PRIVATE EVENTS

Menu packages and private rooms available.

APPETIZERS

Jumbo Peel & Eat Shrimp
A half-pound of shell-on shrimp sprinkled with Old Bay seasoning, served hot or cold with cocktail sauce. 18

The Mile Marker*
Featuring six premium **oysters on the half shell** alongside **½ pound of peel-and-eat shrimp**, served chilled with zesty cocktail sauce and horseradish. 32

Grouper Sliders
Grouper pieces (grilled, blackened, or fried) served on three slider buns with lettuce and tomato, topped with Sriracha aioli. 15

Sesame Encrusted Tuna*
A freshly seared sesame-crusted ahi tuna filet thinly sliced, drizzled with teriyaki sauce, and served with spicy mayo. 17

Grouper Fingers
Grouper fingers grilled, blackened, or fried, served with tartar sauce. 16

Fire Dusted Calamari
Lightly breaded, spicy, and flash-fried rings and tentacles served with firecracker sauce and fresh jalapeños. 17

Coconut Shrimp
Tender, crispy, coconut-battered shrimp fried and served with orange marmalade sauce. 18

The Big Catch*
Plump **oysters on the half shell**, chilled **peel-and-eat shrimp**, and our house-made **Surfside Tuna Stack**. 49

Flaming Gulf Shrimp
Crispy, golden-fried shrimp tossed in your choice of bold and zesty sauces—Hot, Mild, or Firecracker—for the perfect kick. Served with a side ranch for dipping. 16

Surfside Tuna Stack*
Sushi-grade ahi piled with creamy avocado, bright mango salsa, seaweed salad, and jasmine rice, all drizzled with teriyaki and a kick of sriracha aioli. Scoop it up with warm pita chips and build the perfect bite every time. 18

King Neptune Seafood Tower*
A coastal showpiece featuring oysters, peel-and-eat shrimp, snow crab clusters, sashimi-style ahi tuna, and lobster tail. 99

Oysters*
Served raw on the half shell with cocktail, horseradish, and crackers. Comes in either a dozen or half dozen. Half Doz. 19 / Doz. 34

Dockside Bites
Tender white fish lightly dusted with seasoned flour and fried to a golden crunch, paired with a touch of jalapeño heat. Served with remoulade and a squeeze of fresh lemon. 16

Fish Spread
A unique blend of fish lightly smoked with seasoning and served with fried fresh pita chips and sliced tomatoes. 15

Sea Salt & Black Pepper Calamari
Lightly breaded and flash-fried, served with marinara sauce. 17

Chicken Tenders
A half pound of boneless tenders, deep-fried, served with your choice of dipping sauce. 14

Steak Bites
A half pound of choice tenderloin tips grilled or blackened to perfection. Served with a bold Thai chili sauce. 17

Jumbo Chicken Wings
10 for 17 20 for 30
Deep-fried chicken wings tossed in your choice of Hot, Mild, BBQ, Garlic Parmesan, Dry Rub, Mike's Hot Honey, or Bourbon. Served with ranch.

Nachos
Your choice of taco meat or grilled, blackened, or fried chicken over tortilla chips with queso, black beans, pico de gallo, and jalapeños, topped with house-made crema. 22

Pork Nachos
Our slow-roasted pulled pork over fresh corn tortilla chips topped with beans, nacho cheese, pico de gallo, jalapeños, and Caribbean Barbecue sauce. 22

HANDHELDS

All sandwiches come with homemade chips, lettuce, tomato, red onion rings, and pickles, except the Mahi Blt, Smokin' Island Sliders, and shrimp po' boy. Substitute French fries or onion rings for 3.

