

# APPETIZERS

**POW-POW SHRIMP**..... \$15

Flash fried Gulf shrimp tossed in a house-made sweet spicy sauce.

**FRIED CALAMARI**..... \$15

Golden fried, served with Pow-Pow or Sweet Thai Chili Sauce.

**SESAME SEARED TUNA**..... \$17

Seared Yellowfin Tuna sliced thin served with ponzu, Asian slaw, pickled ginger, and wasabi cream.

**CRAB AND SHRIMP DIP** ..... MKT PRICE

Fresh gulf shrimp and blue crab in a cheesy cream sauce served with fresh tortilla chips.

**ANGLER SHEET-TRAY NACHOS GF** ..... \$17

Bed of nacho chips topped with chili, queso, a delicious cheese blend, jalapenos, black olives, tomatoes and a side of salsa and sour cream. Served with your choice of either chicken, steak, or shrimp.

**WINGS GF**..... \$15

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.

**TRES AMIGOS**..... \$16

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 GF** ..... \$9

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

**FRIED CRAB CLAWS**..... MKT PRICE

Half Pound Jumbo Blue Crab Claws served with house-made cocktail or remoulade sauce.

**PEEL N' EAT SHRIMP GF**

Anglers spiced peel and eat shrimp served cold with fresh lemon wedge and cocktail sauce..... Half Pound \$14  
Full Pound \$25

**ANGLERS SMOKED YELLOW FIN TUNA DIP GF**..... \$13

Fresh house-made tuna dip served with carrots, celery, jalapenos and tortilla chips or crackers.

**GATOR BITES**..... \$14

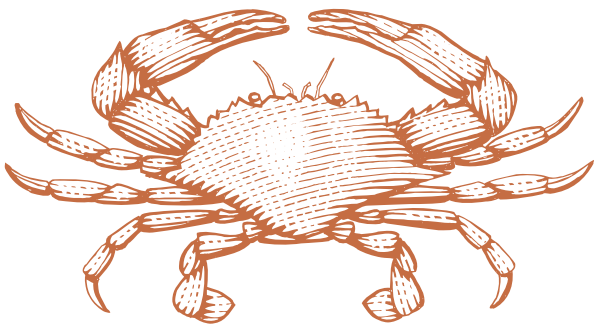
Hand breaded alligator tail meat mixed with sweet red peppers and Vidalia onions fried and served with remoulade sauce.

**COCONUT SHRIMP**..... \$14

Jumbo Coconut Shrimp fried and served with house-made coconut-pineapple glaze.

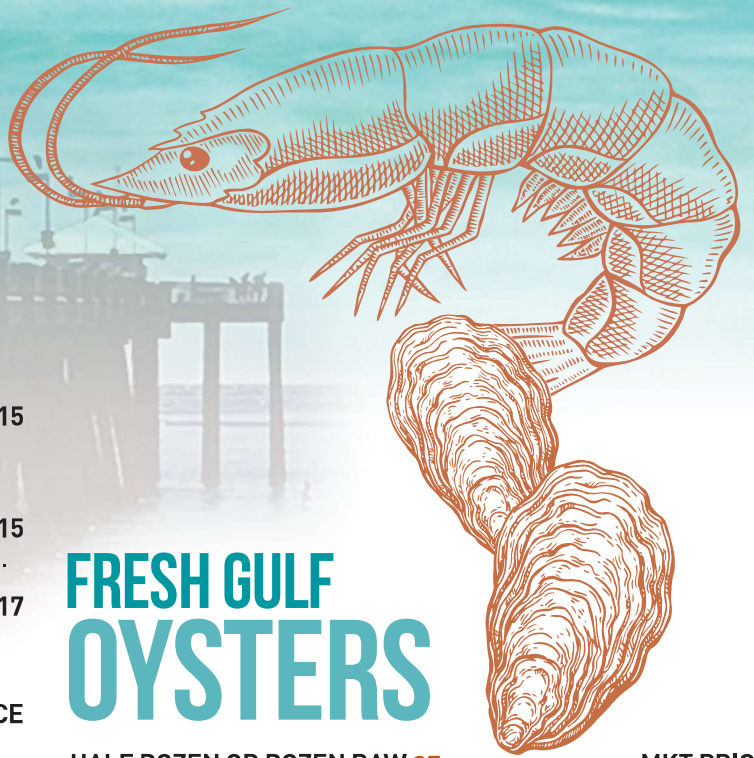
**CRAB CAKE**..... MKT PRICE

Jumbo lump crab cake seared or blackened served with a homemade remoulade.



