



LUNCH

2095 N. Beach Road

Englewood, FL 34223

STARTERS

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 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 Sriracha
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
seasonal 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

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 GROUPER 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 GROUPER TACOS - 16.95

Fresh Grouper, lightly Blackened and served on two Corn-Flour Tortillas with Pineapple Black Bean Salsa

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 Alioli 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