



Appetizers

Avocado Crab Salad 9

A bed of iceberg lettuce topped with fresh Haas avocado, a mayo blend of blue lump crab & Surimi Krab Stick served with homemade ginger dressing.

Fried Green Tomatoes 8

Deep fried tomatoes, fresh mozzarella & finished with an aged balsamic reduction.

Shrimp Poppers 9

Breaded Shrimp stuffed with Monterey Jack, Cheddar cheese & jalapenos.

Crab Meat & Artichoke Dip 10

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

Peel and Eat Shrimp

Half Pound 11 | One Pound 19
Served chilled with a zesty cocktail sauce.

Seafood Nachos 11

Corn torilla chips topped with Lobster, Shrimp, Scallops & creamy cheese sauce. Topped with tomatoes, black olives & jalapenos, Served with salsa & sour cream.

Coconut Shrimp 11

Jumbo shrimp breaded with coconut & lightly fried, served with a piña colada rum sauce.

Shrimp Cocktail 10

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

Fried Calamari 11

Lightly breaded & deep fried, served with marinara.

Conch Fritters 10

Key West-style fritters served with cajun mayonnaise.

Lunch

Soups Cup 6 | Bowl 10

Soup Du Jour

Homemade She Crab Soup

Homemade Tomato Basil Crab Bisque

Homestyle New England Chowder

Fresh oysters shucked to order.



Oyster Bar

Oysters On The Half Shell

Mkt. Price

Served with horseradish & cocktail sauce.
Dozen or Half Dozen
Steamed or Chilled

Rockefeller Mkt. Price

Baked with fresh spinach & garlic, topped with freshly grated Parmesan cheese.
Dozen or Half Dozen

Add to any entrée - 6 shrimp \$6 (fried, blackened or broiled), 1/2 snow crab \$15, 1/2 king crab \$20

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.

Salads

Lemon Pepper Shrimp & Scallops 14

Pan sautéed lemon pepper shrimp & scallops served over a house salad.

Laishley Steak House Salad 14

Char-grilled beef tenderloin tips over house salad with corn salsa, tri-colored tortilla strips, bleu cheese & tomatoes. Served with chipotle ranch dressing.

Crab Louie Salad 14

Blue crab meat tossed in mayonnaise served over iceberg lettuce tossed with red onions, tomatoes & bleu cheese crumbles served with Russian dressing.

Mahi Edamame Salad 14

Grilled Mahi brushed with an oriental sauce & served over spring mix with strawberries, nuts & our house vinaigrette dressing.

Grouper Taco Salad 14

Grouper nuggets tossed in our spicy sweet sauce, served over lettuce in a taco shell.

Traditional Caesar Salad 6

Romaine lettuce tossed with freshly grated Parmesan cheese, croutons & creamy Caesar dressing.
Add: Grilled / Blackened or Fried Mahi 14/ Chicken 11/ Grouper 14/ Shrimp 13/ Salmon 14

Blackened Scallop Salad 14

Pan seared blackened scallops, served over spring mix with strawberries, bleu cheese crumbles, walnuts & raspberry vinaigrette dressing.

Pan Seared Ahi Tuna Salad 14

Sesame encrusted Ahi Tuna, pan seared & sliced, served over spring mix with tomatoes, avocado & Wasabi Soy dressing.

Cobb Salad 14

Mixture of shrimp, blue crab & bay scallops with tomato wedges, cucumbers, avocado & hard boiled eggs over greens. Served with basil cilantro vinaigrette.

Drinks

Pepsi, Diet Pepsi, Sierra Mist, Rootbeer,
Dr Pepper, Mountain Dew, Raspberry Ice Tea,
Sweet Tea, Unsweet Tea and Lemonade

Sides

Broccoli, Fries, Cole Slaw,
New Potatoes, Hush Puppies
Sweet Potatoe Fries (.50 upcharge),

Split Meal charge \$2

An 18% service charge will be added to parties of 8 or more

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



Sandwiches & Wraps

Served with French Fries or Sweet Potato Fries (.50) & a side of Cole slaw.

Grouper Reuben 14

Grouper layered with coleslaw, Russian dressing & swiss cheese on toasted rye bread.

Grouper Sandwich 14

Choice of grilled, blackened or fried fillet of grouper, served with tartar sauce.

Blackened Mahi Sandwich 14

Fresh fillet of Mahi, lightly blackened & served on a Kaiser roll with Cajun mayo.

Portobello Sandwich 11

Marinated & grilled portobello mushroom layered with spinach, tomato & pesto, served on a Kaiser roll.

Turkey Croissant 10

Prime deli turkey meat served hot with melted Swiss cheese, lettuce, tomato & mayonnaise on a croissant.

California Chicken Club 10

Grilled chicken breast topped with sliced smoked gouda, avocado & bacon served on toasted Sourdough bread.

Hawaiian Chicken 12

Teriyaki marinated, chicken breast, grilled & served on a croissant with a grilled pineapple ring.

Philly Cheese Steak 13

Shredded ribeye sauteed with onions & melted mozzarella on a hoagie roll.

Lobster Roll 14

Lobster meat salad, mixed with curry mayo, cilantro red onions served cold on a toasted roll.



Ask your Server about our Crab Baskets

Crab Salad Sandwich 12

Homemade crab salad made with an array of Krab stix, King crab & Snow Crab meat made with mayo, red onion & celery served on a crossiant.

Southern Style Blue Crab Cake 14

Served on a toasted croissant with our homemade tartar sauce.

