

## RAW BAR

RAW OYSTERS

(12) \$19

OYSTERS MCKINNON(FLAGLER)  
crab, spinach, artichoke, cheese, baked

BUFF N BLEU OYSTERS

fresh shucked oyster topped with "El Chapo" hot sauce, parmesan panko, bleu cheese butter and celery leaves baked to mouthwatering perfection.

OYSTERS MOSCOW

Raw oyster, sour cream, horseradish, red & black roe

OYSTERS TOKYO

Raw oyster, sour cream, Masago (smelt roe), Kimchee

(6)\$16 (12)\$26

NEW

## GARLIC STEAMED CLAMS

garlic, shallots, scallions and bacon

(1 lb)\$15

## APPETIZERS

SAUTEED CALAMARI WRECKDIVER STYLE 18

JUMBO PEEL N EAT SHRIMP 15

CRAB QUESO DIP 14

CRAB SPINACH DIP 12

CHICKEN WINGS 9

FRIED CHICKEN LIVERS 12

CONCH FRITTERS(6) 10

CRABCAKE 9

STUFFED MUSHROOMS 11

TUNACHOS 14

HALF RACK RIBS 13

## SOUPS

CHILI CUP 6 BOWL 8

LOBSTER BISQUE CUP 7 BOWL 10

LION FISH MISO SOUP 7

FRENCH ONION SOUP 7

## FOR THE VEGGIE LOVERS

PROFESSOR'S PASTA (vegetarian)  
artichoke hearts, broccoli, mushrooms, tomatoes, scallions, sautéed in a white wine, cream reduction over linguini

19

GINGER, HOUSE, CAESAR SALAD

9

COBB SALAD

13

ADD ONS FOR SALADS OR PASTA

chicken 7

shrimp 12

mahi 15

## SANDWICHES - INCLUDES FRIES

BISON CHEESEBURGER - 1/3 LB 17

HAND MADE CHEESEBURGER - 1/2 lb aged certified angus burger 14

MAHI SANDWICH CASTAWAY STYLE - blackened w/avocado and cucumber-wasabi ranch 17

SNAPPER BLT - fried snapper - bacon, lettuce, tomato and a chipotle aioli sauce 18

MEATBALL FORK-N-KNIFER - hearty meatball sub, swiss cheese, marinara, crispy onions. 15

## ENTREES

Entrees come with choice of two sides unless specified otherwise.

Baked Potato upgrade \$1, Caesar upgrade \$1, Sweet Potato Fries upgrade \$1

## SCALES & SCALLOPS & CHICKEN

### STEP 1. CHOOSE A MEAT

CHICKEN BREAST 22

SEARED JUMBO SEA SCALLOPS 30

GOLDEN TILEFISH 35

COBIA 32

SALMON - (SWEET, SPICY DRY RUB BAKED TO PERFECTION) 26

BLACK GROUPER - (white flaky fish recommended Oscar Style add \$8) 32

SNAPPER - delicate (recommended Mazatlan Style for add \$4) 29

MAHI - Firm, white. mild sweet flavor (recommended crab stuffed with lobster sauce add \$8) 27

HOGFISH - WHEN AVAILABLE (recommended shrimp and scallop stuffed for add \$7) 32

YOUR CATCH - must be cleaned and ready for the pan (3/4 LB MAX PER PERSON) 16

### STEP 2. PICK A PREPARATION BELOW (ADDITIONAL \$ MAY APPLY)

• BREADED-N-FRIED, BLACKENED, GRILLED - NO ADDITIONAL CHARGE

• Shrimp and Scallop Stuffing 7

• Crab Stuffing with Lobster Sauce 8

• Oscar Style - blackened and topped with asparagus, crabmeat and hollandaise sauce 8

• Blackened OR Grilled Over Linguini Alfredo 3

• Wreckdiver Style - lemon, butter, wine, garlic, tomatoes, basil, capers 2

• Mazatlan Sauce - basil cream sauce artichoke hearts, tomatoes, mushrooms, scallions 4

• Parmesan Style - breaded, fried and topped shredded parmesan and marinara 3

• Coconut Fried - drizzled with sweet spicy sauce 2

## SEAFOOD SPECIALS

BAJA FISH TACOS - blackened fresh local YellowJack with crispy cabbage, cucumber-wasabi ranch dressing and pico de gallo includes refried beans and rice and corn 26

SAUTEED CALAMARI WRECKDIVER OVER LINGUINI 31

### FRESH LOCAL LOBSTER (6 oz. tail)

LOBSTER FRANCAISE WRECKDIVER STYLE 35

BROILED with garlic butter 32

SHRIMP AND SCALLOP STUFFED and Broiled 37

CRAB STUFFED WITH LOBSTER SAUCE 37

LOBSTER MAC N CHEESE - 6 ounce lobster tail in a four cheese sauce over macaroni with tomatoes, bacon, scallions and lots of love! 35

Add a garlic butter broiled lobster tail to any ENTREE \$22 addition - (not available at this price separately)

FRIED OYSTER DINNER 24

NEW BO'S SHRIMP AND GRITS 26

FRIED SHRIMP 24

FRIED CAPTAINS PLATTER - NO SUBSTITUTIONS fried Mahi, and 3 each, fried shrimp, oysters, coconut shrimp. 35

COCONUT SHRIMP 26

SHRIMP ALFREDO - blackened or grilled over linguini with garlic bread 28

STEAMED SHRIMP IN BEER - peel-n-eat shrimp, with 2nds on the house. No Sharing 25

SHRIMP RIGATONI - shrimp, bacon and scallions sautéed in garlic butter over rigatoni 28

KING CRAB LEGS 60

CLAMS LINGUINI - garlic steamed clams, scallions and bacon over linguini with garlic bread 25

CLAMS RIGATONI MARINARA - steamed clams over rigatoni with marinara 25

CRABCAKES - 3 tasty crab cakes with back-fin and claw meat, only enough filler to bind. 26

## ENCHILADAS

LOBSTER ENCHILADAS - homemade Poblano sauce 35

CHICKEN ENCHILADA - seasoned chicken in a corn tortilla with 3 cheese, poblano sauce 21

CRAB ENCHILADAS - colossal lump and claw blue crab meat in corn tortillas with 3 cheeses baked and topped with our house made Poblano Sauce includes refried beans, and rice and corn 32

## HOOVES

GILLIGANS CUT - 12 OZ. NY STRIP 29

JOHN'S FAMOUS BABY BACK RIBS 26

PRIME RIB - Aged certified Angus, slow roasted Au jus Mates Cut 12 oz 27

(FRIDAY, SATURDAY AND SUNDAYS) Admirals Cut 20 oz 36

## DESSERT SPECIALS

CHOCOLATE LAYER CAKE 9 KEY LIME PIE 6

COCONUT LAYER CAKE 9 TOASTED COCONUT KEY LIME PIE 7

CHEESECAKE of the week 9 WHOLE TOASTED COCONUT KL PIE 35

WHOLE KEY LIME PIE 30

DRUNKEN ELEPHANT MARTINI - Sobieski premium vodka, Borghetti, and Amarula Cream

Liqueur with a shot of espresso shaken until frothy \$12

KEY LIME PIE MARTINI - creamy and frothy with a graham cracker crust \$12

18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE OR AS A CONVENIENCE TO OUR INTERNATIONAL CUSTOMERS

Consuming raw or undercooked products may increase your risk of food borne illness, especially if you have certain medical conditions.