

# Hearty Eating Begins Here



Sides: french fries, tropical coleslaw, garlic redskin potatoes, fresh veggies, black beans & rice

## Fresh Fish

### Coconut Fried Hog Fish

Hog fish dusted in Coconut Breadcrumbs then fried served with Pineapple Mango Salsa \$20.99

### Fried Hog fish

"Our Favorite", mild light flaky fish seasoned in Panko Bread Crumbs & Fried when available \$19.99

### SB--Fresh Local Grouper

Gulf caught grouper filet Served original fried, grilled, beer battered or blackened \$23..99

### Light Size Grouper

A smaller portion of our great Grouper Fried, Grilled or Blackened \$16.99

### Fried Grouper Cheeks

Panko Dusted Tender Grouper Cheeks \$13.99

### Grilled Salmon

Atlantic salmon, dusted in spices, grilled \$15.99 Or get it or blackened

### Salmon Oscar

Atlantic Salmon, lightly grilled then topped with Crab Meat, Asparagus & Hollandaise Sauce \$16.99

### Grilled Mahi Mahi

Dusted in jerk spices, served with fresh made Pineapple Mango Salsa \$15.99

### Mahi Oscar

lightly grilled then topped with Crab Meat, Asparagus & Hollandaise Sauce \$16.99

### Great Beer Battered Fried Fish

with Fries & Tropical Slaw \$12.99



## Seafood Platters

### Sea Scallops

True USA Scallops! Broiled in Garlic Butter or fried \$19.99

### Caribbean Lobster Tail

One Pound Lobster Tail \$37.99 oven broiled served with warm butter Or Half Broiled or Grilled \$22.99,

### Shrimp Shrimp Shrimp!

Prepared anyway you want them... Fried \$14.99

Coconut Fried \$16.99

Scampi Sautéed \$15.99

## Stuck On Land

### SB-- Bone -In Ribeye

Grand Western Beef Choice Bone-In 14 ounce cut \$19.99

### Filet Mignon

Grand Western Beef Choice 8 ounce cut \$22.50

Add-On Steaks  
Palomilla Style, Onions, Olive Oil, Garlic,  
Chopped Parsley & Lime \$3  
Mushrooms \$3  
Make it an Oscar , Crab Meat,  
Hollandaise & Asparagus \$4

### Guava Bar BQ

### Baby Back Ribs

Slow cooked baby back ribs, guava BBQ Sauce Full rack \$17.49 OR 1/2 rack \$12.99

### Mojo Roast Pork

Slow cooked Mojo Pork seasoned with, parsley chopped onions, garlic, olive oil \$12.99

### Chicken Marsala

Chicken Breast sauteed in our Chefs Marsala Wine Sauce with Mushrooms \$14.99

### Beer Battered

### Chicken Fingers

Chicken Breast, cut into strips & batter fried \$11.99

### Rum Pineapple Chicken

Boneless Chicken Breast topped with a savory Vanilla Rum Pineapple Sauce, topped with Mango Salsa then baked \$13.99

## Combo Plates

### Seabreeze combo Fried

White fish filet, shrimp & Sea Scallops, \$20.99

### Seabreeze combo Broiled

Mahi Mahi fish filet, shrimp & Sea Scallops, \$21.99

### SB--Key West Combo

Mahi & shrimp basted in key lime mustard and grilled served with two conch fritters \$22.99

## Crabs- R-U's



### SB--Alaskan Bairdi Snow Crab

The biggest snow crab, straight from Alaska! Garlic Roasted, or Steamed  
1.5 pounds \$28.99  
3/4 lbs \$16.99

### SB-Real Crab Cakes

Served fried in Panko or grilled (2 each ) Lump Crabmeat, seasonings and remoulade \$20.99

## Pasta Dishes

Served with garlic bread (no other sides)

### Hot Sausage, Shrimp & Clam Spaghetti

White wine, cream, garlic, Shrimp & hot Italian sausage + clams spaghetti & \$15.99

### Island Chicken Pasta

Creamy garlic cream sauce with Penne Pasta and jerk grilled chicken \$12.99

### Shrimp Scampi & Gluten Free Pasta

Fettuccini noodles with Garlic butter and lots of shrimp \$13.99

### Famous Shrimp Pasta

Thick cut Spaghetti with Garlic & Wine Cream Sauce and lots of shrimp \$13.99

