



# DINNER

2095 N. Beach Road  
Englewood, FL 34223  
941.475.3500

## STARTERS

### NEW ENGLAND CLAM CHOWDER

Cup - 5.95 Bowl - 8.95

### FRENCH ONION SOUP - 8.95

### CLAM ON THE HALF SHELL - GF

Half-dozen - 10.95 Dozen - 19.95

Served with Cocktail Sauce & Lemon

### PEEL & EAT SHRIMP - GF

Half-pound - 8.95 Full Pound - 15.95

Poached in our House Beer & Old Bay Broth;  
served Chilled with Cocktail Sauce & Lemon

### MANASOTA SAMPLER - 24.95

6 Raw Oysters, 6 Clams and 1/2 lb Peel & Eat  
Shrimp served with Cocktail Sauce & Lemon

### CONCH FRITTERS - 12.95

Lightly Fried Conch Fritter with Onions and  
Bell Peppers served with a Key West Lime Aioli

### KEY WEST SMOKED FISH DIP - 13.95

Smoked Mahi-Mahi, Cream Cheese, Green Onion,  
Bell Peppers & Lemon served with crackers

### SEASONAL OYSTERS - GF MARKET PRICE

Shucked to Order and served with Horseradish  
& Cocktail Sauce

### SHRIMP COCKTAIL - GF 17.95

Jumbo Shrimp Served with Cocktail Sauce  
& House Slaw

### CANE SUGAR SEARED AHI TUNA - 13.95

Sashimi Grade Tuna, Seared rare with a spicy Cane  
Sugar Rub. Served with Avocado Wasabi Mousse,  
Wakame, Pickled Ginger and Soy Lacquer

### CRAB CAKES - 13.95

Pan-seared Blue Crab Cakes topped with our  
house-made Chipotle Aioli

### PEI MUSSELS - 13.95

PEI Mussels sautéed in White Wine, Fresh Dill, Whole  
Grain Mustard & a Touch of Cream. Served with Crostini.

### FRIED CALAMARI - 12.95

Hand-Cut Calamari lightly Fried and served with Sliced  
Banana Peppers, Marinara & Roasted Garlic Aioli

### OYSTERS ROCKEFELLER - 15.95

A Half-Dozen Baked Oysters on the Half-Shell  
topped with Spinach, Bacon and Parmesan

### CHIPLESS GUACAMOLE - 8.95

Lightly Fried Half Avocado topped with House-made  
Pico-de-Gallo, Queso Fresco and Jalapeno Ranch

### COCONUT SHRIMP - 10.95

Fresh Shrimp tossed in our house Coconut Breading  
served with spicy Orange Yogurt Sauce

### FRIED RAVIOLI - 8.95

Breaded Mozzarella-filled Ravioli served with our house  
Marinara and shaved Parmesan

### FRIED CAULIFLOWER - 8.95

Lightly breaded Cauliflower Bites tossed in a  
Thai-Chili Sauce

### SEA SHORE GRILLED STREET CORN - 4.50

1/2 ear of grilled corn, topped with a siracha  
lime aioli and crumbled queso fresco

## SALADS

### VERY BERRY CHICKEN SALAD GF - 16.95

Grilled blackened chicken, mixed greens, fresh  
season berries, red onion, goat cheese and candied  
pecans, tossed in our house balsamic dressing

### SUPERFOOD SALAD GF - 14.95

Fresh baby kale, spinach and arugula tossed in our  
house tarragon raspberry vinaigrette and topped with  
feta cheese, blueberries, dried cherries, toasted  
walnuts, quinoa, chickpeas and grape tomatoes

### WAVERLY WEDGE SALAD GF - 10.95

Fresh iceberg lettuce, sliced cherry tomatoes, crumbled  
bacon, red onion and house blue cheese dressing

### BEET SALAD GF GF - 13.95

Purple beets, arugula and slivered red onion tossed  
in a honey-Dijon vinaigrette, topped with cranberry  
goat cheese and candied pecans

### SEASIDE CAESAR SALAD - 9.95

Chopped romaine tossed in our creamy Caesar dressing  
and topped with shaved parmesan cheese and croutons