House Grouper Sandwich
Grouper, grilled, blackened, or fried, served with tartar sauce. 23

Mahi BLT
A butterflied, grilled mahi filet, served on grilled Texas Toast, with bacon, lettuce, tomato, and Swiss cheese for the perfect twist on a classic BLT. 22

Shrimp Po Boy
Fried, grilled or blackened shrimp served on a toasted hoagie roll with lettuce and diced tomatoes, served with remoulade sauce on the side. 19

Ultimate Fish Sandwich
Two pieces of fried flounder layered with American cheese, tartar sauce, lettuce, tomato, and fried onion rings piled high on a hoagie roll and served with coleslaw. 22

Wagyu Sliders
Wagyu beef sliders topped with candied pork belly, served over shredded lettuce on brioche rolls, seasoned with Montreal steak seasoning. 18

Smokin' Island Sliders
Three soft mini buns packed with tender, slow-braised pulled pork, drenched in our signature Caribbean barbecue sauce, and topped with a crisp pickle for the perfect balance of smoky, sweet, and tangy flavors. 15

Club Wrap
Turkey, ham, and crispy bacon layered with lettuce, tomato, and mixed cheeses, finished with chipotle ranch in a warm grilled tortilla. 15

California Wrap
Turkey and crispy bacon layered with fresh lettuce, tomato, mixed cheeses, and creamy avocado, with chipotle ranch, all wrapped in a warm grilled tortilla. 16

Crunchy Chicken Wrap
Chicken strips chopped and served with bacon, ranch, lettuce, diced tomatoes, and mixed cheese. 16

Chicken Tender Sandwich
Chicken tenders grilled, blackened, or fried, served on a toasted bun. 16

SPECIALTY BURGERS

The Burg
A ½ lb. thick-n-juicy mouth-watering Angus burger served on a toasted bun. 17
Add cheese .50 | Add bacon 1

The Outlaw Burger
A juicy Angus burger topped with melted cheese, crispy Applewood-smoked bacon, and two golden onion rings, all drizzled with smoky BBQ sauce and served on a toasted bun for the ultimate sweet, savory, and crunchy bite. 20

High Tide Burger
A juicy, seasoned burger topped with blackened shrimp and melted pepper jack cheese. Served on a toasted bun for the perfect blend of bold flavors from land and sea. 20

20% gratuity added to parties of 8 or more | 3% service charge added to all checks paid with credit card

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

ADMIRAL'S SELECTIONS

Add a side salad and dressing to any meal for 6.

Snow Crab Dinner
1 ½ pound of snow crab served with rice and veggies. We source the best snow crab possible.
Due to the wild nature of snow crabs, variations in the meat-to-shell ratio occur. 46

Captain's Platter
Grilled or blackened shrimp, scallops, flounder, and a crab cake served with rice and veggies. 35

Stuffed Flounder
Flounder, generously stuffed with a flavorful crab cake and topped with our rich, house-made Rosé sauce. Served with rice and vegetables for a perfectly balanced coastal feast. 28

Cobia Fresca
Blackened cobia topped with house-made pico de gallo and crema sauce, served with rice and vegetables. 28

Crab Cake Dinner
Two Maryland-style crab cakes with rice and veggies. 25

Smoky River Salmon
Perfectly grilled salmon brushed with a rich and smoky bourbon glaze, served with seasoned rice and vegetables for a bold and flavorful coastal delight. 29

Sunset Grilled Shrimp
A heaping portion of shrimp grilled or blackened with Jack's signature coastal seasoning, served with savory rice and vegetables: big flavor, dockside style. 25

Hokkaido Platter
Inspired by Japan's famous scallops, this platter comes with blackened scallops paired with two shrimp skewers, two filet medallions and served with rice and vegetables. 38

Captain's Cut Filet
An 8 oz. filet mignon grilled to perfection and finished with herb butter. Served with seasonal vegetables and roasted potatoes. 36

PASTA

Chicken or Shrimp Alfredo
Pasta tossed in Alfredo sauce served with garlic bread. 22

Trio Pasta
Pasta tossed in a white wine and garlic sauce with mussels, scallops, and shrimp. 30

BUCKETS

Hurricane
The Granddaddy of buckets with a snow crab cluster, peel-and-eat shrimp, mussels, andouille sausage, a corn cobette, and three potatoes boiled with Old Bay and lemons. Served with cocktail sauce and drawn butter. 38
Make it family style (4) 145 (6) 215.

