



PASS-A-GRILLE
ST. PETE BEACH, FLORIDA

Appetizers

Smoked Fish Spread

Smoked whitefish and pickled vegetables, served with club crackers and lemon wedges 8.99

Crispy Gator Bites

Wild-caught Plant City gator, encrusted with bread crumbs and fried, served with sauce 9.99

Calamari

Fried calamari with crispy tater tots and pickled vegetables, served with "bang bang" sauce and topped with cilantro 10.99

Spicy Mussels Marinara

Sauteed Prince Edward Island Mussels, with candied jalapeños and marinara sauce, topped with lemon aioli and toasted bread 10.99

Peel N' Eat Shrimp ^{GF}

Cocktail sauce, lemon, choose hot or cold
1/2lb 9.99 | 1lb 15.99

Grouper Nuggets

Black grouper bites battered and fried, served with Critter tartar sauce 9.49

House Smoked Wings ^{GF}

Smoked jumbo wings, tossed in a sweet and spicy wing sauce, served with blue cheese and celery sticks 11.99

Crab Cake

Traditional style blue crab cakes, lightly breaded and seared, topped with pineapple and jalapeño salsa, key lime aioli 10.49

Crunchy Fried Shrimp

Sea Critter's signature almond crusted shrimp, with house-made cocktail sauce 9.99

Shucked Gulf Oysters (6)* ^{GF}

Raw on the half shell, horseradish, cocktail, lemon wedges, club crackers 11.99
Grilled with garlic butter 1.49

Conch Fritters

Bahamian style fritters with white conch, vegetables, and creole dipping sauce 10.99

Salads

Wedge Salad ^{GF}

Romaine hearts, cherry tomatoes, blue cheese crumbles, bacon bits, scallions, blue cheese dressing 9.99

Add avocado for only 1.49

Caesar Salad

Crunchy romaine hearts, garlic herb croutons, shredded parmesan cheese, lemon caesar dressing 9.99

Greek Salad ^{GF}

Mixed greens, cherry tomatoes, pepperoncini, cucumbers, olives, red onions, peppers, feta crumbles, oregano vinaigrette 10.99

Critter House Salad ^{GF}

Mixed greens, cherry tomatoes, cucumbers, carrots, feta crumbles, sunflower seeds, sun dried tomato vinaigrette
Small 5.99 | Large 8.99

With each of the Salads above you can add:

Shrimp 5.99, Chicken Breast 5.99, Grouper 12.99
Choose either Grilled or Blackened

GF - Gluten Free item

* There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness

Soup

Tomato Basil Crab Bisque ^{GF}

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

Cup 4.99 | Bowl 6.99

Soup of the Day

daily crafted soup

Cup 4.99 | Bowl 6.99

Sandwiches & Such

All Sandwiches include one choice of Homemade Creamy Cole Slaw or Thick Cut Steak Fries. Sweet Potato Fries add .99

Fresh Catch Sandwich

Choose from today's choice of market-fresh fish prepared your way – grilled, blackened, fried, char-grilled, or crunchy almond crusted MP

Extras: Applewood Bacon 1.79

Avocado 1.99

Ruben Style 1.99

Sweet Tea Chicken Salad

Sweet tea brined chicken salad, tomatoes, crispy romaine, toasted wheat bread 10.99

Ybor Cuban

Slow roasted pork, ham, salami, swiss cheese, yellow mustard sauce, and pickled, served on pressed Ybor Cuban bread 11.49

Maine Lobster Roll

Slow poached lobster meat, tossed celery and with herbed buttermilk dressing, served on a New England style bun MP

The Critter Burger

8oz Angus beef patty, char-grilled, with lettuce, tomato, and special sauce on a brioche bun 12.99

Extras: Applewood Bacon 1.79

Cheddar or Swiss 1.49

Grilled Onions .49

BBQ Chicken Sandwich

Mojo-marinated, char-grilled chicken breasts brushed with sweet and smoky BBQ sauce, with lettuce and tomato on Texas toast bread 9.99

Extras: Applewood bacon 1.79

Buffalo-style with hot sauce and blue cheese 1.49

Sides

Carribbean Coconut Rice Pilaf ^{GF}	2.99	Black Beans ^{GF}	2.49
Thick Cut Steak Fries ^{GF}	3.49	Black Beans and Rice ^{GF}	2.99
Sauteed Vegetables ^{GF}	2.99	Garlicky Spinach ^{GF}	3.99
Creamy Coleslaw ^{GF}	1.99	Sweet Potato Fries ^{GF}	3.99
		as a side add .99	

Love Sea Critters as much as we do? Visit our other restaurants:



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House Specialties

Each entrée below includes two sides and our warm bread with Caribbean Butter. Additional Bread 1.49/loaf.

