



Appetizers

Smoked Fish Spread

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

Peel and Eat Shrimp

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

Crab Cake

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

Grouper Nuggets

Black grouper bites battered and fried, served with Critter tartar sauce 10.49

Crunchy Fried Shrimp

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

Sandwiches and Such

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

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

The Critter Burger

8oz Angus beef patty, char-grilled with lettuce and tomato on a brioche bun 9.99 Extras: Applewood Bacon 1.79 Cheddar or Swiss 1.49 Grilled Onions .49

Maine Lobster Roll

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

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, Reuben Style 1.99

Seafood Platters

Platters include Creamy Cole Slaw and Thick Cut Steak Fries

Fish And Chips

Beer battered haddock, Critter tartar sauce 16.99

Dos 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

= Item is gluten free or can be made gluten free



Salads

Critter House

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

Caesar

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

Greek

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

Add-ons:

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

Soup

Tomato Crab Bisque

Our signature tomato basil bisque topped with a mound of chilled Blue Crab just before serving
Cup 4.99 | Bowl 6.99

Sides

Caribbean Coconut Rice Pilaf 2.99

Creamy Coleslaw 1.99

Black Beans 2.49

Thick Cut Steak Fries 3.49

Sautéed Vegetables 2.99

Sweet Potato Fries 3.99, as a side add .99

House Specialties

Each entrée below includes two sides (excluding Lobster Pasta)

Today's Fresh Catch

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

BBQ Chicken Plate

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

Baseball Sirloin Steak

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

Crab Cakes

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

Lobster Pasta

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

Sea Scallops

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

House Wine

Chardonnay | Pinot Grigio Glass 5.99
Cabernet | Sauvignon | Merlot

White & Rosé

Rosé 7.99 | 31.99
Matua, Marlborough, New Zealand

Riesling 8.99 | 33.99
August Kessler R. Kabinett, Rheingau, Germany

Pinot Grigio 7.99 | 31.99
Santa Marina, Provincia di Pavia

Sauvignon Blanc 9.99 | 39.99
Kim Crawford, Marlborough, New Zealand

Chardonnay 9.99 | 39.99
Chateau St. Michelle Mimi, Horse Heaven Hills

Red Wine

Pinot Noir 8.99 | 33.99
Parducci Small Lot, Mendocino County

Merlot 7.99 | 31.99
Drumheller, Columbia Valley

Cabernet Sauvignon 9.99 | 39.99
J. Lohr, Paso Robles

Red Blend 8.99 | 33.99
Mad Genius, California

Sparkling

Champagne Half Bottle 28.99
Piper Heidsieck Brut Cuvee Bottle 58.99

Cava 8.99
Codorniu, Spain Split

Mocktails

Basil Lemonade 4.99
Fresh basil, lemon, sugar

Ginger Berry Bash 5.99
Ginger beer, berries, lemon

Margaritas

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

Golden Royal 8.99
Lunazul Blanco, champagne, orange, lime, agave

The Platinum 10.99
Tromba Blanco, Grand Marnier, lime, agave

Tropical Specialties

Pass-A-Grille Punch 8.99
Flor De Cana Rum, Drambuie, lime, pineapple, Angostura, vanilla-cinnamon compound

Frozen Banana Daiquiri 9.99
Sailor Jerry Spiced Rum, fresh banana, lime

Dorado's Pina Colada 8.99
Wicked Dolphin Gold Rum, Gosling's 151, pineapple, coconut cream

Dockside Coolers

Green Bikini 8.99
Stoli Cucumber Vodka, fresh basil, lemon, seltzer

Berry-Sage Smash 8.99
Old Forester Bourbon, berries, fresh sage, lemon

Mama T's Homemade Sangria 8.99
Classic Sangria made from scratch!

Bottle/Canned Beers

Michelob Ultra 4.29

Miller Lite 3.99

Corona Light 5.49

Stella Artois 5.49

Jai Alai 5.99

Blue Moon 5.49

Bud Light 3.99

Yuengling 3.99

White Claw 5.49

Hard Cider 5.49