



STILTSVILLE

FISH BAR

RAW BAR

HALF DOZEN RAW OYSTERS | 17

FL citrus mignonette & lemon (GF)

COBIA TIRADITO | 15

avocado, crispy hominy & popped corn

aji amarillo, cilantro & lime (GFP)

SNAPPER CEVICHE | 15

local snapper, honeydew melon, grapes, coconut, almonds & mint (GF)

SHRIMP COCKTAIL | 14

1/2 lb. local royal red shrimp, classic horseradish cocktail & lemon (GF)

STILTSVILLE TACKLE BOX

half 45 | full 87

oysters, FL lobster tail with local avocado, royal red shrimp & local snapper ceviche (GF)

TUNA CRUDO | 16

local yellowfin tuna, asparagus, fingerling potatoes, gribiche, pickled shallots & garlic chips (GFP)

SMALL PLATES

CRAB CAKES

1 FOR 12 | 2 FOR 20 | 3 FOR 28

local blue lump crab, pickled root slaw & horseradish remoulade sauce

SMOKED FISH DIP | 10

white oak smoked local fish

house pickles & homemade potato chips (GFP)

DEILED EGGS & CAVIAR | 12

local farm eggs, osetra caviar capers & lemon zest (GF, VP)

GRILLED OYSTERS | 17

grilled oysters on the 1/2 shell

green herb butter, lemon & charred bread (GFP)

SWEET CORN SPOON BREAD FOR ONE | 9

buttercream & scallions (GF, V)

poached egg +2 | pork belly bacon +8 | butter poached lobster +13

BUFFALO FISH WINGS | 11

basket of fish wings, chili lime hot sauce & celery hearts

CRISPY "COCONUT SHRIMP"

3 FOR 14 | 6 FOR 26

kataifi wrapped royal red shrimp

roasted coconut & key lime

BRUNCH PLATES

EGG BENEDICTS

CRAB CAKE | LOBSTER 24 | HOUSE BACON 19

local farm eggs, english muffins

old bay hollandaise & arugula salad

GOAT CHEESE OMELET | 15

local farm eggs, asparagus and goat cheese

served with arugula salad (GF, V)

add crab cake +10

GUAVA PANCAKES | 14

stack of flap jacks, guava, whipped cream cheese

maple syrup & toasted almonds (V)

AVOCADO TOAST | 14

pickled green and heirloom tomatoes, FL citrus

breakfast radish & crumbled goat cheese (V)

add poached egg +2

SHRIMP PO' BOY | 16

crispy shrimp, new orleans style bbq

slaw & house pickles

LOBSTER ROLL | 26

butter toasted brioche loaf, FL lobster salad

house made pickles & crunchy sea beans

BACON, EGG & CHEESE BURGER | 16

pork belly bacon, cheddar, lettuce

tomato & house made pickles (GFP)

SURF N' TURF BURGER | 36

butter poached lobster, grilled beef burger

black garlic, arugula

& horseradish remoulade (GFP)

SHRIMP N' GRITS | 27

stone ground grits, creole sausage melted

tomatoes, sweet peas & beer demi glace (GFP)

FAVORITES TO SHARE

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

HALF BIRD 19 | WHOLE BIRD 36

watermelon pickle salad

& Stiltsville hot sauce (GFP)

BIGFISH TO SHARE

GRILLED OR CRISPY WHOLE SNAPPER | MP

keylime aioli & cilantro basil sauce (GFP)

SALADS

THE HAMMOCK SALAD | 15

local greens from Hammock Farms

FL citrus, hearts of palm, avocado

& little heirloom tomatoes (GF, V)

BUTTER LETTUCE & AVOCADO SALAD | 14

grilled corn, carrot ribbons

radish & buttermilk ranch (GF, V)

LOBSTER GRAPEFRUIT SALAD | 27

whole Florida lobster tail, local citrus, avocados

heirloom tomatoes & salty crunchy sea beans

THE FISHERMAN'S DAUGHTER SALAD | 14

bibb lettuce, avocado, grilled corn

cucumber, watermelon radish

& champagne vinaigrette (GF, V)

CRAB KRAB LOUIE SALAD | 17

lump blue crab, "krab noodles" cucumber, carrot

cashews & lemon buttermilk dressing

ADD: SHRIMP 10 | GRILLED FISH 11 | BLUE CRAB CAKE 10

POACHED LOBSTER 13 | SCOOP OF HOUSE SMOKED FISH DIP 6

SIDES

PORK BELLY BACON | 8

applewood smoked bacon & maple glaze (GFP)

LOCAL FARM EGGS ANY WAY | 6 (GF, V)

CREAMY GRITS | 8

stone ground grits, grilled corn

& green onions (GF, V)

HOME FRIES | 7

smashed fingerling potatoes

& caramelized onions (GFP, V)

CRUNCHY CREAMY COLESLAW | 7

pickled roots, crisp cabbage,

carrot & vinegar (GF, V)

CHILLED WATERMELON | 6

home-made pickles, celery leaves

& mojo vinaigrette (GF, V)

BIG FAT BEANS | 9

giant butter beans, extra virgin,

roasted peppers & garlic (GF, V)

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

(GF: gluten free | GFP: gluten free possible | V: vegetarian | VP: vegetarian possible)

  /StiltsvilleFishBar