

Starters

Bang Bang Shrimp

Fried Shrimp, Bang Bang Sauce, Sesame Seeds, Scallions
\$15

**Oyster Tasting

Daily Selection of Half Dozen or Full Dozen Market Price

Blue Cheese Chips

House Chips, Five Cheese, Bacon, Balsamic Glaze \$12

Chili & Ginger Fried Cauliflower

Red Chili, Peruvian Pepper, Scallions \$13

Soups

Soup Du Jour

\$7

She Crab Soup

\$9

From the Garden

Gf Seafood Chopped Salad

Iceberg, Crab, Shrimp, Olives, Red Onions Feta Cheese,
Pepperoncini, Champagne Vinaigrette \$16/\$8

Grilled Romaine

White Anchovy, Tomato, Crouton, House Dressing \$12/\$6

Autumn Salad

Arugula, Apples, Butternut Squash, Peppitas, Bacon
Vinaigrette \$12/\$6

Fried Oyster Salad

Local Oyster, Arcadian Mix, Jalapeno Corn Salsa, Lemon
Vinaigrette \$16/\$8

Beet Carpaccio

Gold and Purple Beets, Sweet Grass Dairy Lil Moo, Candied
Pecan, Pomegranate \$12/\$6

Specialty

*Crispy Salmon

Seared Salmon, Jasmine Rice, Spinach, Lemon Burre Blanc
\$21

Shrimp and Grits

FL Shrimp, Benton's Gravy, Boursin Cheese Grits \$22

Handhelds

*Grouper Sandwich

5 Spice, Asian Slaw, Sambal Aioli \$19

*Steak Sandwich

Beef Tips, Grilled Onions, Provolone Cheese, Horseradish
Cream \$18

*The Hammock Beach Burger

Lettuce, Tomato, Onion, Pickle, Brioche Bun
Choice of Cheese: American, Swiss, Cheddar or Provolone
\$17
– *Add Bacon \$3

Fish Tacos

Blackened Mahi, Mango Slaw, Pico de Gallo, Wasabi Crema
\$17

Classic Club

Turkey, Ham, Bacon, Tomato, Leaf Lettuce, Avocado Aioli
\$16

Veggie Burger

Black Bean Patty, Lettuce, Tomato, Onion, Chipotle Aioli,
Brioche Bun \$16

Chef Jeffers' House Made Pies

Key Lime Pie

Custard, Key Lime Juice, Vanilla Crust \$7

Seasonal Pie

Chef's Selection of Seasonal Pie \$7

Ice Cream Scoop

Vanilla or Chocolate \$3

Chocolate Turtle Mousse Pie

Oreo Crust, Chocolate Mousse, Pecan, Caramel \$7

Apple Crumble

Apples, Streusel Crumble, Ala Mode \$7

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***Consumer Information: THERE IS A RISK ASSOCIATED WITH THE CONSUMING OF RAW OYSTERS. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters. If you suffer from any of the conditions mentioned you should eat oysters fully cooked. IF UNSURE OF YOUR RISK PLEASE CONSULT A PHYSICIAN.*