

APPETIZERS

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| <p>Steamed Shrimp \$10
 <i>½ lb. of plump shrimp lightly seasoned and steamed to perfection.</i></p> <p>Buffalo Crawfish Basket \$11
 <i>Crawfish lightly breaded and kicked with buffalo sauce, served with ranch.</i></p> <p>Fried Crab Claws \$13
 <i>½ lb. of hand battered Blue Crab claws, fried to a golden goodness.</i></p> <p>Fried Green Tomatoes \$7
 <i>We use Granny's recipe! 6 juicy tomato slices served with our Mudbug Sauce.</i></p> | <p>Smoked Tuna Dip \$10
 <i>This locally made dip is served on a bed of lettuce with crackers.</i></p> <p>Fried Pickles \$7
 <i>Dill pickle chips hand battered and fried. Served with ranch dressing.</i></p> <p>Corn Fritters \$6
 <i>A beer battered corn fritter, golden fried.</i></p> <p>Oyster Bay Rockefeller \$12
 <i>A House Specialty! Oyster Bay Rockefeller Oysters.</i></p> |
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- Deep Fried Cheese Wedges** \$8
White Jack cheese squares, hand breaded with sweet chili sauce.

SALADS

- Greek Salad**
Side Salad..... \$4 **Entrée**..... \$8
Mixed greens, kalamata olives, tomatoes, banana peppers, feta & onion.
- House Salad**
Side Salad..... \$3 **Entrée**..... \$6
Mixed greens, mozzarella cheese, tomato & onion.
- Antipasto Salad** \$9
Topped with Ham, Salami and Provolone Cheese.
- Add to your salad:**
Chicken...\$3 • Shrimp...\$4 • Grouper...\$5
Cooked: Fried, Grilled, Blackened, Caribbean Grilled
- Dressings:**
Greek, Italian, Balsamic Vinaigrette, Honey Mustard, Ranch, Bleu Cheese

SOUPS

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| <p>West Beach Crawfish & Corn Bisque
 Cup..... \$4 Bowl..... \$6
 <i>Rich and creamy bisque inspired by West Beach</i></p> | <p>Ole River Gumbo
 Cup..... \$4 Bowl..... \$6
 <i>A delicious, "down south" tradition!</i></p> |
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HOT WINGS

(OUR SPECIALTY!)

10 - \$8 20 - \$12
50 - \$30

Mild, Hot, Make Me Cry, Teriyaki, BBQ, Hot Teriyaki or Garlic Parmesan

BASKETS • PO BOYS • BURGERS

All items come with cole slaw or fries
Add \$2 for any other side item

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| <p>Seafood Po Boy..... \$10
 <i>Your choice of crawfish, shrimp, oyster or fish. Fried to a golden crisp.</i></p> <p>Chicken Po Boy \$10
 <i>Served fried, grilled, blackened, buffalo style or Caribbean grilled.</i></p> <p>House Burger (1/2 lb.)..... \$8 (1 lb.)..... \$10
 <i>Served with lettuce, tomato, onion, a pickle and your choice of American, pepper jack or cheddar cheese.</i></p> <p>Island Burger..... \$11
 <i>House burger served with a pineapple slice, topped with provolone cheese, lettuce, tomato and a soy ginger glaze. Trust us, it's the best!</i></p> <p>Cheese Steak \$9
 <i>Thinly sliced steak sautéed with green peppers and onions, smothered in provolone cheese.</i></p> | <p>Basket..... \$13</p> <p>Basket..... \$12</p> |
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18% gratuity added to parties of 8 or more

ENTRÉES

All entrées come with choice of two sides

Blue Cheese Cream Topped Filet..... \$24

Hand cut 8 oz. filet, grilled to your specifications, topped with grilled mushrooms, onions and our special blue cheese cream sauce.

Black Beard's Ribeye \$20

A 14 oz. hand cut of mouth-watering steak cooked the way you want it.

Chicken Breast..... \$13

8 oz. of delicious chicken breast served fried, grilled, blackened or Caribbean grilled.

Grouper \$16

Grouper filet fried, grilled, blackened or Caribbean grilled.

Mahi Mahi \$17

Fresh mahi however you like it - fried, grilled, blackened or Caribbean grilled.