**GF- GLUTEN FREE**

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



# FRESH GULF OYSTERS

**HALF DOZEN OR DOZEN RAW GF**..... MKT PRICE

**ROCKEFELLER**..... MKT PRICE

Spinach, Cream, Parmesan Cheese and Bacon

**BAYOU**..... MKT PRICE

**CREOLE BUTTER GF**..... MKT PRICE

**GARLIC PARMESAN GF**..... MKT PRICE

**JALAPENO BACON CHEDDAR GF**..... MKT PRICE

# SOUPS

**SOUP OF THE DAY**..... cup \$7 | bowl \$9

Ask your server for special soup of the day.

**CHILI**..... cup \$7 | bowl \$9

**CREAM OF CRAB**..... MKT PRICE

Our signature Crab soup made with Blue Claw Crab meat and our secret in-house recipe.

**SEAFOOD GUMBO**..... cup \$8 | bowl \$9

New Orleans Style gumbo stocked full of spices with okra, andouille sausage and locally sourced fresh seafood. andouille sausage and locally sourced fresh seafood.

# SALADS

**BEACHSIDE SENSATIONAL GF**..... \$11

Fresh blend of Spring mix, candied pecans, cucumber, tomatoes, mixed berries, shaved parmesan tossed with house vinaigrette.

**CAESAR**..... \$9

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

**HOUSE GF**..... \$8

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.

**UPGRADE YOUR SALAD**

- with grilled or fried chicken..... \$7
- with 5 large Gulf shrimp..... \$8
- with 4 jumbo sea scallops..... \$12
- with fish of the day..... \$8
- with Yellow Fin Tuna..... \$9

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

# BUILD YOUR OWN PLATE STRAIGHT FROM THE GULF

Choice of **blackened, grilled or fried**, served with your choice of **two sides**.



## CHOOSE YOUR FISH

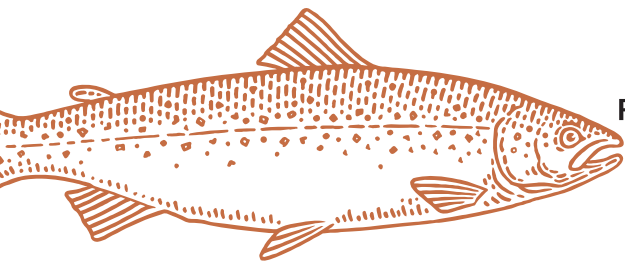
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| GROUPER.....         | MKT PRICE |
| MAHI MAHI.....       | \$26      |
| YELLOWFIN TUNA ..... | \$27      |
| RED FISH.....        | \$24      |
| SEA SCALLOPS.....    | \$28      |

## CHOOSE YOUR SAUCE OR TOPPING | \$4

|                                |
|--------------------------------|
| Mango Tropical Dream <b>GF</b> |
| Creole Cream <b>GF</b>         |
| Sesame Ginger                  |
| Bayou                          |
| Lemon Butter Cream <b>GF</b>   |

## PREMIUM TOPPINGS

- Oscar **GF**** - lump crab meat, shrimp, asparagus tips and lemon butter **MKT PRICE**
- Angler's **GF**** - roasted garlic, sundried tomatoes, spinach, lump crab meat in a lemon butter cream sauce **MKT PRICE**
- Alexandria **GF**** - shrimp, roasted garlic, roasted cherry tomatoes, spinach, topped with lemon butter cream sauce **\$8**
- Loaded Creole **GF**** - sauteed Bay scallops and shrimp topped with our Creole cream sauce **\$9**



## SIDE DISHES

- French fries
- Roasted garlic mash potatoes **GF**
- Dirty rice
- Cuban style black beans **GF**  
(contains bacon)
- Vegetable medley **GF**
- Coleslaw **GF**

## PREMIUM SIDES | ADD \$3

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

## ANGLER'S BEACHSIDE TACOS\*

3 tacos topped with corn tomato salsa, drizzled with chipotle aioli and served with Cuban style black beans and rice.

|                          |      |
|--------------------------|------|
| Grouper.....             | \$21 |
| Shrimp .....             | \$20 |
| Gator (fried only) ..... | \$22 |
| Chicken .....            | \$17 |
| Steak .....              | \$21 |

\*Your choice of grilled, fried or blackened

## FRIED BASKETS

Served with fries, hushpuppies, and coleslaw.

|   |      |
|---|------|
| Jumbo Shrimp.....                                 | \$26 |
| Grouper .....                                     | \$23 |
| Oysters .....                                     | \$25 |
| Popcorn Shrimp .....                              | \$21 |
| Combo Platter (Shrimp, Grouper, and Oysters)..... | \$28 |
| Chicken Strips .....                              | \$18 |

**BLACKENED SEARED TUNA..... \$28**  
Blackened Yellowfin tuna served with sautéed peppers, onions, and asparagus in a sesame ginger sauce over garlic mashed potatoes.

