

WELCOME TO THE OLD FLORIDA FISH HOUSE

MENU

APPETIZERS – SOUPS – SALADS

FRIED GREEN TOMATOES WITH CRABMEAT BUERRE BLANC.....	10.95
FRIED CALAMARI WITH CAJUN REMOULADE.....	9.95
SMOKED TUNA DIP.....	7.50
SAUTEED CRAB CAKE WITH REMOULADE.....	9.95
UPTOWN SHRIMP.....	9.95
NEW ORLEANS GUMBO WITH RICE.....	3.95
HOUSE SALAD WITH LEMON VINAIGRETTE.....	4.25
CAESAR SALAD.....	4.25
LETTUCE WEDGE.....	4.25

ENTREES

FISH OF THE DAY TOPPED WITH GRILLED SHRIMP, JUMBO LUMP CRABMEAT AND CITRUS BEURRE BLANC WITH SEASONAL VEGETABLES.....	27.95
GROUPER ALMONDINE WITH CITRUS BEURRE BLANC.....	25.95
CHICKEN PICATTA WITH CAPERS.....	19.95
SHRIMP SCAMPI- OLIVE OIL, GARLIC, DICED TOMATOES, FRESH BASIL, WHITE WINE, ANGEL HAIR PASTA, AND SHAVED REGGIANO.....	25.95
GRILLED HANGER STEAK- CAYENNE-ONION STRINGS, HORSERADISH- MASHED POTATOES.....	20.95
JUMBO LUMP CRABCAKES, ANGEL HAIR PASTA, LEMON-CAPER SAUCE.....	26.95
8 OZ FILET MIGNON BAKED POTATO.....	29.95
GOLDEN FRIED SHRIMP.....	22.95
SEAFOOD PLATTER WITH CRAB CAKE, SHRIMP,GROUPER AND FRIES.....	29.95
KIDS BURGER WITH CHEESE AND FRIES.....	9.50
KIDS CHICKEN FINGERS WITH HONEY MUSTARD.....	8.50
KIDS SHRIMP WITH FRIES.....	9.50

DESSERT (5.00)

KEY LIME PIE, BREAD PUDDING WITH ICE CREAM, CRÈME BRULEE