

### **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, LIGHTLY 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

### **GROUPEL NUGGETS**

NOT BIG ENOUGH FOR THE BUN, BUT MORE THAN ENOUGH FOR YOU, BITE SIZE BITES OF GROUPEL HAND BREADED THEN LIGHTLY 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 HURRICANE HOUSE MADE MUSTARD SAUCE 10

### **FRIED LOBSTER BITES**

TENDER BITE SIZE CHUNKS OF WARM WATER SLIPPER LOBSTER HAND BREADED THEN LIGHTLY 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 CUBAN 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, SLICED INTO STRIPS AND HAND BREADED TO ORDER LIGHTLY FRIED IN RICE BRAN OIL AND SERVED WITH HONEY MUSTARD SAUCE 9

### **30 YEAR FAVORITE NEW ENGLAND CLAM CHOWDER**

FOR THE CHOWDER CONNOISSEUR, HURRICANE MADE WITH FRESH WHOLE MILK REAL CLAMS, DICED RED SKIN POTATOES AND TOP SECRET SPICES

CUP 4 BOWL 5

### **WORLD FAMOUS HURRICANE BISQUE**

THE WIND DIDN'T BLOW THIS IN. CREATED BY OUR CHEF, MADE WITH A SHERRY, BRANDY, HEAVY CREAM, TOMATO AND A LOBSTER AND CRAB REDUCTION

CUP 5 BOWL 6

### **CARIBBEAN STYLE CONCH CHOWDER**

CUP 4 BOWL 5

### **PEEL & EAT SHRIMP**

ONE POUND OF BLACK TIGER SHRIMP COOKED WITH OLD BAY SEASONING THEN SUPER CHILLED AND READY TO BE SERVED 11

\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTER. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A 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 CONTRACTING A FOODBORNE ILLNESS - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

APRIL/2011

# **CATEGORY 2 HURRICANE**

**WINDS 96-110 MPH**

## **SALADS**

### **BROILED SHRIMP CAESAR ~ 17**

**FRESHLY CHOPPED ROMAINE LETTUCE GENTLY TOSSED IN OUR FAMOUS CAESAR DRESSING WITH PARMESAN CHEESE AND HOMESTYLE 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 HOMESTYLE GARLIC CROUTONS.**

### **FRESH FRIED CHICKEN ~ 11**

**FRESH CHICKEN BREAST, TENDERIZED AND HAND BREADED TO ORDER AND LIGHTLY FRIED IN A RICE BRAN OIL PLACED ON A BED OF MIXED GREENS, TOMATOES, RED ONIONS AND SHREDDED CHEDDAR CHEESE AND HOMESTYLE 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 HOMESTYLE GARLIC CROUTONS.**

### **SALAD DRESSINGS**

**RANCH, BLEU CHEESE, CAESAR, BALSAMIC VINAIGRETTE, GREEK DRESSING LITE ITALIAN, FAT FREE FRENCH & FAT FREE RASPBERRY VINAIGRETTE**

### **SOUPS AND SALAD**

**CHOOSE A CUP OF SOUP AND A MIXED GREENS SALAD OR CAESAR ~ 9**

**\*\$ 1.00 MORE FOR HURRICANE BISQUE\***

### **SOUP AND SANDWICH COMBO**

**CHOICE OF EITHER: HAM & CHEESE, TURKEY & CHEESE, B.L.T.....OR A GRILLED CHEESE SANDWICH (ON YOUR CHOICE OF BREAD)**

**WITH A CUP OF CLAM OR CONCH CHOWDER ~ 11**

**\*\$ 1.00 MORE FOR HURRICANE BISQUE\***

**MARCH/2011**

**CATEGORY 3 HURRICANE**  
**WINDS 111-130 MPH**

**THE WORLD FAMOUS ORIGINAL**  
**GROUPE SANDWICH**

**SINCE 1977**

**THIS IS THE ONE YOU HAVE HEARD ABOUT AROUND THE WORLD**  
**FRESH GULF GROUPE 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 A FRESH**  
**LEMON WEDGE HOUSE RECOMMENDS FRIED, BROILED OR BLACKENED- MARKET PRICE**

**PETITE GROUPE SANDWICH**

**JUST LIKE THE ORIGINAL**  
**BUT HALF THE SIZE AND JUST AS GOOD ~ MARKET PRICE**

**Fresh Gulf Grouper Dinner**

**8 OZ FRESH CUT DAILY GROUPE, CAUGHT FROM THE GULF MEXICO,**  
**PREPARED ANY WAY YOU'D LIKE**  
**(FRIED, BROILED, GRILLED, BLACKENED, OR JERK STYLE)**

**FRESH GRILLED GROUPE SALAD ~ MARKET PRICE**

**FRESH GULF FILET OF GROUPE BASTED AND GRILLED OVER AN OPEN FLAME**  
**PLACED ON A BED OF MIXED GREENS, TOMATOES, RED ONION, SHREDDED**  
**CHEDDAR CHEESE AND HOMESTYLE GARLIC CROUTONS**

**FRESH GULF GROUPE & 12 OZ. TOP SIRLOIN STEAK**

**12 OZ FRESH CUT TOP SIRLOIN STEAK USDA CERTIFIED GRILLED OVER AN OPEN FLAME**  
**SEASONED WITH HURRICANE SPICES AND 8 OZ FRESH CUT GULF GROUPE COOK TO**  
**YOUR LIKING~ MARKET PRICE**

