



DINNER

STARTERS

2095 N. Beach Road
Englewood, FL 34223
941.475.3500

NEW ENGLAND CLAM CHOWDER

Cup - 5.95 Bowl - 8.95

FRENCH ONION SOUP - 8.95

CLAMS ON THE HALF SHELL - GF

Half-dozen - 10.95 Dozen - 19.95
Served with Cocktail Sauce & Lemon

PEEL & EAT SHRIMP - GF

Half-pound - 9.95 Full Pound - 16.95
Poached in our House Beer & Old Bay Broth;
served Chilled with Cocktail Sauce & Lemon

MANASOTA SAMPLER GF - 24.95

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

CONCH FRITTERS - 13.95

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 21.95

Shucked to Order and served with Horseradish
& Cocktail Sauce

SHRIMP COCKTAIL - GF 16.95

Six 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 - 14.95

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

FRIED CALAMARI - 13.95

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 - 12.95

Fresh Shrimp tossed in our house Coconut Breeding 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

LOBSTER STREET CORN - 14.95

One whole ear of Corn sous vide in Lobster Butter, topped
with Sriracha Lime Aioli, Queso Fresco and Maine Lobster

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

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 14OZ. RIBEYE **GF** - 33.95

Hand-Cut Ribeye grilled to your liking, topped with sauteed Mushrooms, and Rosemary Roasted Fingerling Potatoes

Add a 6oz Maine Lobster Tail for +16.95

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

8OZ. GRILLED FILET MIGNON **GF** - 35.95

Our most tender cut, Grilled to your liking and served with Parmesan Potato Souffle and Grilled Asparagus, topped with Lobster Compound Butter

Add a 6oz Maine Lobster Tail for +16.95

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

PUMPKIN SEED CRUSTED SALMON **GF** - 25.95

Fresh Faroe Island Salmon coated in crispy Pumpkin Seeds, pan seared and served with Five Grain Brown Rice Medley, Haricot Verts and finished with an Orange-Sage Glaze

SEAFOOD NEPTUNE - 32.95

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

PAN SEARED DIVER SCALLOPS **GF** - 32.95

Fresh Sea Scallops served atop Roasted Butternut Squash Risotto with Brussel Sprouts, Candied Bacon and a Fig-Balsamic Glaze

PAN ROASTED BLACK GROUPE **GF** - 31.95

Fresh-cut Black Grouper served with Baby Carrots, Oyster Mushrooms, Romanesco and a Vanilla Saffron Parsnip Puree

GROUPE / CATCH OF THE DAY **GF** - MARKET PRICE

Grilled or Blackened served with Mashed Potatoes and Asparagus

SHRIMP SCAMPI - 24.95

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

PAN SEARED SEABASS **GF** - 32.95

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 - 24.95

Hand-breaded Shrimp served with French Fries and Cocktail Sauce

BEER BATTERED FISH & CHIPS - 26.95

Florida Grouper dipped in Yuengling Beer Batter and fried, served with French Fries & Tartar 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 GROUPE SANDWICH - 22.95

Our Fresh Hand Cut Grouper, your choice of Blackened, Grilled or Fried & served with leaf Lettuce & our House-made Tartar Sauce 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