

GF CHIPS & SALSA

CROCK OF CHOWDER

JUMBO BUTTERFLIED SHRIMP

COCONUT BUTTERFLIED SHRIMP

SERVED RAW OR STEAMED MUSSELS, SHRIMP, OYSTERS, CLAMS

ADD FRESH 1/2 OR WHOLE LOBSTER SERVED CHILLED

GF FRESH 1 1/2 LB MAINE LOBSTER DINNER

FRESH FLORIDA STONE CRAB CLAWS

CHECK THE BOARDS. SERVED WITH ISLAND STYLE RICE & FRESH JUMBO

3-6 DAILY

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SERVED EITHER PLAIN OR SPICY, HOT OR CHILLED 1/2 LB

ADD SNOW CRAB 1 LB SERVED STEAMED

SERVED WITH ISLAND RICE AND JUMBO ASPARAGUS

ALASKAN SNOW CRAB CLUSTERS

SERVED WITH DRAWN BUTTER & SEASONED CROSTINI

GF FRESH SHUCKED OYSTERS & CLAMS

SERVED BY THE CLAW OR THE POUND. CHILLED

TODAY'S FRESH CATCH

GF PEEL 'N' EAT SHRIMP

FRESH OYSTERS OF THE DAY

CEDAR KEY MIDDLENECK CLAMS

HAPPY HOUR OYSTERS

HAPPY HOUR CLAMS

DESSERTS

KEY LIME PIE

GF JUMBO ASPARAGUS

CHICKEN TENDERS

FRIED CALAMARI

RAW BAR

GF SEAFOOD TOWERS

MINI

MEDIUM

ASPARAGUS

GF JUMBO CHICKEN WINGS

FISH FINGERS

MENU

\$7.50

\$8.99

\$10.99

\$12.50

\$12.99

\$13.49

\$13.49

\$14.99

\$13.49

\$29.00

\$46.00

MP

MP

MP

MP

MP

MP

1 LB

\$23.49

DOZEN

\$23.99

\$14.99

\$14.00

\$12.00

\$8.49

10 CLAMS

\$14.99

½ DOZEN

\$14.99

\$9.99

SALADS

GARDEN SALAD SIDE \$9.49

LARGE \$11.99

FRESH SPRING MIX, SHAVED CARROT, AND BALSAMIC VINAIGRETTE

CAESAR SALAD SIDE \$9.49

LARGE \$11.99

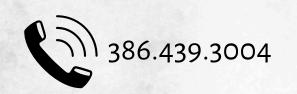
ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE, HOUSE CROUTONS, AND CREAMY CAESAR DRESSING

ENTREES

FISH & CHIPS FLAKY ALASKAN POLLOCK SERVED WITH FRIES AND HOUSE MADE SLAW	\$18.49
SHRIMP & CHIPS 8 HAND BREADED BUTTERFLIED SHRIMP GOLDEN FRIED WITH FRIES A MADE SLAW	\$19.49 ND HOUSE
COMBO & CHIPS ONE PIECE OF BEER BATTER FISH AND 4 HAND BREADED SHRIMP PERFECTION AND SERVED WITH FRIES AND HOUSE MADE SLAW.	\$18.99 FRIED TO

SANDWICHES	
CLASSIC BURGER ½ LB HANDMADE BURGERS	\$13.49
ADD CHEESE AMERICAN, PROVOLONE, CHEDDAR OR PEPPER JACK	\$1.50
PHILLY CHEESESTEAK CARAMELIZED ONIONS & PROVOLONE CHEESE ON TOASTED BAGUETTI	
ADD MUSHROOMS & PEPPERS	\$1.50
BEER BATTERED FISH SANDWICH A HUGE PIECE OF ALASKAN POLLOCK BEER BATTERED AND SERVED ROLL	\$14.99 ON CIABATTA
MAHIMAHIBLT FRESH GREENS AND TOMATO ON TOASTED CIABATTA ROLL WITH BL GARLIC AIOLI	\$17.99 ACK PEPPER
FRESH CATCH COCONUT SHRIMP TACOS FRESH CATCH, SHREDDED CHEESE, FRESH LEMON, SERVED WITH CHIPS	\$17.99 s&salsa
FISH TACOS	\$14.99
BLACKENED ALASKAN POLLOCK, SHREDDED CHEESE, FRESH LEMON. S CHIPS & SALSA	ERVED WITH
SUBSTITUTE MAHI MAHI	\$4.99
SIDES	
BASKET OF FRENCH FRIES	\$6.49
F HOUSE MADE COLESLAW	\$3.99
LION'S CUB MENU	
GRILLED CHEESE & FRIES	\$8.49
HAMBURGER SLIDER & FRIES	\$8.49
CHICKEN TENDER & FRIES	\$8.49

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY THOSE WITH CERTAIN MEDICAL CONDITIONS.



