



Small Bites

- ❖ **Calamari Frito \$11**
Spicy Marinara, Smoked Aioli, Charred Lemon
- ❖ **Cajun Crab Dip \$11**
Tortilla Chips
- ❖ **Shrimp & Crab Nachos \$12**
Jalapeno, Bechamel, Pico de Gallo, Guacamole
- ❖ **Blue Cheese Chips \$10**
House Fried Chips, Applewood Smoked Bacon, Gorgonzola, Bechamel Sauce, Scallions

- ❖ ****Charbroiled Oysters \$14**
Gulf oysters, Smoked Sea Salt, Parmesan, Garlic, Grilled Crostini
- ❖ **Citrus Crab & Avocado Flatbread**
Lump Crab, Sliced Avocado, Bechamel Sauce, Arugula, Balsamic Vinegar Reduction \$12
- ❖ **Fried Green Tomatoes \$10**
Fresh Bread Crumbs, Avocado Aioli, Corn Salsa

Soups

- She Crab Soup** *Bowl \$6*
Topped with Jumbo Lump Crab, served with Sherry

- Chef's Daily Feature** *Bowl \$4*

From the Garden

Choice of House Made Vinaigrettes and Dressings: Parmesan, Blue Cheese, Ranch, Champagne, Balsamic, Zesty, Honey Mustard, 1000 Island

- Caesar Salad \$14**
Romaine, Parmesan Cheese, House Made Herb Crouton
- Gf Hammock Salad \$12**
Mixed Greens, Poached Pears, Sunflower Seeds, Dried Cranberries, Goat Cheese
- Gf Seafood Chopped Salad \$14**
Iceberg Lettuce, Lump Crab, Shrimp, Olives, Red Onions, Feta Cheese, Peperoncini

- Gf Chicken Waldorf Salad \$12**
Apples, Walnuts, Red Grapes
- Gf Cobb Salad \$12**
Iceberg Lettuce, Hard Boiled Egg, Avocado, Applewood Smoked Bacon, Tomatoes, Gorgonzola
- Seared Tuna \$16**
Green Beans, Hard Boiled Egg, Bell Peppers, Olives, Fingerling Potatoes, Anchovies, Balsamic Vinaigrette
- ❖ **Enhancements to any Salad**
Chicken - \$4 Shrimp - \$9 *Salmon - \$10 *Steak - \$12 Mahi-\$11

Pizzas

- Margherita \$10**
Fresh Mozzarella, Basil, Plum Tomato Sauce
- Meat Lovers \$15**
Pepperoni, Italian Sausage, Applewood Smoked Bacon, Mozzarella, Plum Tomato Sauce
- Smoked Salmon \$16**
Olives, Truffle Oil, Scallions, Provolone, Bechamel Sauce

- Seafood \$16**
Lump Crab, Local Florida Shrimp, Scallops, Spinach, Mozzarella & Parmesan Cheese Blend, Bechamel Sauce
- ❖ **Additional Toppings \$1**
Peppers, Onions, Mushrooms, Jalapenos, Spinach, Artichokes, Olives, Pepperoni, Sausage, Bacon
- ❖ **Additional Toppings \$3**
Local Florida Shrimp, Lump Crab, Shaved Beef, Scallops

Handhelds

Served with choice of: House Fried Chips, French Fries, Sweet Potato Fries, Cole Slaw or Fresh Fruit
– *Seasoning for Chips & Fries - \$1.00 - Parmesan Truffle, Cajun, Garlic Sea Salt*

- Duo of Crab & Lobster Rolls \$14**
Two Split Top Grilled Rolls Filled with Crab & Lobster Salad
- Wagyu Beef Hot Dog \$10**
100% Wagyu Beef, Pretzel Bun
- Beer Battered Fish Sandwich \$14**
6 oz. Battered White Fish, Tartar Sauce, Coleslaw, Pickle, Brioche Bun
– *Upgrade to Mahi for \$2*
- Chicken Salad Sandwich \$11**
Signature Chicken Salad, Lettuce, Red Onion
– *Choice of: Wheat, Rye, Croissant or Whole Wheat Wrap*
- Atlantic Grille Fish Tacos \$14**
Mahi-Mahi, Cabbage, Baja Sauce, Chipotle Aioli
- *Salmon Reuben \$14**
Grilled Salmon, Sauerkraut, House Made 1000 Island Dressing, Swiss Cheese, Rye Bread

- *The Hammock Beach Burger \$14**
Our Signature Blend of 1855 Angus Chuck, Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun
Choice of Cheese: American, Swiss, Cheddar, Provolone, Gorgonzola
– *Add Bacon \$3*
- *Wagyu Beef Burger \$16**
100 % Wagyu Beef Burger, Lettuce, Cabernet Infused Onions, Aged Vermont Cheddar, Brioche Bun
- Turkey Burger \$12**
Lettuce, Tomato, Onion, Turkey Bacon, Crumbled Gorgonzola, Brioche Bun
- *Ahi Burger \$15**
Ahi Tuna, Lettuce, House Made Kimchi, Wasabi Aioli, Brioche Bun
- Impossible Burger \$14**
Vegetarian Burger, Lettuce, Portobello Mushroom, Apple Cranberry Slaw, Brioche Bun
- Birdie Wrap \$11**
Whole Wheat Tortilla, Smoked Turkey, Lettuce, Avocado, Applewood Smoked Bacon, Tomato, Garlic Aioli
- *Filet Mignon Tips Sandwich \$15**
Horseradish Cream Sauce, Swiss Cheese, Ciabatta Bread
– *Add your choice of: Peppers, Onions, Mushrooms \$2*

Signature Plates

- ❖ **Seafood Pasta \$26**
Local Florida Shrimp, Jumbo Lump Crab, Linguine, Spinach, Garlic Wine Sauce
- ❖ **Fish & Chips \$18**
Two pieces of Beer Battered White Fish, Fries, Coleslaw, House Tartar Sauce
– *Upgrade to Mahi for \$4*

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions*

*** Consumer Information: THERE IS A RISK ASSOCIATED WITH THE CONSUMING OF RAW OYSTERS. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters. If you suffer from any of the conditions mentioned you should eat oysters fully cooked. IF UNSURE OF YOUR RISK PLEASE CONSULT A PHYSICIAN.*