

Calamari

Hand Breaded Calamari Steak, dipped in buttermilk batter. Then fried in rice bran oil to perfection & served With a Trio of Dipping Sauces:

House Made Mustard Sauce, Wasabi Crème Fraiche & Sweet Chili 10

Gator Bites

Right from the bayou, tender bites of alligator hand breaded –fried in rice bran oil served with barbeque sauce 9

Conch Fritters

Caribbean style conch fritters cooked in rice bran oil served with Ken's Cocktail Sauce 9

Grouper Bites

Not big enough for the bun but more then enough for you. Bite size bites of grouper hand breaded then fried in rice bran oil served with Dukes Tartar Sauce market price

1945 Crab Cake

Since 1945 Mom's family recipe direct from Baltimore made with three types of crab meat, Old Bay spice and her secret touch , drizzled with house made mustard sauce 10

Fried Lobster Bites

Tender bite sized chunks of warm water slipper lobster hand breaded then fried in rice bran oil served with chipotle mayo sauce 11

Port-A-Shrimp

*Sautéed shrimp in garlic butter, with a touch of parmesan cheese
Served over a fresh grilled whole portabella mushroom cap with garlic bread 9*

*Raw Oysters on the Half Shell

Straight from the cold water of Washington state to our back door

Served with lemon and cocktail sauce

1/2-Dozen 9 Dozen 12

Beer Battered Fried Onion Rings

*Big rings of onion in a beer batter fried in rice bran oil and served with a
Chipotle mayo sauce*

1/2 pound 5

Fresh Chicken Strips

*We tenderize a whole fresh chicken breast, hand slice into strips, fried in rice bran oil and served with
honey mustard sauce 9*

30 Year Favorite New England Clam Chowder

*For the chowder connoisseur house made with fresh whole milk,
real clams, diced red skin potatoes and top secret spices and vegetables*

Cup 4 Bowl 5

World Famous Hurricane Bisque

Made daily with shrimp, crab and lobster in a heavy cream tomato base SOUP

Cup 5 Bowl 6

Caribbean Style Conch Chowder

Spicy Caribbean style recipe right from the island itself

Cup 4 Bowl 5

Peel and Eat Shrimp

*One pound of black tiger shrimp cooked with old bay seasoning then super chilled and
ready to be served 10*

*There is a risk associated with consuming raw oyster. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked

* Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contacting a foodborne illness – especially if you have certain medical medical conditions

March/2011

Salads

Broiled Shrimp Caesar 17

Freshly chopped romaine lettuce gently tossed in our famous Caesar dressing with Parmesan cheese and home style garlic croutons topped with a good portion of perfectly seasoned Baby shrimp.

Fresh Blackened Salmon market price

Fresh north Atlantic salmon skinned and filleted daily seasoned with our Cajun spices And seared on a cast iron griddle placed on a bed of mixed greens, tomatoes, red onion, shredded cheddar cheese and home style garlic croutons.

Fresh Fried Chicken 11

Fresh chicken breast, tenderize, hand breaded to order and lightly fried in a rice bran oil Placed on a bed of mixed greens, tomatoes, red onion and shredded cheddar cheese and home style garlic croutons also served buffalo style.

Fresh Grilled Chicken Caesar 11

Freshly chopped romaine lettuce gently tossed in our famous Caesar dressing with parmesan cheese and croutons topped with a fresh flame grilled chicken breast and home style garlic croutons.

Salad Dressings

Ranch, Bleu Cheese, Caesar, Greek Dressing, Balsamic Vinaigrette, Honey Mustard, Lite Italian, Fat Free French & Fat Free Raspberry Vinaigrette

Sides

House Salad or Caesar 6

Onion Rings 4

Asparagus 4

Whole Portabella Mushroom Cap 6

Mashed Potatoes 2

White Rice 2 French Fries 2 Cole Slaw 2

Mixed Fruit 2 Vegetables 2

Edamame salad 4

*We Fry in Rice Bran Oil, no Cholesterol, No Trans Fatty Acids, Non-GMO,
Kosher Certified (ou)*

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* Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contacting a foodborne illness - especially if you have certain medical conditions

Grouper Lovers

Fresh Grouper Fish and Chips

8 oz. fresh cut gulf grouper hand breaded to order in the original breading since 1977 lightly fried in rice bran oil served with French fries and Hurricane own cole slaw recipe