Shrimp Wrap 11

Fried, grilled or blackened shrimp tossed in a spicy sauce with cheddar cheese, tomato & lettuce in a flour tortilla.

Buffalo Chicken Wrap 11

Spicy fried chicken, cheddar cheese, tomato & lettuce in a flour tortilla

Southwestern Chicken Wrap 11

Diced chicken with corn salsa, lettuce, cheese, tomatoes & our homemade southwestern sauce in a flour tortilla.

Pacific Grouper Wrap 13

Grilled Grouper with pineapple, green onions, lettuce, tomato, sesame seeds, red peppers & teriyaki lime sour cream in a flour tortilla.

Cuban Sandwich 11

Mojo pork, ham, Swiss cheese, mustard & pickles on pressed Cuban bread.

Fish Taco 12

Mahi Mahi grilled, blackened or fried in a flour tortilla with napa cabbage & mango salsa.

Cod Po Boy 14

Beer battered fresh cod on a hoagie roll served with a dill caper tartar sauce.

Burgers, Baskets, & More



Frita Burger 10

Traditional Cuban-style patty, with ground beef, Spanish chorizo & spices, topped with lettuce, tomato, pickle, cheese, sauteed onions, fried potato strings & our special sauce. Served on a toasted bun.

Quesadilla

Flour tortillas stuffed with crab, chicken or vegetables along with shredded cheese, black bean corn salsa. Served with salsa & sour cream.

Crab 13 / Chicken 12

Flat Bread Pizza 12

Mediterranean-style pizza topped with shrimp, tomatoes, greens & Horseradish-Havarti cheese.

Chicken Pizza 11

Barbeque chicken with tomato, cheddar & mozzarella cheese.

Fish & Chips 13

Beer battered grouper, fried and served with french fries.

Cheeseburger 11

Charbroiled 1/2 pound beef patty topped with lettuce, tomato & onion on a Kaiser roll.

Add Fried Shrimp or Crab 3

Shrimp Basket 14

Served with french fries & coleslaw

Oyster Basket 14

Served with french fries & coleslaw

Clam Strip Basket 14

Served with french fries & coleslaw

Gluten Free Lunch Menu

(served from 11am to 4pm)



Appetizers

Shrimp Cocktail 10

Five chilled Jumbo Shrimp served with zesty cocktail sauce.

Peel and Eat Shrimp

Half Pound 11 | One Pound 19
Served chilled with a zesty cocktail sauce.

Fresh oysters shucked to order.



Raw Bar

Oysters On The Half Shell

Mkt. Price

Steamed or Chilled

Served with horseradish & zesty cocktail sauce.

Oysters Rockefeller Mkt. Price

Baked with fresh spinach, garlic and Parmesan cheese.

Salads

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Traditional

Caesar Salad / House Salad

Add: Grilled Grouper 13 / Mahi 12 / Chicken 9 / Shrimp 12 / Salmon 13

Grilled Scallop Salad 14

Blackened scallops, served over a spring mix with stawberries, bleu cheese crumbles, & walnuts.

Ahi Tuna Salad 14

Sesame encrusted Ahi Tuna, served over a spring mix with tomatoes & avocado.

Laishley Steak House Salad 14

Char-grilled beef tenderloin tips over house salad with corn salsa, Tri-colored tortilla strips, bleu cheese crumbles & tomatoes.

Lemon Pepper Shrimp & Scallops 14

Pan sautéed lemon pepper shrimp & scallops served over a house salad.

Crab Louie Salad 13

Blue Crab meat tossed in mayonnaise served over iceberg lettuce tossed with red onions, tomatoes & bleu cheese crumbles.

Gluten Free Dressings: Honey Mustard, Caesar, Oil and Vinegar, Italian

Entrees

Grouper 14

Grilled grouper fillet served with French fries & coleslaw.

Mahi 14

Grilled Mahi fillet served with French fries & coleslaw.

California Club 10

Grilled chicken topped with sliced smoked gouda aoli, avocado & bacon served with French fries & coleslaw.

Shrimp 10

6 Grilled shrimp served with coleslaw, corn & French fries.



Crab Buckets

All Crab Buckets served with new potatoes, corn & hush puppies

Alaskan King Crab Bucket Mkt. Price

Snow Crab Bucket Mkt. Price

Crab Trio Mkt. Price

A trio of king crab, snow crab & Dungeness crab.

Whole Live Maine Lobster Mkt. Price

Steam Pot 20

Snow crab, black mussels, clams, crawfish, andouille sausage tomatoes steamed in a white wine garlic butter.

Vegetarian Options

(Not All Options are Gluten Free)

Fried Green Tomatoes 7

Cornmeal dusted green tomatoes, deep fried & served with fresh mozzarella. Finished with an balsamic reduction.

Artichoke Dip 5

Spinach & artichokes blended in a creamy cheese dip served with warm pita chips.

Vegetable Quesadilla 8

Grilled vegetable medley, black bean corn salsa & mozzarella cheese in a flour tortilla.

Portobello Sandwich 10

Served on a Kaiser bun with tomato, spinach & pesto sauce.

Pasta Primavera 8

Grilled vegetables topped with a blush marinara sauce over penne nodles.

Vegetarian Sushi

Cucumber 5

Cucumber | Sesame Seeds

Avocado 5

Avocado | Sesame Seeds

Carrot 5

Carrot | Sesame Seeds

Asparagus 6

Asparagus | Sesame Seeds

Mix Veg 5

Kampyo | Cucumber | Baby Sprouts
Carrots | Sesame Seeds

Split Meal charge \$2

An 18% service charge will be added to parties of 8 or more

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