

SHRIMPYS

Blues Bistro

DINNER MENU 2:00PM TO CLOSE



FLO-Nola Appetizers

NOLA BBQ SHRIMP: Langostino shrimp sautéed in butter, roasted garlic, white/ black pepper served w/ warm bread.....\$12.99

EZ Peel and De-veined Shrimp: Langostino shrimp steamed in Cajun spices served w melted butter (either hot or chilled)..... 1/2 lb \$12.99 - 1lb \$20

Raw Oyster Shooters: Apalachicola Florida oysters in Shrimpys sauce topped with beer foam and served with crackers (No shell).....(5) \$6.99 - (10) \$11.99

Scallops Rockefeller: Sea scallops sautéed in bacon over grilled spinach w/ hollandaise, parmesan cheese w/toast points.....\$14.99

Smoked Fish Spread: Shrimpys three fish in house recipe served with crackers and banana peppers.....\$9.99

Surfer Quesadilla: White pepper grilled Gulf Shrimp and Bay Scallops mixed with 3 cheese blend and avocado and folded into a crispy tortilla.....\$12.99

Grouper Bites: Mad Beach grouper bites fried and served with house made tartar...\$MKT

Coconut Fried Shrimp: 6 Shrimp served w/ honey chili pepper sauce.....\$7.99

Boneless Chicken Tender Bites: Half pound lightly dusted and flash fried chicken tenderloin (Honey Mustard, Ranch, Spicy Blue Cheese, or Buffalo on the side).....\$7.99

Beef Tenderloin Tips: White Pepper cooked medium with Piquant sauce.....\$9.99

Bayou Classic Soups

Shrimp & Lobster Bisque..... C 5 - B \$9

Gator Red Bean Soup with Alligator andouille..... C 4 - B \$8

Authentic French Onion Soup: French Quarter recipe.....\$6.99

Louisiana Crab & Seafood Gumbo: Dark roux gumbo with crab, shrimp, scallops, cod, andouille okra peas and rice..... C \$6 - B \$11

Garden District Salads

Florida Caesar w/ Avocado: hearts of romaine, baked croutons, parmesan cheese, Caesar dressing and avocado.....\$6.99

HF (add fried oysters \$6)

Deluxe Baby Spring Mix: Red , green leaf, arugula, frisee, lollo rosso & tatsoi lettuces dried cranberries, roasted pecans, blue cheese crumbles.....\$8.99

Spinach Salad: with home made honey mustard bacon dressing, baby spinach, sliced egg, red onion, roma tomato, avocado and croutons.....\$8.99

Add to any salad:

Chicken (grilled or fried) \$5 • **Shrimp** \$6 • **Salmon** \$7
Fried Oysters \$6 • **Sea Scallops** \$11 • **Grilled Filet** \$11

Canal Street Sandwich platters with 2 sides

All Po-Boys dressed with lettuce, tomato, mayo & pickle

Fried Shrimp Po-boy \$12.99 - Sautéed Shrimp Po-boy \$14.99
 Fried Oyster Po-boy \$16.99 - 1/2 Oyster 1/2 Shrimp \$15.99
 Bourbon Street Fried Cod \$12.99 - Blackened Red Fish \$14.99
 Fried Scallop Po-Boy \$16.99 - French Dip Prime Rib Sliders (3) \$11.99

SIDES (choose 2)

Shrimp Bisque • Gator Bean Soup • Home Made Fries • Caesar Salad • Beet Slaw
 Cheese Grits • Red Beans n Rice • House Salad • Mashed Potatoes • Pasta Alfredo

Gulf Coast Fried Seafood Baskets

With Fries & slaw

Gulf Shrimp \$11.99 - **Cod** \$11.99 - **Oyster** \$14.99 - **Scallops** \$13.99
 Madeira Beach Grouper - MKT

All Dinners are Served with Soup or Salad

Soups: Gator Bean, Shrimp Bisque

Upgrade Seafood Gumbo for.....\$3.99

Salads: Caesar Salad or Spring mix with blue cheese crumbles and sesame vinaigrette

Starch: Red Beans and Rice, Mashed potatoes, Home Cut Fries, Cheesy Grits, or Pasta Alfredo

HF No Fry Captains Platter

Choice of soup or salad and a mixed grille entrée featuring our West Coast crab scallop shrimp cake, Langostino shrimp and a grilled Corvina filet. Served on a bed of spinach with your choice of a starch and steamed vegetables\$25.99

Wild Caught Fish

Daily Fresh Catch: Ask about our locally caught catch.....MKT

Blackened Sea Bass: A blackened 7oz filet cut of sea bass (Corvina) served with vegetables and a starch.....\$17.99

Grilled Creole Salmon: Wild Caught Salmon topped with a Creole crème and crumbled pecans on a bed of spinach. Served with vegetables and a starch.....\$20.99

Wild Cod Fried Fish Dinner: Wild Caught Cod (2 pc) hand battered to order served with vegetables and a starch.....\$14.99

HF Wild Caught Seafood Specialties

Nola Grilled BBQ Shrimp Pasta: Langostino shrimp sautéed in butter, roasted garlic, white and black pepper with lemon lobster butter served over Rigatoni pasta.....\$18.99

Shrimp-n-Grits: Creamy cheese Grits with sautéed shrimp, bacon, andouille sausage, tomato and scallions.....\$18.99

Scallops Rockefeller: Sea scallops sautéed in bacon over grilled spinach w/ hollandaise. Served with vegetables and a starch.....\$24.99

Sea Scallop Alfredo: Cajun Sea Scallops on rigatoni pasta with sweet peas, creamy Alfredo sauce served with toast points.....\$22.99

Shrimp Alfredo: Cajun Grilled Shrimp on rigatoni pasta with sweet peas, creamy Alfredo sauce served with toast points.....\$18.99

Blackened Mardi Gras Pasta: Blackened Gulf shrimp and bay scallops over rigatoni pasta with Cajun Alfredo and sweet peas.....\$17.99

Nola Grilled BBQ Shrimp Dinner: 1/2 Pound Langostino shrimp sautéed in butter, roasted garlic, and white and black pepper served with vegetables and a starch.....\$22.99

From the Farm

White Pepper Grilled Filet of Beef: 5 oz petite center cut served with vegetables and starch.....\$17.99

additional filet for \$9

Filet Oscar: 5 oz center cut topped with crab meat, and hollandaise.....\$24.99

Chicken & Andouille Sausage Jambalaya: Chicken and Andouille Sausage, Dirty Rice and the Holy trinity Vegetables.....\$13.99

add shrimp \$6 or Scallops \$11

Cajun Blackened Chicken Alfredo: Cajun Grilled chicken rigatoni pasta with sweet peas, creamy Alfredo sauce served with toast points.....\$13.99