### SALAD ENHANCEMENTS

add Chicken . . . +5    add Shrimp . . . +8  
add Salmon . . . +10    add Tuna . . . +10  
add Fresh Catch . . . Market

# BEEF & POULTRY ENTREES

SERVED WITH A SIDE SALAD

## GRILLED 14-OZ. RIBEYE **GF** - 29.95

Hand-Cut Ribeye grilled to your liking, topped with roasted Mushrooms, Rosemary Roasted Fingerling Potatoes & creamed Spinach

## RED WINE BRAISED BEEF SHORT RIB - 24.95

Slow Braised Beef Short Rib, Whipped Potatoes and Baby Carrots

## BLACKENED CHICKEN & BROCCOLINI ALFREDO - 19.95

Fettuccine Noodles and Cipollini Onions tossed in our house made Alfredo Sauce

## SLOW ROASTED PRIME RIB OF BEEF **GF** - 28 / 34

Herb rubbed Prime Rib, served with Yukon Gold Whipped Potatoes, Grilled Asparagus, Au Jus dipping sauce 12oz / 16oz

# SEAFOOD ENTREES

SERVED WITH A SIDE SALAD

## DIJON RUBBED CEDAR PLANK SALMON **GF** - 25.95

Cedar Plank roasted Faroe Island Salmon served with Beluga Lentils, Broccolini, Dill Cream Sauce and Pickled Shallots

## SEAFOOD NEPTUNE - 32.95

Crab-stuffed Shrimp, Fresh Sea Scallops & Florida Black Grouper baked in a white wine garlic sauce, served with a seasonal vegetable medley and mashed potatoes.

## PAN SEARED DIVER SCALLOPS **GF** - 30.95

Atop a Lobster Risotto with English Peas, Beach Mushrooms and Roasted Tomatoes

## GROUPEL CIOPPINO **GF** - 29.95

Mussels, Clams, Grilled Corn, Fingerling Potatoes, Lobster Broth

## GROUPEL / CATCH OF THE DAY - MARKET PRICE

Grilled, Blackened, Mashed, Vegetables

## BEER BATTERED FISH & CHIPS - 24.95

Florida Grouper dipped in Yuengling Beer Batter and fried, served with French Fries & Tartar Sauce

## SHRIMP SCAMPI - 24.95

Sautéed Shrimp, Roasted Tomatoes & Fettuccine in a Garlic Butter Sauce and garnished with Parmesan Cheese

## PAN SEARED SEABASS **GF** - 31.95

Grilled Corn & Blue Crab Risotto, Scallions, served with a Passion Fruit Beurre Blanc

## SHRIMP & GRITS **GF** - 24.95

Sautéed Shrimp, Andouille Sausage & Poblano Peppers served atop Cheddar & Green Onion Grits

## KEY WEST FRIED SHRIMP - 23.95

Hand-breaded Shrimp served with French Fries and Cocktail Sauce

# SANDWICHES

SERVED WITH FRENCH FRIES & HOUSE SLAW

## CLASSIC LOBSTER ROLL - 21.95

Buttered Brioche Roll filled with Maine Lobster Meat, Celery and a touch of Mayo

## THE HEMMES BURGER - 14.95

Premium blend of Ground Chuck, Short Rib and Brisket. Served on a Brioche Bun with Lettuce, Tomato, Onion, Choice of American, Cheddar, Provolone or Swiss

## TEXAS BURGER - 16.95

Served on a brioche Bun with Sweet Baby Rays BBQ, Smoked Gouda, Bacon and Onion Rings

## FRESH GROUPEL SANDWICH - 17.95

Our Fresh Hand Cut Grouper, your choice of Blackened, Grilled or Fried & served with Greenleaf Lettuce & our House-made Herb-Caper Remoulade on a toasted Butter Bun

There is a risk associated with consuming raw oysters. If you have a chronic illness or immune disorder you have an even greater risk of serious illness from consuming raw oysters, under-cooked poultry, seafood, shellfish or eggs.

All menu items are prepared in the same facility which also includes dishes that contain fish, shellfish, wheat, soy, peanuts, tree nuts, eggs and dairy. Please inform your server of any known allergies.

**GF** signifies our GLUTEN FREE items

18% Gratuity added for parties of 8 or more - Split plate fee \$5