Fresh Gulf Grouper Dinner

*8 oz fresh cut daily grouper, caught from the gulf Mexico,
Prepared any way you'd like
(Fried, Broiled, Grilled, Blackened, or Jerk Style)*

Fresh Grouper Oscar

Broiled to perfection then topped with asparagus, with our Mom's 1945 famous crab cake mix and hollandaise sauce

Fresh Stuffed Grouper

*8 oz Fresh cut gulf grouper stuffed with our famous crab cake recipe since 1945,
broiled with love and hurricane spice
(Add lobster sauce or hollandaise sauce for 2)*

[The World Famous Original Grouper Sandwich](#)

Since 1977 this is the one you have heard about around the World. Fresh Gulf Grouper cut daily, hand breaded to order in the Hurricane original breading, lightly fried in rice bran oil served on a corn dusted Kaiser bun with dukes specially made tartar sauce and fresh lemon House recommends fried, broiled or blackened.

*All grouper dinner and sandwiches are market price
Due to the daily fresh market price of the grouper*

Ask you server for market pricing

All Dinner Entrees Served with choice of one (1) Side
Mashed Potato, Vegetables, White Rice, French fries, Mixed Fruit, Cole Slaw or new Edamame salad, Asparagus or onion rings add one dollar each

Features

1945 Crab Cake Dinner

Since 1945, this is a family classic direct from Baltimore made with three types of crab meat, Old Bay spice and Mom's family secrets topped with our House made Mustard Sauce 21

Snow Crab Dinner 20

One Pound of cold water Snow Crab Clusters.

Shrimp over Rice 16

Baby shrimp sautéed in garlic butter, served over long grain white rice, garnished with diced tomatoes & green onions, served with local baked Cuban bread buttered with Garlic spread and shredded parmesan cheese

1945 Tilapia_ -19

*Most highly consumed fish in America topped with our famous **1945 Crab cake baked to perfection**
(Add lobster sauce or hollandaise sauce for \$2.00)*

Fresh Fried Chicken Dinner 11

*Fresh tender breast of chicken, dipped in our own breading
Then fried in rice bran oil to a golden brown
Also grilled or blackened*

Hurricanes Fried Shrimp Dinner

Jumbo shrimp peeled, Deveined, tails on, hand breaded to order, lightly fried to a golden brown in rice bran oil

Or

Broiled, blackened or scampi style

6 Shrimp 15 12 Shrimp 19

All Dinner Entrees Served with Choice of one (1) Side

*French Fries, Mashed Potato, Fresh Vegetables, Long Grain White Rice, Fresh Mixed Fruit,
or Cole Slaw*

Edamame Salad, Asparagus or onion rings add one dollar each

Hurricane Pasta

Lobster Ravioli 18

Chopped and seasoned Maine lobster rolled inside a fresh pasta shell tossed in our lobster sauce made daily with sherry, brandy, cream and a Silky smooth lobster reduction

Shrimp Tomato Cream 17

A perfect mixture of crushed roma tomatoes, Italian seasoning, aged parmesan cheese and heavy cream topped with our delicious pan seared baby shrimp

Vegetable Marinara 12

A fresh vegetable sauté with broccoli florets, roasted red bell peppers, succulent yellow carrots, and French cut green beans tossed in a slow simmered Italian marinara

Scampi Lobster 18

Succulent slipper lobster sauté with roasted garlic butter and freshly squeezed lemon served with our bowtie pasta

Fresh Blackened Chicken Alfredo 15

A hand selected fresh chicken breast seasoned with our own Cajun spices seared on a cast iron griddle sliced and layered on to a steaming bowl of bowtie alfredo

Fried Grouper Alfredo 24

Tender bites of grouper hand breaded in our original breading, lightly fried in rice bran oil and place on topped bow tie pasta and alfredo sauce

All pasta entrées server with our fresh cooked daily bow tie pasta (except lobster ravioli) and served with garlic bread locally baked here in St. Pete and covered with our garlic spread and seared to perfection

Pasta served with garlic bread and parmesan cheese

*We fry in rice brand oil, no cholesterol, no trans-fatty acids, Non-GMO, kosher certified (OU)
Consuming raw or undercooked animal proteins including: meats, poultry, seafood, Shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Surf and Turf

