



The Starting Line Up

Back Porch Cracker Fish Dip

A Florida tradition! Smoked mahi and white fish - served cold w/ home made crackers 8.99

Island Conch Fritters

Hand made with peppers, a little onion, lots of conch and served with our datil habanero sauce 11.99

Stadium Frickles(Fried pickles)

Lightly battered pickles served with our Spicy Datil Sauce Or Herbal Ranch 7.99

Home Run Nachos

Choose: Grilled Chicken OR Our Beef Tailgater's Chili OR Grilled Vegetables(eggplant, zucchini) Each is topped with w/ roasted peppers, onions, cheddar-jack cheese, queso cheese and served with red salsa & pineapple mango salsa. Add olives or jalapenos if you like. 10.99

Winner's Circle Wings or Tenders

House slow roasted, fried and then smothered in your choice of our sauces: Buffalo, Bourbon BBQ and Thai Chili Spice. With our Herbal Ranch or Buttermilk Bleu dressing and celery 5 wings 6.99 10 wings 12.99 Tenders(3) 7.99 Tenders(5) 11.99

Coco Loco Shrimp

6 hand breaded coconut shrimp with our spicy Datil Island Coconut sauce 9.99

Mack and Cheese Bites

Smoked gouda and pasta bites, breaded and deep fried, with Herbal Ranch Dressing 8.99

See Ya Later Gator Bites

Tender marinated Alligator Bites, hand breaded! with our minorcan datil sauce or herbal ranch. 11.99

Vegetable Pesto Flatbread

Artisan flatbread toasted with grilled vegetables, tomato basil pesto and topped with fine mozzarella and a balsamic drizzle 8.99 Grilled Chicken 2.00

Garden Fresh Salads &

Soups

Red, White & Blue Patriot Salad

Shredded green leaf lettuce, chopped bacon and bleu cheese crumbles, toasted croutons, tomatoes, cucumbers and served with our buttermilk bleu dressing or herbal ranch. Like a wedge salad without the trouble of the wedge! 9.99

Ocean Avenue House Salad

Fresh greens,house marinated tomatoes & cucumbers, croutons and shaved parmesan....with our house caesar dressing or other chef's selections. 8.99

Add Sliced Grilled Chicken 5.00

Add Blackened RedFish 7.00

Add Blackened Shrimp 5.00

Add Hand tossed Buffalo Tenders 5.00

Island Minorcan Conch Chowder

Tomato broth, spicy datil peppers, onions and chopped tomatoes swimming heavy with conch! \$6.99bowl \$3.99cup

Signature Sandwiches

Served with fries or potato smash

♥ **Angler's Sandwich**

Our generously portioned blackened redfish filet on our toasted fine Cuban Roll w/ tartar, lettuce & tomato. The ultimate fish! \$15.99

served with fries or Potato Smash and Cole Slaw

Slam Dunk Reuben

House roasted tender corned beef w/swiss, pickled cabbage & minorcan "slightly spicy" sauce on swirled rye and pumpnickel bread. 11.99

St Augustine Cuban Sandwich

Smoked ham, house marinated slow roasted seasoned pork loin, provolone, pickles, tangy mustard & datil pepper sauce on grilled buttered bread! 11.99

♥ **World Series Burger!**

A half pound angus beef patty with your choice of toppings on our bakery bun! Thick, juicy and made your way! Lettuce, Tomato, Onion, Pickles. 12.99 Cheese, Bacon, Avocado, Chili or sweet carmelized onions 1.00 each

Double Header BLT

Double stacked Applewood Bacon, slivered romaine & tomatoes on house bread or rye toast w/ datil pepper mayo sauce 9.99

The Surfer Chick!

Grilled chicken breast with avocado, bacon & datil mayo,lettuce and tomato on our sweet buttered roll 11.99

♥ **Bases Loaded Grouper Sandwich**

Ultimate Fried Fish Sandwich! Beer Battered Grouper Cheeks, Our Herbal Tartar Sauce, Lettuce and Tomato on Butter Toasted Home Baked Roll 12.99

♥ **The Hat Trick Steak Sandwich**

Score with either one! French Dip Steak & Cheese with au jus for dipping OR PhillySteak style w/provolone, peppers & onions OR classic steak sandwich with lettuce and tomato, carmelized onions & datil mayo. Either way this noteworthy sandwich is served with our shaved prime rib on a buttered bakery roll. It's our classic specialty! \$12.99



OCEAN & ISLAND SPECIALTY DISHES!

♥ ♥ **Ocean Avenue Grouper Cheeks**
House specialty! Tender GROUPER cheeks lightly battered and fried, with two sides.....Best fish and chips on the planet! **16.99**

♥ **Hand Battered Fried Shrimp**
Lightly hand battered and seasoned and butterflied, with choice of two sides
8 Large **12.99** A Full Dozen **16.99**

Florida Cracker Platter
Fried Shrimp, Fried Grouper Cheeks, Fried Clams, Gator Bites, with choice of two sides
24.99

Chicken Tender Basket
Lightly battered chicken tenders with two sides
12.99
Add Gator \$5.00

Old City Blackened Redfish
Large 8-10 oz portion of our famous blackened redfish, with your choice of two sides **\$16.99**

Island Glazed Pork Loin Platter
Lightly seasoned tender pork loin glazed with mango orange habanero sauce and a light brown gravy.... and choice of two sides!
\$16.99

Coco Loco Shrimp Platter
10 of our Coconut Shrimp, with our Datil Island Coconut Sauce and choice of two sides
\$15.99

HAND CRAFTED TACOS

Served with chips and two salsas

Beach Blanket Tacos

Choose Grilled Chicken OR Tailgater Chili OR Grilled Veggies. Served with Cheddar Jack, slivered lettuce dressed with our light datil sauce, house crafted red salsa and Our Pineapple-Mango Salsa **10.99**

Sea Swimming Tacos

Choose One: Blackened Redfish or Fried Grouper Cheeks or Blackened or Fried shrimp! With lightly dressed slivered lettuce, Pineapple Mango Salsa, red salsa and sliced avocado. Topped with datil sauce. **11.99**

Land Lovers Quesadilla

Shredded Chicken, onions, peppers, cheese in toasted tortillas, sliced and served with two crafted salsas and warm queso **10.99**

SPECIALITY SIDES

French Fries, Redskin Smahed Potatoes or Sweet Potato Fries, small house salad and seasonal offerings(ask your server) 3.99 each

Double order of fries 6.99

DANCING IN THE END ZONE

ASK YOUR SERVER FOR TODAY'S SPECIAL OFFERINGS!

Loaded Black Rifle Brownie

Warm dense chocolate brownie infused with Black Rifle Coffee chocolate sauce, whipped cream and vanilla bean ice cream. **5.99**

* ♥ **Sugared Waffle with Bootlegged Apples and Drunken Rum Sauce**

A sugared Belgian Waffle topped with warm Cinnamon Apples with Drunken Rum sauce & Vanilla Bean Ice Cream. Dream Happy! **6.99**

WHAT ARE GROUPE CHEEKS?

Considered a delicacy by seafood lovers, the Grouper Cheek is the most moist and delicate part of the fish. We dip ours into a beer batter made with Ancient City Ale and then gently fry to golden.