

Appetizers

Crab Cake

Lightly grilled traditional Blue Crab Cake served with key lime aioli 8.99

Smoked Fish Dip

A Sea Critters Café Specialty – our own house-smoked fresh fish blended with minced vegetables, spices and served with crackers 8.29

Calamari

Marinated for tenderness, tossed with our signature breading mixture, fried and served with sweet chili sauce 7.99

Conch Fritters

Traditional Bahamian-style packed with white Conch fillet and fresh vegetables, served with raspberry pepper sauce 7.99

GF U-Peel Shrimp

Served hot or cold with Old Bay Seasoning & cocktail sauce ½lb 8.99 1lb 15.99

Grouper Nuggets

Fresh cut, breaded & deep fried, served with tartar sauce 8.99

Crunchy Fried Shrimp

Rolled in our signature Crunchy Almond Crust and served with spicy cocktail sauce 8.99

Chicken Quesadilla

Char-grilled chicken breast, green peppers, onions, jack and cheddar cheeses and roasted chilies served with salsa fresca 8.29

Onion Rings

Lightly breaded, deep-fried and served with our chipotle ranch sauce for dipping 6.99

Spinach Artichoke Dip

Artichoke hearts, spinach & five cheeses served hot with grilled pita wedges 8.99

NEW! "Hog Wings"

Fall-off-the-bone tender Pork shanks served Buffalo or BBQ Style 8.99

Salads

GF Trend Setter Chopped Salad

Mixed greens with marinated artichoke hearts, baby corn, olives, celery, tomatoes, hearts of palm, onions, red and green bell peppers, grated jack and cheddar cheeses tossed with our sundried tomato vinaigrette 9.99

GF Greek Salad

Mixed greens with tomatoes, cucumbers, red onions, feta cheese, pepperoncini and kalamata olives 8.99

Classic Caesar Salad

Fresh romaine tossed with our homemade Caesar dressing and garlic herb croutons, topped with Parmesan cheese 7.99

GF Sea Critters House Salad

Mixed greens topped with cucumber, red onion, tomatoes, and carrots, served with our sundried tomato vinaigrette. Crumbled feta cheese and sunflower seeds on request 6.99

GF 3 in 1 Salad

Generous portions of each of our specialty Lobster, Crab, and Island Chicken salads, served over mixed greens with sliced beefsteak tomatoes drizzled with our sundried tomato vinaigrette 16.99

With each of the Salads above you can add:

**Grilled or Blackened Shrimp 5.49 • Grilled or Blackened Chicken Breast 4.99
Grilled or Blackened Grouper 8.99**

GF Gluten Free Item

Sea Critters Cafe uses a Trans-Fat Free Canola-Corn Oil Blend for frying

Wines

CHARDONNAY

J. Lohr "Riverstone", Monterey *glass* **6.99** *bottle* **27.99**
Flavors of peach, nectarine and citrus with subtle butter and vanilla toastiness with an excellent and complex finish.

Toasted Head, California **7.79** **29.99**
This medium-bodied wine has a crisp acidity, a creamy texture and a long finish with pear and toasty butterscotch oak flavors.

Kendall-Jackson, California **7.79** **29.99**
Layered aromas of green apples, peaches, honey & vanilla. A hint of spiced nuts and a suggestion of toasted oak round out the lingering finish.

PINOT GRIGIO/PINOT GRIS

Caposaldo, Italy **5.99** **21.99**
White fruit and apple aromas. Flavors are offset by notes of acacia blossoms & almonds. Crisp texture, bright acidity & a clean, fresh finish.

Milbrandt, Washington **6.29** **25.99**
Fresh aromas of figs, apples, pears, white peaches and nectarines. It is crisp and lively with a nice balance of fruit and acidity.

SAUVIGNON BLANC

Cupcake, New Zealand **6.99** **26.99**
Intense fresh gooseberry, peach and passion fruit flavors, a full palate weight, crisp, balanced acidity and a lengthy finish.

St. Supéry, Napa **7.29** **28.99**
Ruby grapefruit, nectarine and a shaded aromatic minerality. The palate is bright with lime juice, honeydew melon & pineapple.

