

RAW BAR

RAW OYSTERS

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

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 KYIV Raw oyster, sour cream, horseradish, red & black roe	
ABOVE PRICING	(6) \$19. (12) \$35

GARLIC STEAMED CLAMS
garlic, shallots, scallions and bacon
(1 lb) \$18

APPETIZERS

SPICY TUNA STUFFED AVOCADO	28
CEVICHE OF THE DAY	14
SMOKED WAHOO FISH DIP	13
FRIED CALAMARI	16
CRABCAKE APPETIZER	13
GATOR BITES	16
JUMBO PEEL N EAT SHRIMP	15
CRAB QUESO DIP	17
CRAB RANGOON	13
LUMPIA Ground pork spring rolls from the Philippines	13
CHICKEN WINGS	13
FRIED CHICKEN LIVERS	12
CONCH FRITTERS (6)	14
TUNACHOS	16
EDAMAME	
- Steamed young green soybeans	10
- Sesame oil, fried young soybeans	12
CHIPS N PICO DE GALLO	10

SOUPS

CHILI	CUP 6	BOWL	8
LOBSTER BISQUE	CUP 8	BOWL	11
LIONFISH MISO SOUP			7
FRENCH ONION SOUP			7
SOUP OF THE DAY			

FOR THE VEGGIE LOVERS

PROFESSOR'S PASTA (vegetarian)
artichoke hearts, broccoli, mushrooms, tomatoes, scallions, sautéed in a white wine, cream reduction over linguini
21

GINGER, HOUSE, CAESAR SALAD
9

COBB SALAD
13

ADD ONS FOR SALADS OR PASTA

Royal Red Shrimp Salad	12
chicken	7
shrimp	12
mahi	15

CHOCOLATE LAYER CAKE	10
COCONUT LAYER CAKE	10
CHEESECAKE of the week	10
KEY LIME PIE	8
TOASTED COCONUT KEY LIME PIE	9

SANDWICHES - INCLUDES FRIES

HAND MADE CHEESEBURGER - 1/2 lb aged hand patties burger	16
ROYAL RED ROLL - (think MAINE lobster roll) deep water shrimp salad chilled on garlic grilled bun	22
FISH OF THE DAY CASTAWAY STYLE - blackened w/avocado and cucumber-wasabi ranch	19
FISH OF THE DAY BLT - breaded and fried, bacon, lettuce, tomato and a chipotle aioli sauce	19
MEATBALL FORK-N-KNIFER - meatball sub, swiss cheese, marinara, topped with onion ring	16

ENTREES - CHOICE OF 2 SIDES

Steamed broccoli, boiled redskin potatoes, fries, yellow rice, or salad.
Baked Sweet Potato, Baked Potato and Ceasar for an additional \$1 each

SCALES & BEAKS

STEP 1. CHOOSE A MEAT

CHICKEN BREAST	22
SALMON - (SWEET, SPICY DRY RUB BAKED TO PERFECTION)	28
LIONFISH (AN INVASIVE SPECIES THAT IS WHITE AND A TAD SWEETER THAN HOGFISH - RECOMMENDED WRECKDIVER STYLE)	47
GOLDEN TILE - deep water LOCAL fish recommend Dijonnaise LOCAL	40
MAHI - Firm, white, mild sweet flavor	27
HOGFISH - WHEN AVAILABLE (recommended shrimp and scallop stuffed for add \$7)	37
YOUR CATCH - must be cleaned and ready for the pan (3/4 LB MAX PER PERSON)	18

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

• BREADED-N-FRIED, BLACKENED, GRILLED - NO ADDITIONAL CHARGE	
• Dijonnaise - heavy cream reduction with Dijon Mustard and mushrooms.	4
• Shrimp and Scallop Stuffing	7
• 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	5
• Parmesan Style - breaded, fried and topped shredded parmesan and marinara	3
• Coconut Fried - drizzled with sweet spicy sauce	2

SEAFOOD SPECIALS

LOBSTER, LOBSTER AND MORE LOBSTER

LOBSTER ENCHILADAS - homemade Poblano sauce	45
As featured on Diner's Drive-ins and Dives!	
BROILED with garlic butter	40
SHRIMP N SCALLOP STUFFED and Broiled	47
LOBSTER MAC N CHEESE - 6 ounce lobster tail in a four cheese sauce over macaroni with tomatoes, bacon, scallions and lots of love!	47
Add a garlic butter broiled lobster tail to any ENTREE \$30 addition - (not available at this price separately)	

ROYAL RED SHRIMP ENCHILADAS - homemade roasted Poblano sauce	37
BAJA FISH TACOS - blackened Mahi with crispy cabbage, cucumber-wasabi ranch dressing and pico de gallo includes refried beans and rice and corn	26
CRAB ENCHILADAS	37
CRABCAKE DINNER	37
FRIED OYSTER DINNER	28
BO'S SHRIMP AND GRITS	27
FRIED SHRIMP	26
COCONUT SHRIMP	27
SHRIMP ALFREDO - blackened or grilled over linguini with garlic bread	28
STEAMED SHRIMP IN BEER - 1lb of tender flavorful peel-N-eat shrimp	26
SHRIMP RIGATONI - shrimp, bacon and scallions sautéed in garlic butter over rigatoni	28
CLAMS LINGUINI - garlic steamed clams, scallions and bacon over linguini with garlic bread	26
CLAMS RIGATONI MARINARA - steamed clams over rigatoni with marinara	26

KNOT FROM THE SEA

CHICKEN ENCHILADA - seasoned chicken in a corn tortilla with 3 cheese, poblano sauce	25
HOWELL'S CUT - hand cut 8oz. filet (OSCAR STYLE FOR \$8 upcharge)	42
GILLIGANS CUT - 12 OZ. NY STRIP	29
JOHN'S FAMOUS BABY BACK RIBS	27

PRIME RIB - Aged certified Angus, slow roasted Au jus	Mates Cut 12 oz	29
(FRIDAY, SATURDAY AND SUNDAYS)	Admirals Cut 20 oz	37

DESSERT SPECIALS

DRUNKEN ELEPHANT MARTINI - Tito's premium vodka, Tia Maria and Amaraula Cream Liqueur with a shot of espresso shaken until frothy \$15

KEY LIME PIE MARTINI - creamy and frothy with a graham cracker crust \$15

PORTS

Fonseca Bin 27 Ruby \$10 Glass
Croft Tawny \$12 Glass
Taylor Fladgate 20 Year Tawny \$19 Glass

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.