**COCONUT SHRIMP..... \$27**  
Jumbo coconut shrimp served with a coconut pineapple glaze, fries, and coleslaw.

**CARIBBEAN SHRIMP SATAYS **GF**..... \$27**  
Jumbo Gulf shrimp on a sugar cane skewer topped with mango salsa served with dirty rice and vegetable medley.

**SHRIMP AND GRITS..... \$25**  
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.

**SNOW CRAB **GF**..... MKT PRICE**  
One pound of steamed snow crab dusted with Old Bay. Served with your choice of two sides and garlic infused drawn butter.

**BLACKENED VEGETABLE PASTA WITH CHICKEN OR SHRIMP..... \$22**  
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.

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**SEAFOOD ALFREDO..... \$22**  
Fresh Gulf seafood, including bay scallops, grouper and shrimp with herbs and spices in a creamy parmesan alfredo sauce served over pasta.

**RIBEYE **GF**..... \$33**  
12-ounce hand cut ribeye, grilled to perfection with your choice of two sides.

**GRILLED CHICKEN..... \$24**  
Two grilled chicken breasts served with vegetable medley, garlic mashed potatoes topped with your choice of plain, creamy bayou sauce, tropical **GF**, or creole cream sauce **GF**.

**BACON WRAPPED SCALLOPS..... \$29**  
Jumbo bacon wrapped sea scallops, basted with a soy ginger glaze served with your choice of two sides.

**CRAB CAKE DINNER..... MKT PRICE**  
2 jumbo lump crab cakes seared or blackened served with your choice of two sides.

## SPECIALTY ADDITIONS TO MAKE ANY PLATE THAT MUCH BETTER!

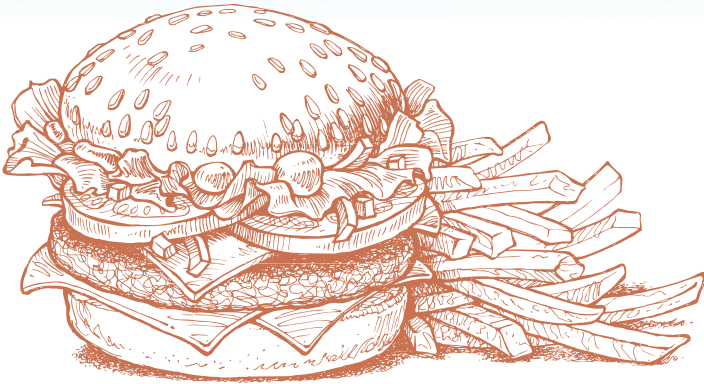
|                            |           |
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| 3 Grouper fingers.....     | \$8       |
| 4 Jumbo sea scallops ..... | \$12      |
| ½ pound crab legs .....    | MKT PRICE |
| 5 Large Gulf shrimp.....   | \$8       |
| Jumbo lump crab cake.....  | MKT PRICE |

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# ANGLER'S

# BEACHSIDE SANDWICHES

Served with fries.



## **GROUPER RUEBEN** ..... \$21

Fresh grouper served on marbled rye with swiss cheese, sauerkraut, and thousand island dressing.

## **FRESH CATCH SANDWICH** ..... \$21

Catch of the day, grilled, fried or blackened served on a brioche bun with lettuce, tomatoes and red onion.

## **BUILD-A-BURGER** ..... \$15

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, caramelized onions, Pow-Pow sauce, extra cheese)

## **IMPOSSIBLE BURGER (VEGGIE BURGER)** ..... \$15

Impossible patty grilled to perfection served with lettuce, tomatoes, onion, and pickle with a side of vegetable medley.

## **CHICKEN BACON RANCH**..... \$16

Grilled or fried topped with bacon, jack cheese and served with lettuce, tomatoes, onion and pickle with a side of ranch.

## **PO'BOY** ..... \$18

Shrimp or oyster Po'boy, piled high served on fresh baked bread with lettuce, tomatoes and a pickle.  
Add \$1 for Pow-Pow 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 | \$5**

French fries

Roasted garlic mash potatoes **GF**

Dirty rice

Cuban style black beans  
(contains bacon)

Vegetable medley **GF**

Coleslaw **GF**

Hush puppies



## **PREMIUM SIDES | ADD \$3**

Sweet Potato Fries **GF**

Creamy white cheddar bacon mac & cheese

Grilled asparagus **GF**



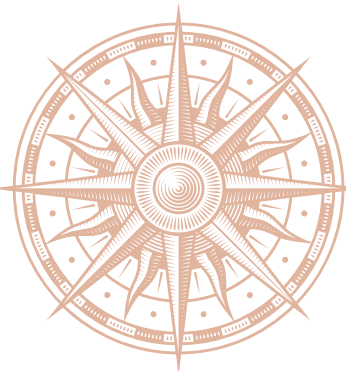
## **BEVERAGES**

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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