HOUSE MADE & AWARD WINNING





DRINKS

DRAFT BEER

By the Pint or Pitcher

MILLER LITE YUENGLING

BOTTLED BEER	*LISTS HAPPY HOUR DOMESTICS
ANGRY ORCHARD CIDER	Blue Moon
BUDWEISER*	Bud Light*
CIGAR CITY JAI ALAI	Coors Light*
Corona	Corona Light
HEINEKEN	HEINEKEN O.O
Kong Big Wave	Landshark
MICHELOB ULTRA	MILLER LITE*
STELLA ARTOIS	YUENGLING*
GUINNESS DRAUGHT CANS	RED STRIPE

PERSIMMON HOLLOW BEACH HIPPIE HIGH NOON LEMONADE/PINEAPPLE

WINE & CHAMPAGNE

SPARKLING

KORBEL SPARKLING SPLIT

WHITE

C.K. MONDAVI CHARDONNAY

C.K. MONDAVI PINOT GRIGIO

CANYON ROAD MOSCATO

BLUSH

C.K. Mondavi White Zinfandel Chateau Berne Provence Rose

RED

C.K. Mondavi Cabernet Sauvignon

C.K. MONDAVI MERLOT

GOLDEN LION SPECIALTIES

THE GOLDEN LION RUM PUNCH

A BLEND OF LIGHT AND DARK RUMS, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE. OUR SIGNATURE DRINK THAT WILL TAKE YOU TO THE TROPICS!

PAINKILLER

MADE WITH A TROPICAL MIX OF PUSSER'S BRITISH NAVY RUM, COCO LOPEZ, ORANGE JUICE AND PINEAPPLE JUICE, TOPPED WITH NUTMEG.

RUM RUNNER

LIGHT RUM, BLACKBERRY BRANDY, BANANA LIQUEUR, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE AND A DARK RUM FLOATER.

FROZEN DRINKS

ADD A DARK RUM OR 151 FLOATER TO ANY FROZEN COCKTAIL

PIÑA COLADA

TRY A CLASSIC STYLE OR UPGRADE WITH BLUE CHAIR BAY KEY LIME RUM FOR A DELICIOUS TWIST!

STRAWBERRY DAIQUIRI

A FROZEN CONCOCTION OF LIGHT RUM AND STRAWBERRIES.

MIAMI VICE

COMBINE A PINA COLADA AND A STRAWBERRY DAIQUIRI TO GET THIS ALL IN ONE.

FROZEN MUDSLIDE

A WICKEDLY DECADENT BLEND OF VODKA, COFFEE LIQUEUR, AND ICE CREAM TOPPED WITH CHOCOLATE DRIZZLE AND WHIPPED CREAM.

MARGARITAS

TOP SHELF MARGARITA

YOUR CHOICE OF 1800, CASAMIGOS OR PATRON TEQUILA WITH GRAN GALA, SOUR MIX, AND A SPLASH OF ORANGE JUICE SERVED WITH A SALTED RIM.

1800 COCONUT MARGARITA

1800 COCONUT, TRIPLE SEC, SOUR MIX AND A SPLASH OF PINEAPPLE JUICE.

FROZEN RITA

CHILL OUT WITH OUR FROZEN MARGARITA. YOUR CHOICE OF HOUSE TEQUILA, 1800 TEQUILA OR JOSE CUERVO GOLD TEQUILA WITH TRIPLE SEC, SERVED WITH A SALTED RIM.

SPICY MANGO MARGARITA

MADE WITH GOLD TEQUILA, SOUR MIX, FRESH MANGO PURÉE, AND SERVED WITH A SPICY TAJIN RIM. THIS WILL EXCITE YOUR TASTE BUDS!

THE BUCKET LIST

GOLDEN LION RUM PUNCH

A BLEND OF LIGHT AND BLACK RUMS, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE.

MARGARITA BUCKET

GOLD TEQUILA, TRIPLE SEC, ORANGE JUICE AND SOUR MIX ON THE ROCKS WITH A SALTED RIM.

ASK YOUR BARTENDER OR SERVER ABOUT OUR SELECTION OF LIQUORS AND SPIRITS

