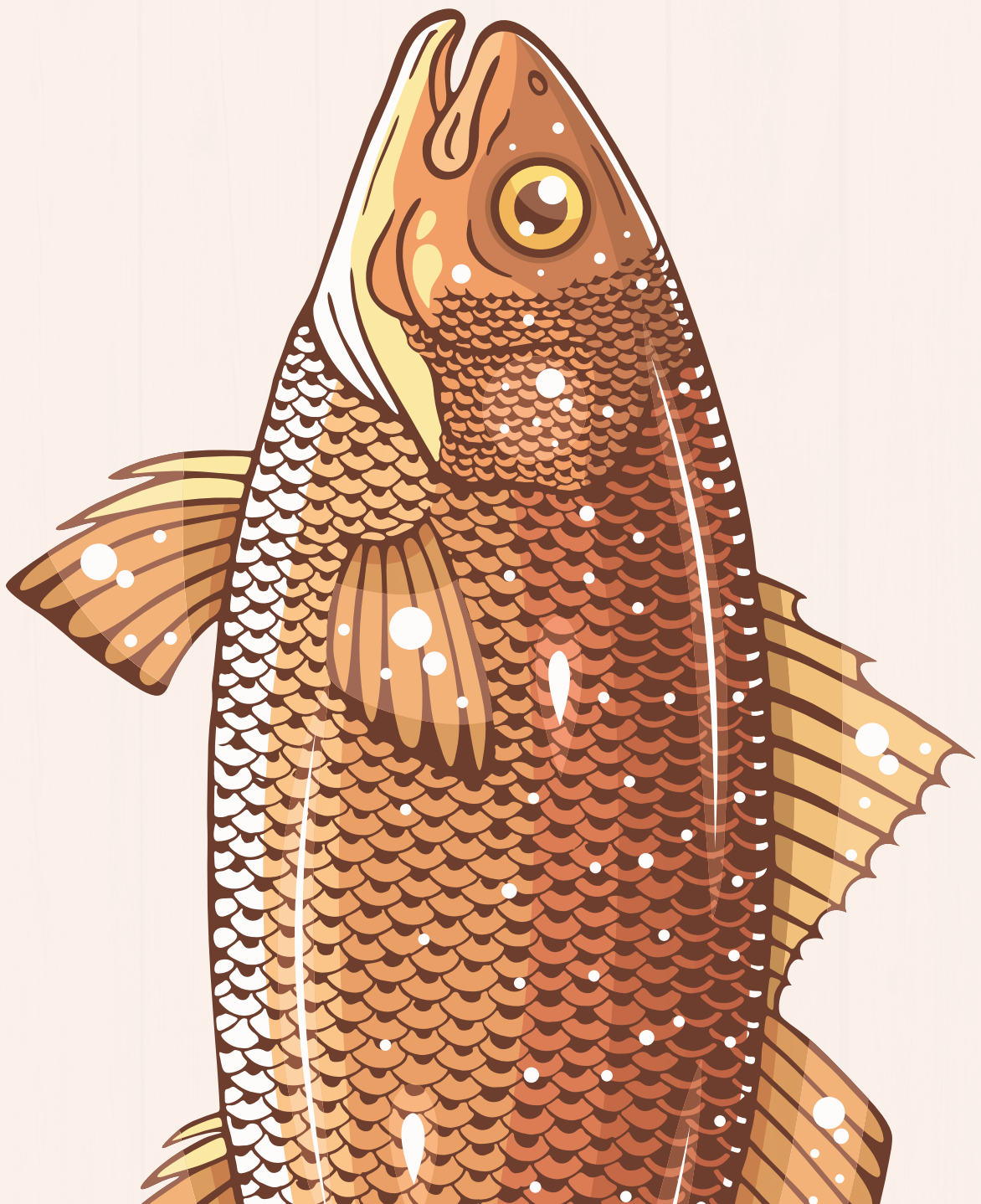


Angler's

BEACHSIDE BAR & GRILL

1030 Miracle Strip Pkwy SE / Fort Walton Beach, FL 32548
850-796-0260 / anglersgrill.com



APPETIZERS

POW-POW SHRIMP \$17
Flash fried Gulf shrimp tossed in a house-made sweet spicy sauce.

FRIED CALAMARI..... \$17
Golden fried, served with Pow-Pow or Sweet Thai Chili Sauce.

WINGS GF \$17
10 Jumbo fried wings served with celery and carrots and tossed in either mild, medium, hot, teriyaki, lemon pepper or Sweet Thai chili. Choice of either ranch or blue cheese dressing.

