

 \$16

Greens, sliced strawberries,
edamame, onions & bleu
cheese crumbles topped
with blackened ahi tuna

CRUNCHY COBB

 \$14

Greens, grilled chicken breast,
bacon, tomato, cucumber,
bleu cheese crumbles, egg
& crispy avocado

CLASSIC CAESAR SALAD

Small \$6 | Large \$9
Romaine, fresh parmesan
cheese & croutons

BELLAIR POKE BOWL

 \$16

Jasmine rice, seaweed salad,
cucumber, tomato, carrot,
edamame, avocado topped
with ahi poke tuna

THE GRANDE GARDEN

Small \$6 | Large \$9
Greens, tomato, cucumber,
carrots, edamame, red onion,
croutons

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
20% gratuity will be added to any party of 12 guests or more

Entrees

BEACHSIDE BOIL Market Price
Steamed shrimp, clams, oysters with andouille sausage, fresh corn on the cob & red potatoes drizzled with Old Bay butter

OCEANSIDE TRIO \$26
White flakey fish, shrimp & scallops
Grilled, fried or blackened
Served with fries, slaw & hush puppies

THE BIG OL' SHRIMP PLATTER \$23
Grilled, fried or blackened
Served with fries, slaw & hush puppies

MAHI DINNER \$22
Grilled, fried or blackened
Served with fries, slaw & hush puppies

MAC DADDY LOBSTA \$21
Our creamy mac & cheese adorned with succulent lobster meat

CARIBBEAN SALMON \$23
Atlantic salmon brushed with sweet chile sauce and topped with mango pico
Served with jasmine rice and brussel sprouts

SEAFOOD SCAMPI \$23
Scallops & shrimp with penne pasta in our Old Bay scampi sauce

GUAVA GLAZED SMOKED RIBS
Half Rack \$20 | Full Rack \$30
St. Louis cut pork ribs slathered with our guava glaze BBQ sauce
Served with Caribbean rice & beans and plantains

CHARGRILLED USDA CHOICE 6 oz FILET \$31
Served with demi glace, fried onions, red potato mash & grilled asparagus

SURF & TURF Market Price
6 oz filet and lobster tail served with demi glace, fried onion, red potato mash and grilled asparagus

Handhelds

All served on Brioche bun with side of fries
Additions: American cheese, Swiss, sharp white cheddar, bleu cheese +\$1
Bacon +\$2 | Avocado or Crunchy Avocado +\$3
Crispy Fried Onions, Fried Egg +\$1

THE BIG JUICY \$13
Premium ½ pound seasoned ground chuck sirloin steak burger, grilled to your liking
Topped with LTOP

CALI CHICKS \$12
Seasoned chicken breast, white cheddar cheese, avocado, spring mix & our spicy crema sauce

FLORIDA FISH SANDWICH \$13
A pile of fried white flakey fish served with lettuce & tartar

MAHI MAHI SANDWICH \$14
Grilled, blackened or fried
Topped with LTOP

SURF & TURF BURGER \$18
Our already decadent big juicy topped with our Mac Daddy Lobsta

Tacos

All served with Caribbean rice & beans

BIG TUNA TACOS \$14
2 flour tortillas stuffed with ahi tuna, shredded cabbage, mango pico & spicy crema

SHRIMP TIKI TACOS \$12
2 flour tortillas stuffed with blackened shrimp, cabbage, pico, spicy crema & Cajun remy

TIKI TACOS WITH MAHI \$13
2 flour tortillas stuffed with blackened mahi, cabbage, pico, spicy crema & Cajun remy

Desserts \$7

SWEET POTATO PILE UP
Crispy fried sweet potatoes topped with a scoop of sea salted caramel ice cream & marshmallow fluff drizzle

HOMEMADE KEY LIME TART
Old Florida recipe

+Add a scoop of vanilla ice cream or sea salted caramel for \$3

Thirsty Tunas

BERRY BEACHY MARTINI \$9
Vodka, fresh muddled strawberries & fresh lemon juice

SPICY TUNA SHOT \$8
Silver tequila, fresh lime juice, simple syrup & a lick of sriracha sauce

BODACIOUS BLOODY \$10
House infused vodka & bloody mix garnished with shrimp & bacon skewer

SUNSET MARGARITA \$11
Tequila, triple sec, house made sour and pomegranate liqueur float

COKE PRODUCTS & FRESH BREWED ICED TEA

Lil Guppies \$6

FISH BITES with fries
CHICKEN TENDERS with fries
SHRIMP with fries
MAC & CHEESE

Sides

FRIES \$5
CREAMY SLAW \$3
ONION RINGS \$5
SWEET POTATO FRIES \$5
CARIBBEAN RICE & BEANS \$5
GRILLED ASPARAGUS \$5
RED POTATO MASH \$5
JASMINE RICE \$3
BRUSSEL SPROUTS \$5
HUSH PUPPIES \$3

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.