Todays Fresh Catch

Choose from today's choice of market-fresh fish prepared your way – grilled, blackened, fried, char-grilled, or crunchy almond crusted MP for only 1.99 more

Pan Sauteed with your choice of:

- Spicy Marinara
- Bang Bang Style
- Mediterranean Sauce
- Pesto Parmesan Cream
- Garlic Bacon and Jalapeño Butter

Crab Cakes

Traditional style blue crab cakes, lightly breaded and seared, topped with pineapple and jalapeño salsa, key lime aioli 19.99

Skirt Steak ^{GF}

Char-grilled, grass fed beef, Critter steak sauce 26.99

BBQ Chicken Plate

Mojo-marinated, char-grilled chicken breasts brushed with sweet and smoky BBQ sauce 16.99

All Pasta & Rice Dishes include warm bread with Caribbean Butter. Additional Bread 1.49/loaf. House salad add 2.99

Lobster Pasta

Maine Lobster medallions, spinach, basil, vine-ripened tomatoes, sauteed in a lobster white wine butter sauce, parmesan cheese with angel hair pasta 24.99

Jambalaya ^{GF}

Spicy andouille, sautéed chicken, gulf shrimp, white fish, sea scallops, green bell peppers, sweet onions, creole tomato sauce, and coconut rice pilaf 20.99

Shrimp Penne Pesto

Pesto marinated shrimp, caramelized vegetables, roasted tomatoes, parmesan cheese, tossed in penne pasta 19.99

Seafood Platters

Platters include Creamy Cole Slaw, Thick Cut Steak Fries, and warm bread with Caribbean Butter. Additional Bread 1.49/loaf

Dos Fish Tacos

Flour tortilla, pineapple pico chipotle crema, pickled red onion cilantro. Choose from today's choice of market-fresh fish prepared your way – grilled, blackened, fried, char-grilled, or crunchy almond crusted MP Avocado add 1.99

Fish and Chips

Beer battered haddock, Critter tartar sauce 16.99

Crunchy Fried Shrimp

Sea Critter's signature almond crusted shrimp, with house-made cocktail sauce 17.99

Sea Scallops

Jumbo sea scallops, with tartar sauce, prepared your way – grilled, blackened, fried, char-grilled, or crunchy almond crusted 21.99

With any entrée above you can add:

Crab Cake	9.99
Crunchy Almond Shrimp	6.99
Fried Large Sea Scallops	9.99
House Salad	2.99

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Wine

House Wine

Chardonnay | Pinot Grigio | Cabernet | Sauvignon | Merlot
Glass 5.99

White & Rosé

Rosé 7.99 31.99 Matua, Marlborough, New Zealand	Sauvignon Blanc 9.99 39.99 Kim Crawford, Marlborough, New Zealand
Riesling 8.99 33.99 August Kessler R. Kabinett, Rheingau, Germany	Chardonnay 9.99 39.99 Chateau St. Michelle Mimi, Horse Heaven Hills
Pinot Grigio 7.99 31.99 Santa Marina, Provincia di Pavia	

Red Wine

Pinot Noir 8.99 33.99 Parducci Small Lot, Mendocino County	Cabernet Sauvignon 9.99 39.99 J. Lohr, Paso Robles
Merlot 7.99 31.99 Drumheller, Columbia Valley	Red Blend 8.99 33.99 Mad Genius, California

Sparkling

Champagne Half Bottle 28.99 Piper Heidsieck Brut Cuvee	Cava 8.99 Codorniu, Spain Split
Champagne Bottle 58.99 Piper Heidsieck Brut Cuvee	

Beer

Draft Beers

Yuengling Lager 3.99
Bud Light 3.99
Blue Moon 4.99

Bottle/Can

Michelob Ultra 3.99
Miller Lite 3.99
Corona Light 4.49
Stella Artois 4.99

Ask about our rotating selections of local and craft beers!

Margaritas

Critters' Classic

Lunazul Blanco, Bols Triple Sec, Critter's Sour
7.99

Golden Royal8.99

Lunazul Blanco, champagne, orange, lime, agave

The Platinum10.99

Tromba Blanco, Grand Marnier, lime, agave

Tropical Specialties

Pass-A-Grille Punch8.99

Flor De Cana Rum, Drambuie, lime, pineapple, Angostura, vanilla-cinnamon compound

Frozen Banana Daiquiri9.99

Sailor Jerry Spiced Rum, fresh banana, lime

Dorado's Pina Colada8.99

Wicked Dolphin Gold Rum, Gosling's 151, pineapple, coconut cream

Dockside Coolers

Green Bikini8.99

Stoli Cucumber Vodka, fresh basil, lemon, seltzer

Berry-Sage Smash8.99

Old Forester Bourbon, berries, fresh sage, lemon

Mama T's Homemade Sangria8.99

Classic Sangria made from scratch!

Mocktails

Basil Lemonade4.99

Fresh basil, lemon, sugar

Ginger Berry Bash5.99

Ginger beer, berries, lemon