

HURRICANE SEAFOOD RESTAURANT

Dinner Menu Level 2

SINCE 1977

• HISTORIC PASS-A-GRILLE BEACH, FL •

4:00 TO CLOSE

DAILY AND HOLIDAYS

BREAKFAST DAILY 7AM - 11AM

LUNCH 11AM - 4PM

EARLY BIRD SPECIALS MONDAY - FRIDAY, 3:30PM - 5:30PM

ALL ITEMS ARE MADE FRESH TO ORDER, PLEASE ALLOW AMPLE TIME FOR PREPARATION

APPETIZERS

Boneless Chicken Bites 1/2 Lb. | \$11
Hot, Medium, Mild or Creamy Cajun

Boom Boom Shrimp | \$11
Crispy Golden Fried Shrimp Drizzled
with a sweet & spicy Hurricane Sauce

Calamari | \$12
Hand Breaded Calamari Steak, Fried and
served with a Trio of Dipping Sauces

Gator Bites | \$14
Tender Straight from the Bayou

Grouper Nuggets | Market Price
Not big enough for the Big Bun

Crab Stuffed Portobello | \$18
Special Crab stuffing on top of a Portobello
with Sherry Sauce and Parmesan

1945 Crab Cake | \$15
Mom's Family Recipe, Direct from Baltimore

Jumbo Shrimp Cocktail | \$11
Time Honored Classic

Onion Rings | 1/2 Lb. \$5 | Full Lb. \$10
Served with Chipotle Sauce

Classic Port-A-Shrimp Appetizer | \$11

GREENS

Hurricane House Salad | \$6.99
Baby Greens, Grape Tomatoes, Cucumbers,
Red Onion & Croutons

Chopped Salad | \$7.99
Romaine, Grape Tomatoes, Gorgonzola,
Almonds & Cranberries

Hurricane Caesar Salad | \$6.99
Romaine, Parmesan Cheese & Croutons

ADD ON

Grouper Filet | Market Price
Chicken Breast | \$ 6.95
Salmon | Market Price
Shrimp | \$10

Dressings
Ranch, Bleu Cheese, Honey Mustard, Caesar, Balsamic
Vinaigrette, Greek & Lite Raspberry Vinaigrette

HOMEMADE SOUPS

New England Clam Chowder
Cup \$4.50 Bowl \$5.50

Famous Hurricane Bisque
Cup \$5.50 Bowl \$6.50

PASTA

Scampi Lobster | \$21
Maine Lobster Sautéed with Garlic Butter,
Lemon, Cavatappi & Parmesan Cheese

Chicken Alfredo | \$15
Creamy Alfredo, Cavatappi and Grilled or
Blackened Chicken

Vegetable Marinara | \$14
Vegetable Medley, Cavatappi and
Marinara Sauce

Lobster Ravioli | \$22
Lobster filled Pasta with Sherry Bisque, topped with Diced
Tomato, Asparagus, Scallion and Parmesan Cheese

Shrimp & Rice | \$15
Petite Shrimp Sautéed in Garlic Butter over Yellow Rice
with Tomato, Scallion
and Parmesan Cheese

All served with Garlic Bread

We fry in rice bran oil, no cholesterol, no trans fatty acids, non-gmo, kosher certified (ou)
**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

OUR SPECIALTY

World Famous
FRESH GROUPER SANDWICH
Original 1/2 Lb. | Market Price

EXTRA TOPPINGS

King Topping | \$18
Crab Cake, Asparagus and Hollandaise
Petite Garlic Shrimp | \$8
Lobster Cream Sauce | \$4
Portobello | \$6

HOUSE SPECIALTIES FROM THE SEA

Served with one side unless otherwise noted

Grouper Pass-A-Grille | \$Market Price
8 oz. Fresh Gulf Grouper Topped with Maine Lobster Meat,
Bisque & Garlic Bread

Grouper Paradise | \$Market Price
8 oz. Fresh Gulf Grouper, Topped with a
Crab Cake, Petite Garlic Shrimp and Bisque

Hurricane Fried Platter | \$Market Price
8 Oz. Gulf Grouper, Six (6) Jumbo Shrimp, Crab Cake

Ultimate Fresh Grouper Dinner | Market Price
Prepared your Way with Choice of Two (2) Side Dishes

Mom's 1945 Crab Cake Dinner | \$26
Two (2) Maryland Style Crab Cakes, Signature Sauce

Grouper Fish & Chips | Market Price
Hand Breaded Grouper & Fries

Snow Crab Dinner | \$Market Price
1 Lb. Snow Crab, Drawn Butter

Shrimp Dinner | (6) \$14 | (12) \$18
Shrimp, Cooked your way
Jumbo Peeled and Deveined, Tails on.

Scallop Dinner | \$20
Grilled, Broiled, Blackened or Fried

Salmon Dinner | \$17
Grilled, Broiled or Blackened

SURF&TURF

Served with one side
10 oz. Hand Cut Choice NY Strip
Served with your choice of one:
1/2 Lb. Snow Crab Legs | \$Market Price
1945 Crab Cake | \$37
6 Jumbo Shrimp | \$38
1/2 Lb. Fresh Scallops | \$38

LAND

Served with one side
10 oz. Hand Cut Choice NY Strip | \$24

Chicken Breast Dinner | \$15
Blackened, Grilled, Fried, or Teriyaki

SIDES

French Fries | \$4
Cole Slaw | \$4
Mixed Fruit | \$4
Vegetable Medley | \$4
Asparagus | \$4
Edamame Salad | \$4
Yellow Rice | \$4
Mashed Potatoes | \$4

Catering

The perfect beach front location for rehearsal dinner, wedding, retirement, holiday, birthday, anniversary, corporate parties. Enjoy inside, outside, and roof top events.

Call (727) 488-6357
or email mcghurricane@gmail.com
for information to make your event successful.

Come join us for our special holiday buffets on

Easter Sunday
Mother's Day
Thanksgiving
&
Christmas

Enjoy our Beautiful
Hurricane Watch
Sunsets From our
rooftop
Twin Bars
360° View

Please send us your comments to
feedbackhurricane@gmail.com