



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)

COBIA TIRADITO | 15

avocado, crispy hominy & popped corn
aji amarillo, cilantro & lime (GFP)

SNAPPER CEVICHE | 15

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

CLASSIC SHRIMP COCKTAIL | 14

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

CRISPY "COCONUT SHRIMP"

3 FOR 14 | 6 FOR 26

kataifi wrapped royal red shrimp

roasted coconut & key lime

BUFFALO FISH WINGS | 11

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

SALADS

THE HAMMOCK SALAD | 13

local greens from Hammock Farms

FL citrus, hearts of palm, avocado

& little heirloom tomatoes (GF, V)

BUTTER LETTUCE & AVOCADO SALAD | 12

grilled corn, carrot ribbons

radish & buttermilk ranch (GF, V)

LOBSTER GRAPEFRUIT SALAD | 28

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)

ADD: LEMON & OLIVE OIL ROASTED SHRIMP 6

GRILLED OR STEAMED FISH 8 | BLUE CRAB CAKE 9

GRILLED OR FIRED CHICKEN 5 | SCOOP OF HOUSE SMOKED FISH DIP 5

HANDHELDS

ALL HANDHELDS SERVED WITH CHIPS

SHRIMP PO' BOY | 16

crispy shrimp, new orleans style bbq

slaw & house pickles

GRILLED FISH SANDWICH | 15

today's catch, horseradish remoulade

slaw & house pickles

BLACKENED FISH LETTUCE WRAPS | 15

avocado, heirloom tomato, grilled corn

cilantro basil sauce & slaw (GF)

LOBSTER ROLL | 28

butter toasted brioche loaf, FL lobster salad

house made pickles & crunchy sea beans

CHEESEBURGER | 15

cheddar, lettuce, tomato, black garlic aioli

& house-made pickles (GFP)

SURF N' TURF BURGER | 30

butter poached lobster, grilled beef burger

black garlic, arugula

& horseradish remoulade (GFP)

LUNCH PLATES

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

HALF BIRD 19 | WHOLE BIRD 36

watermelon pickle salad

& Stiltsville hot sauce (GFP)

TUNA BOWL | 18

local raw yellow tail tuna, aji amarillo

coconut rice, avocado, toasted coconut

watermelon radish & cilantro (GF)

SHRIMP N' GRITS | 27

stone ground grits, creole sausage melted

tomatoes, sweet peas & beer demi glace (GFP)

PAN ROASTED GROUPER | 24

heirloom tomato scampi, valencia orange capers

roasted leeks & fresh basil (GF)

BIG FISH TO SHARE

GRILLED OR CRISPY WHOLE SNAPPER | MP

keylime aioli & cilantro basil sauce (GFP)

SIDES

CHILLED WATERMELON | 6

home-made pickles, celery leaves

& mojo vinaigrette (GF, V)

SMASHED FINGERLING POTATO TOSTONES | 7

fermented black garlic aioli & scallions (GFP, V)

LITTLE ARUGULA SALAD | 7

baby heirloom tomatoes, radish

& champagne vinaigrette (GF, V)

BIG FAT BEANS | 9

giant butter beans, extra virgin,

roasted peppers & garlic (GF, V)

CRUNCHY CREAMY COLESLAW | 7

pickled roots, crisp cabbage

carrot & vinegar (GF, V)

HOUSE MADE "DIRTY" CHIPS | 5

russet potatoes, boggy bayou spice

& sea salt (GFP, V)

GRILLED ASPARAGUS | 11

sauce gribiche, cured egg yolk & lemon (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: vegetarianpossible)

📍/StiltsvilleFishBar