

## 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

# STRAIGHT FROM THE SEA

## BEER BATTERED FISH & CHIPS - 17.95

Fresh Black Grouper dipped in traditional Beer Batter and fried. Served with French Fries and House Slaw.

## CLASSIC LOBSTER ROLL - 18.95

Buttered Split Top Roll with freshly steamed and hand-shucked Lobster Meat, tossed in Mayo and lightly seasoned. Served with Fries and Slaw.

## CRAB CAKE SLIDERS - 14.95

Two pan-seared Blue Crab Cakes served on toasted Slider Buns with spicy Chipotle Aioli

## FRIED KEY WEST PINK SHRIMP - 16.95

Hand-breaded and lightly fried Key West Pink Shrimp served with Fries, House Slaw and Cocktail Sauce

## FRESH GROUPE SANDWICH - 17.95

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

## BLACKENED GROUPE TACOS - 16.95

Fresh Grouper, lightly Blackened and served on two Corn-Flour Tortillas with Pineapple Black Bean Salsa and fresh Lettuce. Topped with a sriracha-Lime Aioli

## TUNA SALAD SANDWICH

Our fresh house-made Tuna Salad on toasted White Bread topped with Lettuce and Tomato

Full Sandwich with choice of Side - 12.95 | Half Sandwich with cup of Chowder - 13.95

Half Sandwich with Cup of Soup Du Jour - 12.95 | As a Melt with Cheddar Cheese and choice of side - 13.95

# SAVORY SANDWICHES

## SCOTT'S TURKEY CLUB - 14.95

Stacked high with House-Roasted Sliced Turkey Breast, Crispy Jones Farm Bacon, Fresh Lettuce, Vine-ripened Tomato, Baby Swiss and Her Aioli layered on Thick-Cut Marble Rye

## THE HEMMES BURGER - 14.95

A half-pound of Premium Blend Chuck, Short Rib and Brisket. Served on a Brioche Bun with Lettuce, Tomato and Onion.

+ Provolone, American, Swiss or Cheddar for 1.00  
+ Bacon for 1.00

## CHICKEN CAESAR WRAP - 13.95

Blackened grilled Chicken Breast chopped and wrapped in a Flour Tortilla with fresh Romaine Lettuce, our House Caesar Dressing and Parmesan Cheese

## TEXAS BURGER - 16.95

Our House-Blend Ground Beef served on a Brioche Bun with Sweet Baby Rays BBQ sauce, Smoked Gouda, Crispy Bacon and Onion Rings

## JILL'S CALI CHICKEN BRIOCHE - 14.95

Grilled Chicken Breast with fresh Romaine Lettuce, Cucumber, Vine-ripened Tomato, Fried Avocado and Herb Aioli served on our Brioche-style bun

## ROAST BEEF CHEDDAR MELT - 15.95

Thinly sliced Beef Ribeye Piled high on a toasted Butter Bun and topped with Creamy White Cheese Fondue Sauce

## CALIFORNIA BURGER - 16.95

Our House-blend Ground Beef served on a Brioche Bun with Cheddar Cheese, Avocado, Spinach & Jalapeno Ranch.

## CHICKEN SALAD SANDWICH

Our fresh house-made Chicken Salad on toasted White Bread topped with Lettuce and Tomato

Full Sandwich with choice of Side - 12.95 | Half Sandwich with cup of Chowder - 13.95

Half Sandwich with Cup of Soup Du Jour - 12.95

# SIDES:

FRENCH FRIES    HOUSE SLAW    FRESH FRUIT    SWEET POTATO FRIES + 1.00

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