

# Appetizers

## COCO LOCO SHRIMP \$12

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

## FIRECRACKER SHRIMP \$11

Large Gulf shrimp Fried & tossed in our spicy firecracker sauce

## BIG TUNA'S TEMPURA SUSHI ROLL \$15

Hand rolled ahi tuna sushi roll drizzled with sriracha mayo

## SMOKED WINGS

10 for \$15  
Hot, Mild, Guava BBQ, Teriyaki, 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 \$14

Homemade & fried until golden brown served with Cajun remy

## TUNA TATAKI \$16

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

## 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

## JAMAICAN BACON PLANTAINS \$8

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

## STREET CORN \$9

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

## GUAC BITES \$11

Breaded guacamole bites, fried and served with spicy crema

## BONELESS WINGS & FRIES \$12

Hand breaded boneless chicken wings tossed in your choice of any one of our sauces, served with fries and ranch or bleu cheese

## Soup

### NEW ENGLAND CLAM CHOWDER

Cup \$7 | Bowl \$9

### CHEF'S DAILY SELECTION

Market Price




## FROM THE Steamer

Served with lemon wedge  
Old Bay butter, horseradish, cocktail & tartar available upon request

### STEAMED CLAMS MARKET PRICE ½ or full dozen

**PEEL & EAT SHRIMP WITH OLD BAY**  
½ Lb \$12 | Full Lb \$22  
(hot or chilled)

**OYSTERS**   
MARKET PRICE  
(raw or steamed)  
½ or full dozen

**1 POUND OR 2 POUNDS OF SNOW CRAB**  
MARKET PRICE  
Jumbo snow crab steamed and seasoned with Old Bay seasoning. With sausage, corn and red potatoes

**BEACHSIDE BOIL**  
MARKET PRICE  
Steamed shrimp, clams, oysters with andouille sausage, fresh corn on the cob and red potatoes drizzled with Old Bay butter

## Salads & Bowls


Add Protein: Ahi Poke Tuna +\$9  | Salmon +\$8  
Mahi +\$8 | Shrimp \$8 | Chicken +\$7


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


**CRUNCHY COBB \$15**  
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

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

**BLACK & BLUE TUNA \$18**   
Greens, sliced strawberries, edamame, onions & bleu cheese crumbles topped with blackened ahi tuna

**BELLAIR POKE BOWL \$16**   
Jasmine rice, seaweed salad, cucumber, tomato, carrot, edamame, avocado topped with ahi poke tuna

\*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.  
 If you 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 you should eat oysters fully cooked.

20% gratuity will be added to any party of 8 guests or more







# Entrées

## THE BIG OL' SHRIMP PLATTER \$24

Grilled, fried or blackened  
Served with fries, slaw & hush puppies

## OCEANSIDE TRIO \$28

White flakey fish, shrimp & scallops  
Grilled, fried or blackened  
Served with fries, slaw & hush puppies

## MAC DADDY LOBSTA \$23

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 PASTA \$24

Scallops & shrimp with penne pasta. Topped with your choice of scampi sauce or house made alfredo sauce

## RIBEYE DINNER \$33

Seasoned and grilled to you liking, topped with demi glace. Served with a side mashed potatoes and roasted brussel sprouts

## ALL YOU CAN EAT SHRIMP \$33

Get em, steamed, fried, blackened or grilled. Served with French fries, hush puppies and coleslaw

## MAHI DINNER \$23

Grilled, fried or blackened  
Served with fries, slaw & hush puppies

## 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 \$33

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

## ALL YOU CAN EAT SNOW CRAB MARKET PRICE

Steamed snow crab, seasoned with Old Bay seasoning. With sausage, corn and red potatoes



# Handhelds

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

## THE BIG JUICY \$15

Premium 1/2 pound seasoned ground chuck sirloin steak burger, grilled to your liking  
Topped with LTOP

## CALI CHICKS \$14

Seasoned chicken breast, white cheddar cheese, avocado, spring mix & our spicy crema sauce

## FLORIDA FISH SANDWICH \$14

A pile of fried white flakey fish served with lettuce & tartar

## MAHI MAHI SANDWICH \$16

Grilled, blackened or fried  
Topped with LTOP

## LOBSTA MAC BURGER \$18

Our already decadent big juicy topped with our Mac Daddy Lobsta

# Tacos

All served with Caribbean rice & beans

## BIG TUNA TACOS \$15

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 \$8

## 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

## CHOCOLATE PEANUT BUTTER TART

Warm, gooey center, drizzled with chocolate syrup

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

# Refreshments

All natural frozen virgin fruit Daiquiris

- STRAWBERRY \$6
- MANGO \$6
- RASPBERRY \$6
- PEACH \$6
- PASSION FRUIT \$6

## ICE CREAM SHAKE \$6

Available flavors: Chocolate, Peanut Butter, Strawberry or Vanilla

- COKE | DIET COKE | COKE ZERO
- SPRITE | ROOT BEER | LEMONADE
- ORANGE FANTA | MR. PIBB
- FRESH BREWED SWEET AND UNSWEET TEA

## Lil Guppies \$8

- 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

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