ANGLERS SMOKED YELLOW FIN TUNA DIP GF..... \$16
Fresh house-made tuna dip served with carrots, celery, jalapenos and tortilla chips or crackers

TRES AMIGOS..... \$18
Housemade queso topped with grilled chicken, shrimp, and steak, served with fresh pico de gallo, chips, and warm flour tortillas. add jalapenos or extra tortillas for \$1 extra.

QUESO AND CHIPS \$12
House-made queso served with fresh tortilla chips. Add chicken for \$2. Shrimp or Steak \$3

PEEL N' EAT SHRIMP GF
Anglers spiced peel and eat shrimp served cold with fresh lemon wedge and cocktail sauce Half Pound \$16
Full Pound \$27

CRAB CAKE..... MKT PRICE
Jumbo lump crab cake seared or blackened served with a homemade remoulade.

GATOR BITES \$18
Hand breaded alligator tail meat, mixed with sweet red peppers, vadialia onions, fried and served with homemade Remoulade sauce.

AHI TUNA TOSTADA..... \$21
Fresh Yellowfin Tuna tossed in a soy chili crisp sauce, layed over freshly fried wonton chips, and then topped with a srira-cha aioli, tuxedo sesame seeds, and green onions.

BBQ CAJUN SHRIMP \$18
Jumbo Gulf shrimp seasoned with fresh herbs and Cajun spices are pan-seared with Creole BBQ butter and Served with bread and topped with scallions.

FRESH GULF OYSTERS

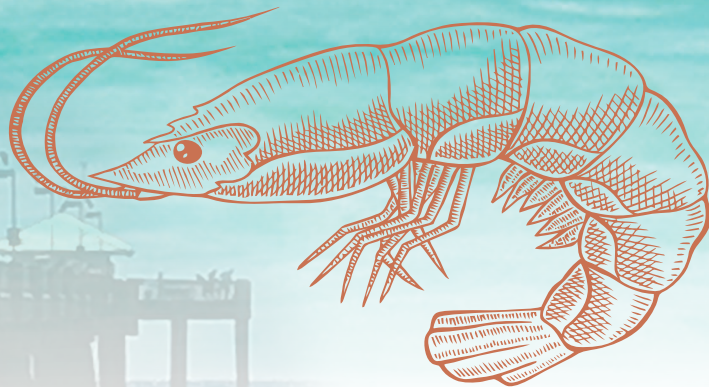
HALF DOZEN OR DOZEN RAW GF..... MKT PRICE
ROCKEFELLER MKT PRICE
Spinach, Cream, Parmesan Cheese and Bacon

CREOLE BUTTER GF MKT PRICE
JALAPENO BACON CHEDDAR GF MKT PRICE

GF- GLUTEN FREE

All items are prepared in a kitchen that shares prep space with items containing wheat, soy and tree nuts.

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



SOUPS & SALADS

CREAM OF CRAB..... MKT PRICE
Our signature Crab soup made with Blue Claw Crab meat and our secret in-house recipe.

SEAFOOD GUMBO cup \$11 | bowl \$12
New Orleans Style gumbo stocked full of spices with okra, andouille sausage and locally sourced fresh seafood.

BEACHSIDE SENSATIONAL GF \$16
Fresh blend of Spring mix, candied pecans, cucumber, tomatoes, mixed berries, shaved parmesan tossed with house vinaigrette.

CAESAR \$14
Fresh chopped Romaine lightly tossed in Caesar dressing topped with house-made croutons and shaved parmesan cheese.

HOUSE GF \$12
Spring mix and Chopped Romaine tomatoes, cucumbers, shredded carrots, shaved red cabbage and red onion. Choice of Ranch, Thousand Island, Blue Cheese, Honey Mustard, House Vinaigrette, or Greek Feta.

UPGRADE YOUR SALAD

with grilled, blackened or fried chicken \$9
with 5 large Gulf shrimp \$12
with fish of the day \$10
with Yellow Fin Tuna \$12

ANGLER'S BEACHSIDE TACOS*

3 tacos topped with lettuce, shredded cheddar jack cheese, and corn tomato salsa, drizzled with chipotle aioli and served with Charro beans and rice.

Grouper..... \$25
Shrimp \$24
Chicken \$19
Steak \$23

*Your choice of grilled, fried or blackened

FRIED BASKETS

Served with fries, hushpuppies, and coleslaw.

Jumbo Shrimp..... \$28
Grouper \$26
Popcorn Shrimp \$26
Combo Platter (Shrimp, Grouper) \$30
Chicken Strips \$20

PASTAS

BLACKENED CREOLE PASTA WITH CHICKEN OR SHRIMP..... \$25
Your choice of either chicken or shrimp blackened tossed with sundried tomatoes, red onions, mushrooms, with a creole cream sauce served over pasta and topped with shaved parmesan cheese.

