

## Shells

*chilled and accompanied by cocktail sauce + remoulade + lemon + chef's hot sauce + saltines*

<b>Gulf Coast Oysters*</b> (🌱) (🌱) .....	half dozen 19 / full dozen 36
<b>Fernandina Shrimp</b> (🌱) (🌱) .....	half pound 25 / full pound 39
<b>Crab Clusters</b> (🌱) (🌱) .....	half pound 22 / full pound 40
<b>Cold Water Lobster Tail</b> (🌱) (🌱) .....	half tail 28 / whole tail 53

## Shell Shack Packs

<b>Shack Pack #1*</b> : half dozen oysters + half pound chilled 'dina shrimp (feeds 2-3) (🌱) (🌱) .....	35
<b>Shack Pack #2*</b> : half dozen oysters + half pound chilled 'dina shrimp + half pound crab (feeds 3-4) (🌱) (🌱) .....	55
<b>Shack Pack #3*</b> : half dozen oysters + full pound chilled 'dina shrimp + full pound crab (feeds 4-6) (🌱) (🌱) .....	85
<b>Shack Pack #4*</b> : full dozen oysters + full pound chilled 'dina shrimp + full pound crab + whole lobster tail (feeds 6-8) (🌱) (🌱) .....	145

## Not Shells

<b>Amelia Island Chowda</b> .....	14
oyster + grouper + shrimp + cream + potato + parsley	
<b>Fried Longfin Calamari</b> .....	19
wild-caught + sweet chili aioli + lemon	
<b>Seagull Wings</b> (🌱) .....	18
well, not really...they are chicken buffalo dry rub + buttermilk ranch + celery	
<b>Baked Oysters</b> .....	21
parmesan + spinach + pernod applewood-smoked bacon + florida lemon aioli	
<b>Hearts of Palm &amp; Shrimp Ceviche*</b> (🌱) .....	19
citrus + chickpeas + cucumber + jalapeño + tortilla	
<b>Riptide Shrimp</b> .....	23
sesame + scallion + firecracker sauce	

## Seaweeds

<b>Sunshine Salad</b> (🌱) .....	16
mixed green + goat cheese + strawberry + fennel crunch tangerine honey mustard	
<b>Caesar Salad</b> .....	16
romaine + spinach + arugula + local parmesan florida lemon caesar + olive + sourdough	
<b>Beach Chop Salad</b> .....	16
cabbage + kale + mango + edamame + carrots crunchy noodles + sesame	
<b>Watermelon Salad</b> .....	16
pomegranate + mint + chicory + arugula + feta key lime vinaigrette	
<b>Summer Grain Bowl</b> .....	21
quinoa + farro + millet + white bean + corn + cucumber basil + arugula + lemon oil	
<b>Ocean Bowl</b> (🌱) (🌱) (🌱) .....	22
rice + seaweed + mango + cucumber + edamame carrot + radish + crisp garlic add tuna poke* +12 add salmon poke* +10 add avocado +7	
<b>Enhancements</b> (🌱) (🌱) .....	
Mesquite Chicken +10   Seared Tuna* +16   Lobster Tail +53 Blackened Mahi-Mahi +15   Local Shrimp +13 Grilled Salmon* +15	

## From Chef's Tackle Box

<b>Atlantic Salmon*</b> (🌱) (🌱) .....	38
beachfire spice + mojito salsa + sticky rice	
<b>Fernandina Shrimp &amp; Grits</b> .....	41
pimento + red stripe + chorizo	
<b>Black Grouper</b> .....	52
shrimp & chorizo crust + southern grains fire-roasted pepper + sunburned tomato	
<b>Yard Bird</b> .....	32
roasted chicken + coconut carrot + summer grains hearts of palm	
<b>Petite Filet*</b> .....	47
sunset purée + potato + cauliflower + sunflower pesto brine butter	

## Hooks, Lines & Nets

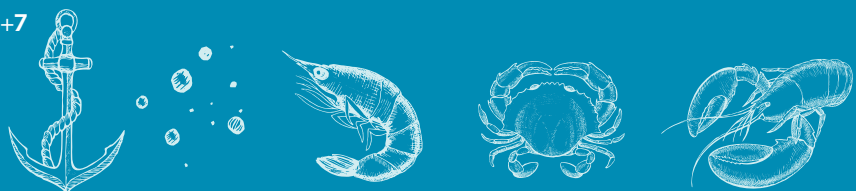
*simple wood fire-grilled with sea salt potato and florida citrus butter*

<b>Simple Shrimp</b> (🌱) .....	41
<b>Simple Lobster</b> (🌱) .....	55
<b>Simple Grouper</b> (🌱) .....	52
<b>Simple Mahi-Mahi</b> (🌱) .....	37
<b>Simple Salmon*</b> (🌱) .....	38
<b>Simple Tuna*</b> (🌱) .....	45

## Sand Pails

*buttermilk and cornmeal-fried with high tide tartar and cocktail sauce*

<b>Fish Sticks</b> .....	half pound 23 / full pound 36
<b>Port 'Dina Shrimp</b> .....	half pound 27 / full pound 41



## Saltwater Sweets

**Coco Mango Panna Cotta 12**  
coconut cake + caramel mousse  
macadamia nut crunch + mango

**Turtle S'mores Cheesecake 12**  
milk chocolate + housemade  
graham + pecan marshmallow  
smoked caramel

**Key Lime Pie 12**  
vanilla whip  
strawberry coulis

Gluten-friendly bread available upon request

Dairy-free (🌱) Gluten-friendly (🌱) Vegetarian (🌱) Vegan (🌱)

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.  
All parties of 8 people or more will have an automatic 21% gratuity added to the check.