RIESLING

Chateau St. Michelle, Columbia Valley **7.79** **26.99**
Opens with fruit driven aromas of peach, melon and ripe pear, this crisp and versatile wine is easy to drink. A pleasure to match with seafood.

PINOT NOIR

Sartori, Italy *glass* **5.99** *bottle* **21.99**
An alluring bouquet of black-cherry jam, black pepper, cloves, and chocolate, accompanied by spice notes and vanilla.

Kenwood, Russian River Valley **6.99** **26.99**
A subtle but fruity Pinot with bright, focused tones of strawberry, raspberry, black cherry & toasty oak.

MERLOT

Little Black Dress, California **6.29** **25.99**
Aromas of ripe black cherry, cranberry and warm herb, complemented by hints of vanilla and toasted oak.

Cupcake, Central Coast **6.99** **26.99**
This full-bodied yet smooth merlot displays supple tannins with flavors of red cherries that evolve into decadent levels of cocoa and espresso and a smooth finish.

CABERNET SAUVIGNON

J. Lohr "Seven Oaks", Paso Robles **7.29** **28.99**
Rich aromas of cherries and toasty oak that follows through on the palate with a balance of cherry, currant and spiciness.

Five Rivers, California **6.99** **26.99**
Aromas of black fruit and vanilla, loaded with flavors of ripe and juicy black fruit, combined with creamy tannins. Beautiful structure with touches of chocolate and toffee from oak aging.

ZINFANDEL

Cline, California **6.99** **24.99**
Dark berry fruit including black cherry & raspberry. Spice notes & a finish of vanilla from oak aging add complexity to this wine.

RED BLEND

Banfi Centine, Italy **6.29** **25.99**
A blend of sangiovese, cabernet and merlot. Medium bodied, with black cherry and tart plum flavors and hints of spice.

Sparkling Wines

Kenwood Yulupa Cuvée Brut, California NV *split* **7.29**
A light and refreshing, well-balanced sparkling wine with fruit flavors, aromas of citrus, pear and peaches, followed by a nuance of spice.

Piper-Heidsieck Brut, La Française, France *½ bottle* **24.99** *bottle* **49.99**
Soft and creamy but still delightfully dry with wonderful flavors of honey & strawberry; floral and vanilla notes with a vibrant, toasty finish.

Premium House Wines

Chardonnay · Merlot · Cabernet Sauvignon · Pinot Grigio · White Zinfandel
glass **4.99**

House Specialties

Today's Fresh Catch

Your choice from today's selection of fresh fish prepared as you like: Market Price

- GF** Char-grilled **GF** Blackened
Fried **GF** Grilled
GF Jerked Crunchy Almond Crusted

for only \$1.29 more...

Pan Sauteed with your choice of:

- GF** Key Lime Butter Sauce
GF Parmesan Garlic Cream Sauce
GF Mediterranean Sauce:

tomatoes, garlic, capers, fresh spinach, Kalamata olives and white wine

GF Chicken Fresca

Two charbroiled chicken breasts with our own olive oil lemon herb sauce 14.99

Crab Cakes

Our traditional Blue Crab Cakes grilled golden brown with key lime aioli 18.99

GF House Smoked Ribs

Danish baby back ribs, marinated in Southern Comfort, deep rubbed with our proprietary herbs and spice mixture and smoked in-house over cherry wood and mopped with our special Cherry Barbecue Sauce ½ Rack 13.99 Full Rack 19.99

GF NEW! Angus Top Sirloin

Seasoned Center cut, chargrilled 10oz. Choice Angus steak 19.99

Each Entrée above includes two sides and our Warm Bread with Caribbean Butter.