Low Country Feast
A flavorful feast featuring shrimp, mussels, andouille sausage, sweet corn, and tender potatoes seasoned in a bold and hearty boil. 30
Make it family style
(4) 110 (6) 160

Fried Shrimp
A heaping bucket of crispy fried shrimp piled high with hot fries and a cool scoop of slaw. It's simple, salty, and straight-up perfect for a day by the water. 26
Make it family style (4) 99 (6) 149

Fish & Chips
The most popular bucket featuring two fried pieces of flounder served with French fries, tartar sauce, and a complimentary coleslaw. 23
Make it family style (4) 85 (6) 129

TACOS

Two flour tortillas served with black beans and rice.
Add one more of the same taco for 6.

Mahi
Strips of blackened Mahi served over coleslaw and mixed cheese, topped with mango salsa. 16

Firecracker Shrimp
Shrimp fried golden brown and served over lettuce with house pico de gallo, mixed cheese and topped with bang bang sauce. 16

Grouper
Grouper pieces either grilled, blackened, or fried served with lettuce, our house pico de gallo, mixed cheese and topped with Sriracha aioli. 17

Pork
Slow-roasted pulled pork over coleslaw with cheddar Jack cheese and topped with Caribbean barbecue sauce. 15

DESSERTS

Salted Caramel Crunch Cookie Sundae
A warm, decadent browned butter cookie loaded with white chocolate, crunchy pretzel bites, and buttery toffee pieces. Finished with a touch of sea salt and demerara sugar, then topped with vanilla ice cream, whipped cream, and a rich caramel drizzle. 10

Fried Cheesecake or Fried Key Lime Pie
Golden-fried to perfection, lightly dusted with cinnamon sugar and drizzled with your choice of chocolate, caramel, or raspberry sauce. Finished with whipped cream for a warm, indulgent treat. 10

Key Lime Pie • Chocolate Cake • Cheesecake
Each 9

SALADS

Taco
Our most popular salad! Mixed greens, topped with your choice of taco meat, chicken, or shrimp. Pico de gallo, jalapeños, black beans and mixed cheese, all served in a tortilla bowl with crema and your choice of dressing on the side. 19

Large House Salad
Fresh mixed greens topped with tomatoes, cucumbers, red onion, and shredded cheese, and served with your choice of dressing. 10

Dressings: Ranch, Golden Italian, Raspberry Vinaigrette Lite, Lime Vinaigrette, Blue Cheese, Balsamic, and Honey Mustard.

Mandarin
A mixed green salad served with tomatoes, red onions, mixed cheese, and Mandarin oranges. This classic comes with your choice of dressing on the side (we recommend the raspberry vinaigrette). Pick your protein:
Coconut Crusted Chicken 19 / Coconut Shrimp 22

SIDES

5

French Fries • Cole Slaw • Vegetables
Black Beans and Rice
Garlic Roasted Parmesan Potatoes
Homemade Kettle Chips

PREMIUM

6

Mac and Cheese • Onion Rings
Fried Plantains • Street Corn
Fried Bourbon Brussels Sprouts

BOWLS

Southwest
Tender blackened chicken, black beans, and seasoned rice, all served in a fried tortilla shell. Topped with zesty pico de gallo, creamy avocado, shredded cheddar jack cheese, and a drizzle of crema for the perfect balance of textures and flavors.
A satisfying meal with a bold southwestern flair! 23

Polynesian*
Seared ahi tuna atop a bed of rice and fresh baby spinach. Complemented with sweet pineapple chunks, teriyaki glaze. Finished with a refreshing mango salsa, dried dates for a hint of natural sweetness, and a perfect balance of bold and tropical flavors. 24

Steak
Seared beef tips, mushrooms, onions, and peppers served over rice and black beans. Topped with sweet plantains and drizzled with our house-made Thai chili sauce. A perfect balance of savory and sweet flavors. 26

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