Island Fresh Ahi Tuna \$19

Cooked marinated in our special grill sauce, dusted in our Cajun seasonings and blackened or lightly floured and sautéed to your specifications.

Big Seafood Platter \$19

A little bit of everything! Fried fish, shrimp, oysters and stuffed crab, served with hush puppies.

Homemade Coconut Shrimp..... \$16

Beer battered shrimp made with fresh coconut daily.

Jumbo Fried Shrimp Platter \$15

A plate full of plump, juicy shrimp, de-veined and fried with the perfect batter.

Alfredo Pasta..... \$11

Fettuccini pasta tossed in a tasty, creamy white alfredo sauce.

Add Chicken...\$3 • Shrimp...\$4 • Fish...\$5

Creole Tomato Pasta \$12

Fettuccini pasta, red peppers, mushrooms and spicy roma tomatoes in our famous sauce.

Add Chicken...\$3 • Shrimp...\$4 • Fish...\$5

***The consumption of raw or undercooked eggs, meat, poultry or shellfish increases your risk of food borne illness**

HAPPY HARBOR SPECIALTIES

All entrées come with choice of two sides

Blackened Fresh Catch Lafitte \$18

Today's fresh catch, dusted in our homemade Cajun seasonings and grilled, topped with mushrooms, sweet peppers, onions & shrimp in our wine, garlic, parmesan cream sauce.

Famous Fried Grouper Florentine..... \$18

Fresh Grouper, fried to perfection, topped with mushrooms, spinach and onions in our parmesan cream sauce.

Crawfish Creole Mahi \$19

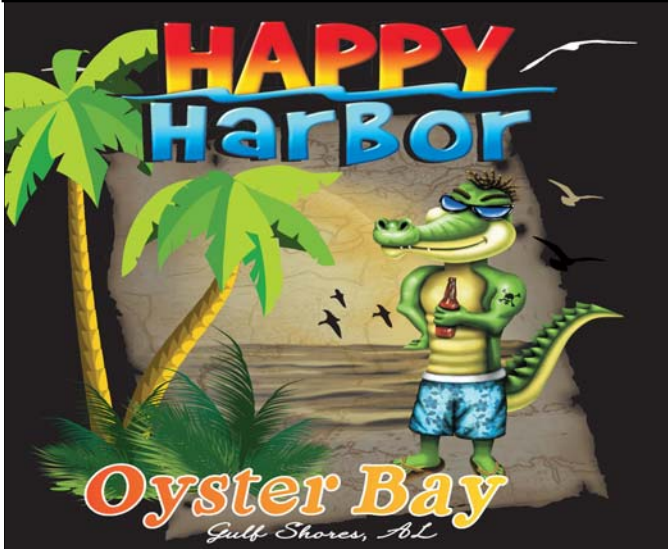
Fresh Mahi Mahi marinated in our special grill sauce and grilled to perfection, topped with mushrooms, sweet peppers, onions and crawfish tails in our Cajun wine, Creole sauce.

Shrimper's Choice..... \$17

Bay Shrimp, Coconut Shrimp and Caribbean grilled shrimp all in one perfect platter.

Cajun Ahi Tuna..... \$21

Lightly blackened fresh tuna topped with fresh Bay shrimp, diced tomatoes and a creamy Cajun sauce.



SIDES

\$2 each

- New Potatoes • Corn Fries • Rice
- Steamed Veggies
- Cole Slaw

LIL' BEACH PEOPLE

(12 and under, please)

\$6

- Includes fries and a drink
- Fried Shrimp • Fried Fish
- Fried Chicken Strips
- Corn Dog • Cheeseburger



DESSERTS



Key Lime Pie \$5

Delicious key lime pie in a buttery graham cracker crust. Sure to satisfy your island craving!

Peanut Butter Pie..... \$5

Rich peanut butter filling in a graham cracker crust that's going to leave you wanting more!



Fountain Drinks

\$2

- Coke • Diet Coke • Sprite
- Barq's Root Beer • Dr. Pepper
- Orange Juice • Grapefruit Juice
- Cranberry Juice
- Sweet Tea • Unsweetened Tea
- Pink Lemonade