Lobster Pasta

Tender chunks of slipper lobster tail, fresh spinach and tomatoes sautéed in olive oil, seafood bouillon & white wine, served over angel hair pasta dusted with parmesan 19.99

Shrimp Penne Pesto

Succulent shrimp sautéed with oven roasted tomatoes and tossed with rich basil pesto and penne pasta 18.99

GF Risotto Scallops Rockefeller

Jumbo sea scallops sautéed with fresh spinach, garlic, bacon, and Anisette, enveloped in a fennel, cream, parmesan risotto 19.99

GF Jambalaya

Spicy Andouille sausage, chicken breast & shrimp sautéed with olive oil, garlic, peppers & onions, finished with our own creole sauce, served over rice 16.99

All Pasta & Rice Dishes include Warm Bread with Caribbean Butter. Add house salad or cup of soup of the day for only 1.99

Fried Seafood Platters

Fried Platters include Creamy Cole Slaw and Thick Cut Steak Fries.

Fish & Chips

Beer battered cod fillets, deep fried and served with tartar sauce and malt vinegar 14.99

Crunchy Fried Shrimp

Crunchy Almond Crusted, fried golden brown and served with our spicy cocktail sauce 17.99

Sea Critters Combo Platter

Beer battered grouper, crab cake, conch fritters, crunchy shrimp, scallops & onion rings served with a selection of our sauces for dipping 24.99

Sea Scallops

Fresh Jumbo sea scallops lightly breaded, fried golden brown and served with our tartar sauce. Also available grilled or blackened. 19.99

With any Entrée above you can add:
Crab Cake 7.99 · Crunchy Almond Shrimp 5.99 · Fried Large Sea Scallops 7.99
Add house salad or cup of soup of the day for only 1.99

Desserts

Homemade Key Lime Pie

4.99

Homemade Brownie á la Mode

5.99

NEW! Funnel Cake Fries

4.99

Cheesecake

5.99

GF Gluten Free Item

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Soups

GF Tomato Basil Crab Bisque

Our signature tomato basil bisque topped with a mound of chilled Blue Crab just before serving

Cup 3.99 Bowl 5.99

Soup of the Day

Ask your server

Cup 3.99 Bowl 5.49

Cold Sandwiches

All Sandwiches include one choice of **Homemade Creamy Cole Slaw, Country Style Potato Salad or Thick Cut Steak Fries. Sweet Potato Fries add 99¢ NEW!**

Lobster Roll

Tender Lobster meat tossed with celery and our herbed buttermilk dressing served on a traditional New England style roll

13.99

Crab Salad

Blue Crab, celery, red bell pepper and seasonings tossed with mayo and served on toasted deli-style white, wheat or rye with lettuce & tomato

9.99

Island Chicken Salad

Chicken breast tossed with celery, chopped macadamias, cashews, raisins, and a Dijon mayonnaise served on toasted deli-style white, wheat or rye

8.99

Hot Sandwiches

Authentic Cuban

Spiced roast pork, ham, salami, Swiss cheese, yellow mustard, mayo and pickles on fresh Cuban bread hot pressed to order 8.99

Fresh Catch Sandwich

Your choice from today's selection of fresh fish, served on a Kaiser roll with lettuce, tomato and tartar sauce with your choice of preparation—grilled, fried, char-grilled, blackened, Crunchy Almond Crusted or jerked **Market Price**

Fresh Catch Reuben

The traditional deli favorite with a Florida twist. Your choice from today's selection of fresh fish, grilled with sauerkraut, Swiss cheese and 1,000 island dressing on grilled rye **Market Price +99¢**

Pulled Pork BBQ

Hickory Smoked in-house for over 12 hours, tossed with our spicy BBQ sauce & served on a toasted Kaiser roll 8.99

Chicken Breast Sandwich

Fresh chicken breast prepared as you like – grilled, fried, char-grilled, blackened, Crunchy Almond Crusted or jerked, served on a toasted Kaiser roll with chipotle mayo, lettuce & tomato 8.99

Angus Burger

1/2 lb. of fresh, hand-pattied Angus ground chuck, char-grilled and served on a toasted Kaiser roll with lettuce & tomato 7.99

Extras: Bacon 99¢

Cheddar, American or Swiss Cheese 99¢

Grilled Onions 39¢

Sides

GF Creamy Cole Slaw	1.99
Thick-Cut Steak Fries	2.49
GF Baked Potato	1.99
GF Sautéed Vegetables	1.99
GF Country-Style Potato Salad	1.99

GF Rice Pilaf	1.99
GF Black Beans	1.99
GF Black Beans & Rice	1.99
GF House Salad	2.49
NEW! Sweet Potato Fries	2.99

as a side choice add .99¢

GF Gluten Free Item

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Libations

THE ONLY FRESH SQUEEZED MARGARITAS ON THE BEACH!

