





Fried Calamari | 10

Lightly breaded calamari, deep fried and served with a sweet chili glaze.

PEI Mussels | 10

Sauteéd in a lemon, basil, cream and white wine garlic butter. Served with freshly baked garlic bread.

Steamed Clams | 11

Middleneck Clams steamed with a lemon-parsley white wine infused garlic butter.

Crab Stack | 11

Backfin Lump Crab tossed in wasabi mayo and layered with guacamole, tomatoes and tortilla strips. Served with fresh flatbread chips.



Coconut Shrimp | 10

Jumbo shrimp, hand breaded in coconut flakes and lightly fried. Served with a Piña Colada dipping sauce.

Baked Bruschetta | 7

Cuban bread topped with balsamic marinated tomatoes, shallots, garlic, basil and mozzarella cheese. Baked and drizzled with a balsamic reduction.

Add Crab | 8

Shrimp Cocktail | 10

Five chilled Jumbo Shrimp atop a bed of lettuce, served with our signature zesty cocktail sauce.



Appetizers

Fried Green Tomatoes | 7

Cornmeal dusted green tomatoes, deep fried and served with fresh mozzarella. Finished with an aged Balsamic reduction.

Conch Fritters | 9

Key West style conch fritters served with a Cajun mayonnaise dipping sauce.

Blue Fingers | 11

Fresh Blue Crab fingers sauteéd and served in a white wine infused garlic butter.

Crab Artichoke Dip | 10

Crab, spinach and artichokes blended in a creamy cheese dip. Served with warm pita chips.

Seafood Nachos | 11

Corn tortilla chips topped with Lobster, Shrimp, Scallops and creamy cheese sauce. Topped with tomatoes, black olives and jalapeños. Served with salsa and sour cream.

Crab Quesadilla | 11

Sauteéd Crab, stuffed in a flour tortilla with black bean corn salsa and mozzarella cheese. Served with salsa and sour cream.

Soups & Salads

Homemade She Crab Soup

Homemade Tomato Basil Crab Bisque

Homestyle New England Clam Chowder

Soup du Jour

Cup 6 | Bowl 10

Crab Louie Salad | 14

Blue Crab meat tossed in mayonnaise served over iceberg lettuce with red onions, tomatoes and blue cheese crumbles. Served with a side of Russian dressing.

Pan Seared Ahi Tuna Salad | 14

Sesame encrusted Ahi Tuna, pan seared and sliced, served over spring mix lettuce with tomatoes and a Wasabi Soy Vinaigrette.

Laishley Steak House Salad | 14

Char-grilled to order beef tenderloin tips served over a house salad with corn salsa, tomatoes, blue cheese crumbles and tri-colored tortilla strips. Served with a side of Chipotle Ranch dressing.

Traditional House Salad | 5

Traditional Caesar Salad | 6

Dressings

Old Bay Cilantro Ranch | Russian | Honey Mustard | Blue Cheese | Balsamic Vinaigrette | Ranch | Italian | Chipotle Ranch





Entree's

Add a side House or Caesar Salad to Any Entree | 3

Blackened Catfish | 18

Two blackened catfish fillets, served over dirty rice and topped with Lobster beurre blanc sauce.

Mahi | 21

Mahi Mahi fillet, grilled and topped with mango salsa. Served with rice and Chef's choice of vegetables.

Shrimp and Scallop Pasta Primavera | 21

Pan sautéed Shrimp, Scallops and vegetables tossed in a blush sauce with penne pasta.

Fish and Chips | 18

Beer battered and deep fried Basa served with french fries and coleslaw.

Shrimp Scampi | 21

Shrimp pan sautéed in a garlic and white wine infused lemon butter, Served over Linguini pasta.

Stuffed Lobster Tail | 24

Maine Lobster tail, stuffed with Blue Crab and broiled. Topped with a Shrimp Creole sauce and served over rice with grilled zucchini and squash.

Salmon | 22

Salmon fillet, grilled on a cedar plank and topped with an orange ginger sauce. Served with garlic mashed potatoes and asparagus.

Stuffed Cod | 22

Blue Crab meat stuffed cod, baked and topped with a lemon caper sauce. Served over garlic mashed potatoes with asparagus.

Scallops | 24

Fresh U-10 Scallops, pan seared and drizzled with a honey-scallion beurre blanc sauce. Served with fresh made pancetta risotto and Chef's choice of vegetables.

Lobster and Crab Mac & Cheese | 22

Penne pasta with fresh Lobster and Crab meat in a creamy blended cheese sauce. Topped with garlic croutons.

Oyster Platter | 20

Fresh oysters, lightly breaded and fried to a golden brown. Served with french fries, coleslaw and jalapeño hush puppies.

Captain's Platter | 24

Jumbo Shrimp, Clam Strips and a fillet of Grouper, hand battered and deep fried. Served with french fries, jalapeño hush puppies and coleslaw.

Lobster, Lobster and Lobster | 37

Two Maine lobster tails broiled with butter and topped with lobster beurre blanc sauce. Served with Lobster risotto & asparagus.

Grouper Laishley | 23

Grouper fillet, pan seared and topped with Crab meat. Drizzled with a smoked gouda béchamel and served over rice with asparagus.