Top Sellers

*All surf & turf comes with a 12 oz. fresh cut top sirloin steak grilled over an open flame.
Seasons with hurricane spices*

Snow Crab Legs

8 Oz. of cold water snow crab clusters 25

1945 Homemade Crab Cake

This is a family classic direct from Baltimore made with old bay spice and family secrets since 1945! 4 oz. of pure crab heaven 25

Fresh Sea Scallops

*Half pound of fresh northern Atlantic succulent deep sea scallops
(Broiled, fried, blackened or jerked) market price*

Jumbo Shrimp

*Six jumbo shrimp peeled deveined tails on
(Broiled, Jerked, or Fried) 30*

Slipper Lobster Bites

*5 oz. portion of warm water tails off the coast of Brazil 25
See Server for Preparation*

Land Lovers

Center Cut Top Sirloin Steak

*Fresh cut 12 oz. top sirloin steak USDA certified grilled over an open flame then
seasoned with hurricane spice 15*

Fresh Chicken Breast Dinner

*8 oz. Fresh Boneless breast of chicken, tenderized then cook the way you like it, grilled,
fried or blackened 10*

*All dinner entrees are served with choice of one (1) side**

French fries, white rice, Cole Slaw, Mixed Fruit, Vegetables or Mashed Potatoes

Edamame salad, Asparagus or onion rings add one dollar each

Add-on-Toppings

King Topping: our famous **1945 crab cake**, fresh grilled asparagus,
And topped with hollandaise sauce 12

Garlic Shrimp: petite shrimp sauté' in garlic and butter 6

Lobster Cream Sauce Topping: House Made 2

Features

Fresh Ahi Tuna Market Price

Fresh cut daily Ahi tuna seared to rare on a hot cast iron skillet with Cajun spices, served with wasabi crème Fraiche & sweet chili sauce

Fresh Atlantic salmon Market Price

*Fresh north Atlantic salmon skinned and filleted daily
Best grilled, broiled, blackened or jerked*

18 fried Shrimp

*18 jumbo shrimp peeled, deveined, tails on hand breaded in the hurricane special breading then fried to a golden brown in rice bran oil,
25*

Hurricane Fried Platter

Tilapia most highly consumed fish in America, Mom's 1945 crab cake, 6 jumbo shrimp, 2 Caribbean conch fritters and jumbo clam strips 32

All hand breaded and fried to a golden brown in rice bran oil

Add fresh Gulf Grouper Market Price

North Atlantic Fresh Scallop Dinner market price

*Half pound of fresh northern Atlantic succulent deep sea scallops
Cooked the way you like*

All Dinner entrees are served with choice of one (1) side
French fries, white rice, cole Slaw, mixed Fruit, vegetables or mashed potatoes*

Edamame salad, Asparagus or onion rings add one dollar each

Grouper Lovers

Fresh Grouper Paradise

8 oz. Fresh gulf grouper cut daily cooked to liking, topped with mom's famous crab cake since 1945, sauté shrimp in garlic butter sauce Topped with our house made creamy lobster sauce

Fresh Gulf Grouper & 12 Fresh cut top sirloins

*12 oz. fresh cut top sirloin steak grilled over an open flame,
Seasons with hurricane spices & 8 oz Fresh cut gulf grouper cooked to your liking
Market price*

Fresh Grilled Grouper salad market price

*Fresh gulf filet of grouper basted and grilled over an open flame placed on a bed of mixed greens, tomatoes, red onion, shredded cheddar cheese
And home style garlic croutons.*

Fresh Grouper Parmesan

*8 oz Fresh cut daily gulf grouper handed breaded to order in special breading lightly fried in rice bran oil, topped with marinara,
Melted provolone and shredded parmesan cheese*

Hurricane Grouper Fried Platter

*8 oz. Fresh cut gulf grouper, Mom's 1945 crab cake, 6 jumbo shrimp,
2 Caribbean conch fritters and jumbo clam strips
Market Price*

All hand breaded and fried to a golden brown in rice bran oil

*All grouper dinner and sandwiches are market price
Due to the daily fresh market price of the grouper*

Ask you server for market pricing

All Dinner Entrees Served with choice of one (1) Side
Mashed Potato, Vegetables, White Rice, French fries, Mixed Fruit, Cole Slaw or new
Edamame salad, Asparagus or onion rings add one dollar each