SEAFOOD ALFREDO \$25
Fresh Gulf shrimp tossed in a creamy parmesan alfredo sauce, served over pasta and topped with shaved parmesan cheese.

CHICKEN ALFREDO..... \$25
Tender chicken slices, tossed in a creamy parmesan alfredo sauce, served over pasta and topped with shaved parmesan cheese.



ANGLER'S SIGNATURE ENTREES

- SHRIMP AND GRITS** \$28
- Creamy smoked gouda, stone ground grits with applewood smoked bacon and andouille sausage, diced sweet red peppers, red onions, tomatoes topped with jumbo blackened gulf shrimp.
- CHARGRILLED RIBEYE GF** \$38
- 12oz hand cut ribeye, grilled to perfection then topped with a garlic & herb compound butter. Cooked to order and paired with roasted and seasoned baby red potatoes.
- PORK CHOPS WITH APPLE CHUTNEY GF** \$34
- Two 8 oz bone in pork chops, grilled and topped with a house made, slow simmered apple chutney. Cooked to order and paired with garlic mashed potatoes, and grilled asparagus.

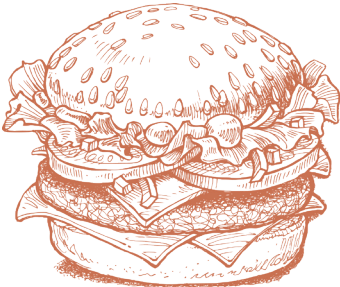
- CRAB CRUSTED GROUPER** **MKT PRICE**
- Fresh Gulf grouper fillet topped with a savory blend of lump crabmeat, herbs, and seasoned breadcrumbs, oven-roasted to golden perfection. Served with lemon butter sauce and your choice of 2 house sides.
- SNAPPER ANGLER'S GF** \$35
- Blackened Red Snapper served with a charred corn succotash, dirty rice, and topped with a cajun cream sauce.
- GRILLED CHICKEN BREASTS GF** \$28
- Two grilled chicken breasts served over rice with mashed potatoes, and vegetable medley. Served plain, or topped with your choice, Bayou, or Creole Cream Sauce.

BUILD YOUR OWN PLATE STRAIGHT FROM THE GULF Choice of **blackened, grilled or fried**, served with your choice of **two sides**.

- CHOOSE YOUR FISH**
- GROUPER** **MKT PRICE**
- RED FISH** \$28
- SNAPPER** **MKT PRICE**
- YELLOWFIN TUNA** \$29
- ADD A SAUCE OR TOPPING \$3**
- CREOLE CREAM**
- SESAME GINGER**
- LEMON BUTTER CREAM**

- COMPLIMENT YOUR DISH WITH A PREMIUM TOPPING**
- OSCAR** Lump crab meat, shrimp, asparagus tips, and a lemon butter cream sauce - **MKT PRICE**
- ANGLERS TOPPING** Roasted garlic, sundried tomatoes, spinach, lump crab meat, in a lemon butter cream sauce - **MKT PRICE**
- ALEXANDRIA** Shrimp, roasted garlic, roasted cherry tomatoes, spinach, in a lemon butter cream sauce-**\$8**
- LOADED CREOLE** Sautéed bay scallops and shrimp, topped with our creole cream sauce -**\$9**

ANGLER'S BEACHSIDE SANDWICHES & BURGERS



- GROUPER RUEBEN** \$24
- Fresh grouper served on marbled rye with swiss cheese, sauerkraut, and thousand island dressing.
- FRESH GROUPER SANDWICH** \$24
- Fresh grouper, grilled, fried or blackened served on a brioche bun with lettuce, tomatoes and red onion.
- BUILD-A-BURGER** \$18
- Build it your way with certified black angus beef, your choice of cheese on a toasted brioche bun. Served with lettuce, tomatoes, onion, and pickle. (additional toppings \$1 each: avocado, fried egg, bacon, sauteed mushrooms, sauteed onions, Pow-Pow sauce, extra cheese)
- VEGGIE BURGER** \$18
- Veggie patty grilled to perfection served with lettuce, tomatoes, onion, and pickle with a side of vegetable medley.
- CHICKEN BACON RANCH** \$19
- Grilled or fried topped with bacon, jack cheese and served with lettuce, tomatoes, onion and pickle with a side of ranch.
- PO'BOY** \$22
- Shrimp Po'boy, piled high served on fresh baked bread with lettuce, tomatoes and a pickle. Add \$1 for Pow-Pow, or Buffalo Sauce.
- CRAB CAKE SANDWICH** **MKT PRICE**
- Our homemade jumbo lump crab cake, pan seared or blackened, served on a toasted brioche bun, served with lettuce, tomatoes, onion and a pickle and a side of our house-made remoulade sauce.