Shrimp Platter | 21

One dozen Jumbo Shrimp served with french fries, jalapeño hush puppies and coleslaw. Available broiled, blackened or fried.

Creole Seafood Stew | 22

Clams, Mussels and Shrimp in a rich tomato sauce with potatoes, kale, peppers, onion and Chorizo sausage.

Seafood Trio | 24

Jumbo Shrimp, Scallops and a Grouper fillet served with french fries, jalapeño hush puppies and coleslaw. Available broiled or blackened

Stuffed Shrimp | 23

Eight Shrimp stuffed with Blue Crab meat and baked. Topped with a parmesan and romano cream sauce. Served over rice with steamed broccoli.



Accompaniments

Maine Lobster Tail | 15 Half Pound Snow Crab | 15 Half Pound King Crab | 20
Six Shrimp | Available Grilled, Blackened or Fried | 6

Sides | 3

Baked Potato | Garlic Mashed Potatoes | Rice Pilaf | Grilled Zucchini and Squash
Steamed Asparagus | Broccoli | French Fries | Sweet Potato Fries
Corn on the Cob | Coleslaw | Jalapeño Hush Puppies

Additions & Sides



Sandwiches

Grouper Sandwich | 16

Grouper fillet served with lettuce, tomato, onion and tartar sauce on a kaiser roll. Available grilled, blackened or fried.

Southern Style Blue Crab Cake | 13

Pan seared Blue Crab cake on a toasted croissant with lettuce, tomato and onion. Served with homemade tartar sauce.

Cheeseburger | 10

8oz Charbroiled beef patty with American cheese on a Kaiser roll with lettuce tomato and onion.

Add Crab Meat or Fried Shrimp | 2



Crab & Lobster

Southern Style Blue Crab Cakes | 21

Two pan seared 5oz Blue Crab cakes, atop a whole grain mustard beurre blanc. Served with rice and Chef's choice of vegetables.

Alaskan King Crab Cakes | 21

Two baked 5oz Alaskan King Crab cakes, over a roasted red pepper cream sauce. Served with rice and Chef's choice of vegetables.

Soft Shell Crabs | 19

Cornmeal dusted Soft Shell Crabs, lightly fried and served over rice with Chef's choice of vegetables.

Steam Pot | 20

Snow Crab, Black Mussels, Clams, Crawfish, Andouille Sausage and tomatoes steamed in a white wine garlic butter. Served with new potatoes, corn and jalapeño hush puppies.

Alaskan King Crab Bucket | Mkt Price

Fresh steamed Alaskan King Crab Legs served with new potatoes, corn and jalapeño hush puppies.

Snow Crab Bucket | Mkt Price

Fresh steamed Snow Crab Legs served with new potatoes, corn and jalapeño hush puppies.

Crab Trio | Mkt Price

A Trio of Alaskan King Crab, Snow Crab and Dungeness Crab Legs, steamed and served with new potatoes, corn and jalapeño hush puppies.

Whole Live Maine Lobster | Mkt Price

Steamed whole and served with new potatoes, corn and jalapeño hush puppies.



Steak & Chicken

Tuscan Chicken | 19

Chicken Breast, pan seared with fresh herbs and white wine. Topped with fresh Mozzarella Cheese, roasted red peppers and a creamy pesto sauce. Served over rice with Chef's choice of vegetables.

Chicken Florentine | 19

Panko breaded chicken breast, pan fried and served over linguini pasta in a spinach and bacon cream sauce.

Chicken Alfredo | 18

Sauteéd chicken breast, sliced and served over linguini pasta in a creamy garlic and parmesan alfredo sauce.

Substitute Shrimp | 21

Bourbon Chicken | 19

Brown sugar bourbon glazed airline chicken breast served over garlic mashed potatoes with steamed broccoli.

Ribeye | 25

12oz USDA Choice Ribeye, charbroiled and served over garlic mashed potatoes with Chef's choice of vegetables.

Surf and Turf | 32

Filet Mignon paired with your choice of a 6oz Maine Lobster Tail or a half pound of Snow Crab Legs. Served with garlic mashed potatoes and Chef's choice of vegetables.

Substitute Half Pound King Crab Legs | 5

Filet Mignon | 28

8oz USDA Choice Filet Mignon, grilled and topped with a mushroom and cognac demi-glaze. Served with garlic mashed potatoes and fresh asparagus.



Land and Sea | 27

12oz USDA Choice charbroiled New York Strip topped with beer braised onions, paired with blackened shrimp. Served over garlic mashed potatoes with Chef's choice of vegetables.



Raw Bar

Oysters On The Half Shell | Mkt Price

Hand shucked to order, served steamed or chilled over ice with horseradish and our signature zesty cocktail sauce.

Dozen | Half Dozen

Rockefeller | Mkt Price

Hand shucked and baked with fresh spinach, garlic and parmesan cheese.

Dozen | Half Dozen

Charbroiled Oysters | Mkt Price

Hand shucked and grilled with garlic butter, romano and parmesan cheese.

Dozen | Half Dozen

Peel and Eat Shrimp

Steamed and served chilled with our signature zesty cocktail sauce.

One Pound 19 | Half Pound 11

Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. Section 64D-3013 (7), Florida Administrative Code.