House Original

5.99
Try a Frozen
Strawberry Margarita
6.99

Gold Margarita

Margaritaville Gold
Tequila and a splash of fresh
O.J. on the rocks
6.99

Platinum Margarita

Milagro Premium Tequila,
Cointreau and a
Grand Marnier Float
8.99

Tropical Specialties

Reef Runner

Blue Curacao, Coconut and
Mango Rums, Fresh O.J.
6.99

Pass-A-Grille Punch

Vanilla Rum, Drambuie, Pineapple
Juice and Grenadine
6.99

Firefly

Firefly Sweet Tea Vodka or
Firefly Raspberry Tea Vodka with
water or lemonade.
5.99

Bahama Mama

Don Q Rum, Coconut Rum,
Crème de Banana, Pineapple Juice
and Grenadine with a
Float of Dark Rum
6.99

Mai Tai

Don Q Rum, Dark Rum, Triple Sec,
Apricot Brandy, Crème de Noyaux,
Pineapple & Lime Juices
7.99

Rum Runner

Light Rum, Crème de
Banana, Blackberry Brandy,
Grenadine, Pineapple and
Lime Juices with a Float
of Bacardi 151
7.99

"Knock Out" Rum Punch

Silver, Gold & Dark Rums, Tropical Juices & Bitters
36oz Fish Bowl 12.99 · 80oz Fish Bowl 23.99

Homemade Sangria

White or Red

16oz glass 5.99 · 48oz pitcher 14.99

House Martinis

Parrot Head

Coconut Rum,
Van Gogh Citroen Vodka,
Triple Sec & fresh O.J.
7.99

Sea Critters Chocotini

Van Gogh Dutch Chocolate Vodka,
White Crème de Cacao &
a drop of Godiva
7.99

Tiramisu Martini

RumChata cream liqueur &
Van Gogh Double Espresso vodka
7.99

Pomegranate Martini

Van Gogh Pomegranate Vodka,
Pama Liqueur, Cranberry & O.J.
7.99

Summer Breeze

Van Gogh Acai Blueberry Vodka,
simple syrup and Sauvignon Blanc
7.99

Domestic

Anchor Steam	3.79
Budweiser	3.29
Bud Light	3.29
Bud Light Lime	3.29
Bud Select 55	3.29
Coors Light	3.29
NEW! Fat Tire	3.99
NEW! Full Sail IPA	3.79
Jai Alai IPA (local)	4.29
Landshark	3.79
NEW! Lobster Red Ale	4.29
Michelob Ultra	3.69
Miller Lite	3.29
O'Doul's (N/A)	3.29
Sam Adams	3.99
Sierra Nevada Pale Ale	3.99
Ybor Gold (local)	3.99

Beer

Draft

Bud Light	3.29
glass 2.99 · pitcher 10.99	
Yuengling	3.29
glass 2.99 · pitcher 10.99	
Newcastle Brown Ale	3.99
glass 3.99 · pitcher 13.99	

**Please ask your server
about our seasonal drafts.**

Bucket o' Beer

6 x Your Choice,
less \$2.00

Import

Amstel Light	3.99
NEW! Clausthaler (N/A)	4.29
Corona	3.99
Corona Light	3.99
Heineken	3.99
Red Stripe	3.99
Stella Artois	3.99

Soft Drinks

***Free Refills**

Coffee or Decaf*	1.99	Cranberry Juice	1.99
Espresso	2.49	Tomato Juice	1.99
Hot Tea*	1.99	Orange Juice	2.49
Iced Tea (Unsweet)*	1.99	Grapefruit Juice	2.49
Iced Tea (Sweet)*	2.29	Lemonade*	2.29
Mango or Raspberry Flavored Iced Tea*	2.29	Sodas*	2.29
Milk	1.99	Saratoga Spring or Sparkling Water	1.99