A LA CARTE SIDES | \$6

- French fries
- Roasted garlic mash potatoes **GF**
- White Rice **GF**
- Dirty rice
- Vegetable medley **GF**
- Coleslaw **GF**
- Roasted Baby Red Potatoes **GF**
- Sweet Corn Succotash **GF**
- Hush puppies
- Charro Beans



PREMIUM SIDES | \$9.5

- Sweet Potato Fries **GF**
- Creamy white cheddar, bacon mac & cheese
- Grilled asparagus **GF**

BEVERAGES

- Sweet tea, unsweet tea, coffee, decaf coffee | **\$3**
- Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Mug Root Beer (Caffeine Free), Orange Sunkist, Lemonade | **\$3**
- Juices (orange, pineapple, grapefruit, cranberry) | **\$4**
- Redbull (regular, sugarfree, and assorted flavors) | **\$5**

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ANGLER'S SIGNATURE DRINKS

PIER PUNCH\$10
Whipped cream vodka, banana rum, lime juice, orange and pineapple juice.

ANGLER'S RUM PUNCH\$10
Passion fruit rum, banana rum, orange and pineapple juice, grenadine.

ANGLER'S BLOODY MARY\$11
Vodka, Whiskey Willies BM mix, with fresh lime and lemon juice, garnished with olives, pepperoncini's, spicy green beans, and Angler's secret seasoning.

Make it an **Ultimate Bloody Mary** to include 3 shrimp and bacon \$7

ANGLER'S COLLINS \$10
Tanqueray, fresh lemon juice, simple syrup topped with soda.

BLUEBERRY LEMONADE\$10
Huckleberry vodka, fresh lemonade, and blueberry compote.

CROWN APPLE COOLER..... \$11
Crown Royal Regal Apple, peach schnapps, cranberry and lemon juice.

SALTY SUN.....\$11
Vodka, peach schnapps, grapefruit and cranberry juice with a salt rim.

THE ISLANDER MOJITO.....\$12
Passion fruit rum, muddled mint, fresh lime juice, and simple syrup

ANGLER'S BEACH TEA\$12
Angler's version of Long Island Ice Tea. Vodka, rum, gin, tequila, triple sec, sour mix, cola and lemon.

MERMAID WATER.....\$11
Spiced rum, coconut rum, blue curacao, pineapple juice, garnished with a lime.



TROPICAL STORM\$10
Vodka, coconut rum, cranberry, and pineapple juice.

PEANUT BUTTER OLD FASHIONED ... \$12
Sheepdog Peanut Butter Whiskey, orange bitters, Aztec chocolate bitters, simple syrup, served over ice with an orange slice.

STRAWBERRY MOJITO \$12
Rum, strawberry puree, mint leaves, lime juice.

HANDCRAFTED MULES \$11
Mules made with fresh lime juice, mint, and crisp Gingerbeer, served your way with one of the following:

- MOSCOW - made with Titos Handmade Vodka
- IRISH - made with Jameson Irish Whiskey
- KENTUCKY - made with Jim Beam
- MEXICAN - made with Sauza Tequila

DARK AND STORMY..... \$11
Dark Rum, crisp Gingerbeer, and lime.

SPIKED STRAWBERRY LEMONADE ... \$11
Vodka, strawberry puree, lemonade, and fresh mint leaves.

DOUBLE UP ANY COCKTAIL INTO A
32oz ANGLERS SOUVENIR CUP FOR ONLY \$7!
DOUBLE THE LIQUOR, DOUBLE THE DRINK, AND A SOUVENIR CUP TO TAKE HOME!
(PRICE EXCLUDES FROZEN DRINKS)

ANGLER'S FROZEN FAVORITES | \$11

- PINA COLADA
- MANGO DAIQUIRI
- STRAWBERRY DAIQUIRI
- BANANA DAIQUIRI
- FROZEN MARGARITA
- BUSHWACKER \$12

BEER

OUR DRAFT AND BOTTLED BEER STAPLES INCLUDE:

Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra, O'Douls, Yuengling, Corona, Corona Light, Dos Equis, Stella Artois, Angry Orchard, Heineken, Redstripe, and White Claw.

Our draft and bottled beer list is constantly changing and often seasonal, ask your server or bartender for additional information on the seasonal, local, and craft beers we have available on draft and in bottles or cans.

SPIRITS

Angler's carries a large selection of high end Bourbons, Tequilas, Rums, Gin and other Spirits. Ask your server about our quality spirits menu.

WINE

ASK YOUR SERVER ABOUT CURRENT WINE SELECTIONS