

*It's a Teeny, Tiny Kitchen
So Relax and Have a Drink
You'll Get Your Food... Eventually*



DINNER

RAW BAR

Northern Oysters:

*Traditional, *Bloody, or Rockefeller Market \$

Clams:

*Traditional or Casino Market \$

APPETIZERS

Bacon Wrapped Shrimp over Grit Cake \$11

Topped with Tomato Gravy

Our Very Own Smoked Fish Dip \$12

Served with Minced Tomato, Jalapeno & Red Onion

Peel and Eat Shrimp 1/2 lb. \$8 / 1 lb. \$16

Seasoned and Served Chilled with Cocktail Sauce

Jumbo Shrimp Cocktail \$16

Served Chilled with Cocktail Sauce

Hot and Spicy Pickled Shrimp \$13

With Onions, Red and Green Jalapeno and a Baguette

Burrata Cheese & Heirloom Tomato Salad \$13

With Red Onion tossed in an Orange Vinaigrette. Drizzled with Balsamic Reduction with Pesto

Miss Molly's Crab Cake \$12

Maryland Style. Served with Corn Relish and Remoulade

Bahamian Conch Fritters \$13

Loaded, Batter Fried. Served with a Spicy Caribbean Sauce.

Steamed Mussels \$12

Garlic Butter or Spicy Tomato Sauce served with Bread

Steamed Clams \$14

Garlic Butter with Sherry served with Bread

*Tuna Sashimi \$15

Sesame Encrusted Seared with Wakame Salad, Ponzu, Wasabi and Pickled Ginger

*Tuna Tar Tar \$15

Stacked Avocado, Seaweed Salad, Cucumber, Crab Infused Cream Cheese, and Salmon Roe served with Toast Points, Wasabi and Ponzu

Chips and Salsa \$5

MORE APPETIZERS

Lobster Mac and Cheese \$17

Topped with Asiago and baked to a Golden Brown

*Poke' Boat \$18

Fresh Tuna marinated in Pineapple Soy Sauce, Green Onions and Sesame Seeds on a Crispy Wonton with Cabbage, Wasabi and Sriracha Aioli and Spicy Chili Oil

Spinach Artichoke and Cheese Dip \$9

Served with Tortilla Chips

Calamari \$13 or Oysters \$14

Lightly Breaded and Fried

*Fresh Conch Salad \$7

Bahamian Style served with Tortilla Chips

Crabby Wags or Not so Crabby \$10

THEY ARE HOT HOT HOT.

Cheddar Stuffed Jalapenos Wrapped in Bacon

With or Without Crab served with Citrus Sour Cream

*Surf and Turf Carpaccio \$11

Thin Sliced Filet Mignon and Ahi Tuna served Raw with Capers, Onions, Boiled Egg and Toast Points over Micro Greens topped with Truffle Oil

Greek Style Lamb Chops \$15

3 Lamb Chops served with Micro Greens, Goat Cheese and an Olive Tapenade

Sweet Swine \$12

Extra Thick-Cut Black Pepper and Maple Glazed Bacon

Thai Shrimp \$12

Crispy Fried and Tossed in a Sweet Chili Sauce

Onion Straws \$7

Served with Sriracha Ranch

SALADS

House Salad \$7 side \$5

Mixed Greens, Cucumber, Red Onion, Tomatoes, Cheddar Cheese and Croutons

Caesar Salad \$7 side \$5

Romaine Tossed in Caesar Dressing, Shredded Parmesan and Croutons. Anchovies upon request.

Fancy Greens Salad \$8 side \$6

Mixed Greens, Red Onion, Cucumber, Roasted Red pepper, Roasted Artichoke Hearts, Shredded Parmesan, Croutons

Add: Tuna \$9 / Mahi \$8 / Shrimp \$7 / Chicken \$7
Lobster Salad \$14

*Consumer Advisory: Consuming raw or undercooked seafood or meat can increase your risk of food borne illness

22 Fishermans Wharf
Fort Pierce, FL
(772) 672-4524

DINNER

ENTREES

(Served with your choice of two sides)

Onion Encrusted Snapper Market \$
Fried and Topped with Lemon Butter

Crab Stuffed Shrimp \$26
Large Shrimp Stuffed with Lump Crab and Broiled. Topped with a Citrus Beurre Blanc

Black Angus New York Strip \$30
Revier Black Angus 12oz Strip with Garlic Butter

Black Angus Rib-Eye \$32
Revier Black Angus 12oz Strip with Garlic Butter

Black Angus Filet Mignon \$34
Revier Black Angus Center Cut Tenderloin Topped with House Bearnaise

Blackened Scallops \$26
Blackened Sushi Grade Scallops Pan Seared Mid Rare and Finished Lobster Ginger Cream Sauce

***Ahi Tuna \$23**
Sesame Crusted, Grilled or Seared. Served with Wakame Salad, Ponzu Sauce, Wasabi and Pickled Ginger

Fresh Catch Mkt \$
Grilled or Blackened Lemon Butter or Vera Cruz

Fried Shrimp Dinner \$22
Butterflied, Lightly Breaded and Flash Fried

Maryland Style Crab Cakes \$26
2 Pan Seared to a Golden Brown. Served with Roasted Corn Relish and Remoulade

Florida Lobster Mkt \$
Whole: Grilled or Broiled
Bite Style: Fried or Sautéed in Garlic Butter

Surf and Turf Mkt \$
Choice of Steak and Your Choice of Lobster, Shrimp, or Scallops

Australian Rack of Lamb \$25
Pan Seared New Zealand Rack of Lamb topped with Demiglace and Crispy Fried Onions

Grilled Bone-In Hatfield Porkchop \$28
Topped with Sauce of the Day

Yellowtail Snapper Mkt \$
Butterflied and Pan Seared then Roasted in a Basil Oil Blended with Wine, Garlic, Olives, Capers, Spinach, Scallions, Roasted Red Peppers and Roma Tomatoes

PASTA

(Served with side salad and rustic bread)

Off Shore Pasta \$24
Clams, Shrimp, Scallops and Fish Sautéed in Wine, Olive Oil, Fresh Garlic and Tomato over Linguettine.

Gluttony \$22
Pan Seared Fish Topped with Sautéed Shrimp, Roasted Red Peppers, Spinach, and Shredded Parmesan in a Cajun Cream Sauce over Linguettine.

Roasted veggie and Cheese Pasta \$18
Roasted Veggies, Spinach and Garlic in a Light Cheese Sauce. Served over Linguettine.

Shrimp Scampi \$22
Large Shrimp Sautéed in a Creamy Garlic Lemon Butter Sauce. Served Over Linguettine.

Mussel and Shrimp Fra Diablo \$20
Served in a Spicy Tomato Sauce. Served over Linguettine

SOUPS

New England Clam Chowder | Jacks Miami Vice

Conch Chowder w/ Rum | Lobster Bisque \$5/\$8

SANDWICHES

(SERVED WITH FRIES AND A PICKLE)

Fresh Catch Mkt \$
Crunchy (Encrusted), Fried, Grilled or Blackened

Burger \$13
Hand Pressed Angus Beef

Chicken \$12
Grilled, Buffalo or Fried

Veggie Burger \$13
Beyond Burger Vegan (Just like the real thing)

HOMEADE DESSERTS

Mile High Key Lime Pie \$5
Peanut Butter Pie \$6
Fudge Brownie a la Mode \$5

DRINKS

Coke, Diet Coke, Raspberry Tea, Ginger Ale, Rootbeer, Sprite, Lemonade, Coffee, Iced or Hot Tea, Chocolate Milk, Pelligriono Sparkling Water or Bottled Water

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