



APPETIZERS

GROUPEL BITES \$14

Grouper bites served with remoulade available grilled, blackened, or fried

CALAMARI \$15

Fried calamari, served with marinara

FLORIDA GATOR \$18

Fried gator served with gator sauce

CRAB STUFFED SHRIMP \$18

Baked shrimp filled with crab stuffing in a portofino sauce

CRAB CAKES

golden brown crab cakes with gator sauce \$18

SOUTHWEST EGGROLLS \$14

Fried eggrolls with gator sauce

CRAB STUFFED MUSHROOMS \$16

Baked mushrooms filled with crab stuffing topped with white wine sauce and mozzarella cheese

SMOKED FISH DIP \$12

Fish dip of the day served cold

PASTA

SHRIMP SCAMPI \$18

Shrimp sauteed in garlic, butter, and a light white wine sauce

ALFREDO \$18

choice of grilled chicken or shrimp

PASTA ORLEANS \$20

Choice of grilled chicken or shrimp
Mushrooms, tomatoes, and scallions sauteed in a cajun cream sauce

THE MARKET

half/full

OYSTERS \$12/\$18

raw or steamed

ROCKEFELLER OYSTERS \$18/\$22

Baked oysters topped with spinach and cheese topping

PEEL & EAT SHRIMP \$14/\$22

Available cold or hot with butter

STEAMED SNOW CRAB

Served hot with old bay, and with clarified butter MKT

SALADS ADD PROTEIN

CHICKEN \$6 SHRIMP \$6 SALMON \$8

CAESAR \$10

Crisp romaine, parmesan, and croutons

HOUSE SALAD \$8

Fresh mixed lettuce, tomato, onion, and croutons

SANDOLLAR SALAD \$20

Shrimp, crabmeat, and scallops served over mixed lettuce

SOUPS

CUP BOWL

GUMBO \$8 \$10

House-made classic gumbo served with rice

CRAB BISQUE \$8 \$10

Sandollar classic with crab meat and bold flavor

CLAM CHOWDER \$8 \$10

Classic chowder with clams, diced potatoes and cream.

Parties of 8 or more will have automatic 20% gratuity

Consumption of meat, poultry, eggs, or seafood may increase the risk of food borne illness

PLATTERS

PLATTER FOR ONE \$36

shrimp, scallops, clam strips, local fish, deviled crab, hush puppies with two sides (FRIED ONLY)

PLATTER FOR TWO \$68

shrimp, scallops, clam strips, local fish, deviled crab, hush puppies with four sides (FRIED ONLY)

CHOICE ONE / TWO \$20/\$26

Choice of two sides

GRILLED • BLACKENED • FRIED

SHRIMP

GROUPE

FLOUNDER

REDFISH

MAHI MAHI

CHICKEN STRIPS

SCALLOPS +\$4

OYSTERS (fried only/ +\$4)

STEAKS

Served with two sides

12 OZ RIBEYE \$28

FILET MEDALLIONS \$21

SIDES \$5

Premium Sides +\$2

FRENCH FRIES

VEG DU JOUR

OKRA

MASHED POTATOES

COLESLAW

GRITS

BLACK BEANS & RICE

LOADED POTATO

ONION RINGS

SIDE SALAD

HUSH PUPPIES

MAC & CHEESE

All menu items are prepared in a kitchen that utilizes nuts, wheat, milk, and soy ingredients.

Please alert your server to any allergies

ENTREES

CASHEW GROUPE \$24

Cashew crusted grouper served with our veg du jour and mashed potatoes

BOURBON SALMON \$22

Grilled salmon in our house-made bourbon sauce served with our veg du jour and mashed potatoes

SHRIMP & GRITS \$20

Blackened shrimp served over a bed of our house made grits

CRAB STUFFED FLOUNDER \$26

Baked flounder stuffed with our crab mixture covered with portofino sauce served with mashed potatoes and veg du jour

GROUPE PORTOFINO \$24

Sauteed grouper, shrimp, and crab in a white wine portofino sauce served with mashed potatoes and veg du jour

ISLAND MAHI \$22

Grilled Mahi-Mahi topped with a mango salsa served with veg du jour and mashed potatoes

HANDHELDS

Served with one side

LOCAL FISH SANDWICH \$16

Fish of the Day, blackened, grilled, or fried on sesame bun with lettuce, tomato, and onion

PO' BOY \$16

Choice from shrimp or oysters on french bread lettuce, tomato, and onion

BEEF BURGER \$14

All beef burger on a bun, lettuce, tomato and onion +add cheese .75

CHICKEN SANDWICH \$14

Southern Fried, blackened or grilled on a sesame bun lettuce, tomato, and onion

TACOS Fish \$14 Shrimp \$16

Shredded cabbage, mango salsa, mexican cheese, and creme de fresh

A 3% surcharge is automatically applied to all credit card charges, the fee goes directly to the credit card company, not the restaurant or server. Debit cards and cash transactions do not receive the surcharge



Lunch Specials

Monday - Friday 11AM-3PM

FRIED SHRIMP, FRIES & COLESLAW	\$15
CHICKEN TENDERS, FRIES & COLESLAW	\$15
FRIED FLOUNDER, FRIES & COLESLAW	\$15
SHRIMP PO' BOY & FRIES	\$15
CLASSIC BURGER & FRIES	\$13

Dinner Specials

4PM-CLOSE

MONDAY: FRIED SHRIMP WITH FRIES	\$15
TUESDAY: PRIME RIB WITH TWO SIDES	\$24
WEDNESDAY: A DOZEN OYSTERS	\$12
THURSDAY: 1LB CRAB LEGS	\$14

Drink Specials

MONDAY-FRIDAY, HAPPY HOUR, 3PM-7PM

1/2 OFF DOMESTIC DRAFTS, BOTTLES, HOUSE WINES & WELL LIQUORS

WEDNESDAY: ALL DAY HAPPY HOUR

MONDAY: \$2.50 DOMESTIC BOTTLES & \$5 MARGARITAS (4PM-CLOSE)