**CRAB MELT**

**HOUSE MADE FAMILY STYLE 1945 CRAB CAKE MADE WITH THREE TYPES OF CRAB MEAT**  
**AND MOM'S FAMILY SECRETS TOPPED WITH MELTED CHEESE BAKED CUBAN BREAD**  
**(BAKED HERE IN ST. PETERSBURG, FLORIDA). ~ 12**

**HURRICANE TYPHOON SANDWICH**

**SERVED WITH SLICED BACON, PROVOLONE & SWISS CHEESE WITH LETTUCE, TOMATO &**  
**ONION ON TOASTED SLICED CUBAN BREAD DRIZZLED WITH CHIPOTLE MAYO SAUCE**  
**ALL THREE PRODUCTS ARE DELIVERED FRESH AND COOKED TO YOUR LIKING**  
**FRIED GROUPE NUGGETS ~ MARKET PRICE**  
**FRESH USDA. HAMBURGER ~ 10 FRESH CHICKEN BREAST ~ 11**

**FRESH BUCCANEER**

**FRESH BREAST OF CHICKEN, TENDERIZED THEN GRILLED OR DEEP FRIED, WITH WING**  
**SAUCE, RANCH DRESSING & PROVOLONE CHEESE ALL SERVED ON A CORN DUSTED**  
**KAISER BUN ~ 9**

**FRESH HURRICANE BURGER**

**8 OZ. FRESH HALF POUND USDA CERTIFIED GROUND BEEF, GRILLED ON OPEN FLAME**  
**SEASONED TO PERFECTION THEN SERVED ON A CORN DUSTED KAISER BUN ~ 7**  
**MAKE IT A PATTY MELT FOR \$1.00 MORE**

**ALL SANDWICHES ARE SERVED WITH CHOICE OF ONE (1) OF THE FOLLOWING:**  
**FRENCH FRIES OR COLE SLAW**

**APRIL/2011**

## **CATEGORY 4 HURRICANE**

**WINDS 131-155 MPH**

### **ENTRÉE**

#### **TILAPIA FISH & CHIPS**

**TILAPIA HAND BREADED TO ORDER. LIGHTLY FRIED IN RICE BRAN OIL  
SERVED WITH FRENCH FRIES AND HURRICANE HOUSE MADE COLE SLAW**

**~ 11**

#### **Mom's 1945 Crab Cake Dinner**

**2 MARYLAND STYLE CRAB CAKES. THIS IS A FAMILY CLASSIC DIRECT FROM  
BALTIMORE MADE WITH THREE TYPE OF CRAB MEAT OLD BAY SPICE  
AND FAMILY SECRETS SINCE 1945, TOPPED WITH OUR HOUSE MADE  
MUSTARD SAUCE ~ 21**

#### **NORTH ATLANTIC FRESH SCALLOP DINNER**

**HALF POUND OF FRESH SUCCULENT NORTH ATLANTIC DEEP SEA SCALLOPS COOKED THE  
WAY YOU LIKE**

**~ MARKET PRICE**

#### **FRESH ATLANTIC SALMON**

**FRESH NORTH ATLANTIC SALMON SKINNED AND FILLETED DAILY  
BEST GRILLED, BROILED BLACKENED OR JERKED**

**~ MARKET PRICE**

#### **FRESH AHI TUNA**

**FRESH CUT DAILY AHI TUNA SEARED RARE ON A HOT CAST IRON SKILLET WITH CAJUN  
SPICES. SERVED WITH WASABI CRÈME FRAICHE & SWEET CHILI SAUCE**

**~ MARKET PRICE**

#### **SNOW CRAB DINNER**

**ONE POUND OF COLD WATER SNOW CRAB CLUSTERS. ~ 20**

#### **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)**

#### **FRIED OYSTER DINNER**

**FARMED RAISED. LIGHTLY FRIED IN RICE BRAN OIL SERVED  
WITH KENS COCKTAIL SAUCE ~ 9**

#### **SHRIMP DINNER**

**JUMBO SHRIMP. PEELED, DEVEINED, TAILS ON, HAND BREADED TO  
ORDER. LIGHTLY FRIED TO A GOLDEN BROWN IN RICE BRAN OIL  
BEST SERVED FRIED, BROILED OR SCAMPI STYLE**

**(6) SHRIMP ~ 16      (12) SHRIMP ~ 20**

**ALL DINNER ENTREES ARE SERVED WITH CHOICE OF ONE (1) SIDE\*  
FRENCH FRIES, WHITE RICE, COLE SLAW, MIXED FRUIT, VEGETABLES, MASHED  
POTATOES  
EDAMAME SALAD ASPARAGUS OR ONION RINGS FOR AN ADDITIONAL DOLLAR**

We fry in rice bran 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

## **CATEGORY 5 HURRICANE**

**WINDS 156 + + MPH**

### **HURRICANE PASTA**

#### **LOBSTER RAVIOLI 18**

**CHOPPED AND SEASONED MAINE LOBSTER ROLLED INSIDE A 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 BOW TIE 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 TOP OF A STEAMING BOWL OF BOW TIE PASTA & ALFREDO SAUCE**

#### **FRIED GROUPEL ALFREDO 24**

**TENDER BITES OF GROUPEL HAND BREADED IN OUR ORIGINAL BREADING LIGHTLY FRIED IN RICE BRAN OIL AND PLACE ON TOPPED BOW TIE PASTA AND ALFREDO SAUCE**

**ALL PASTA ENTRÉE ARE SERVED WITH OUR FRESH COOKED DAILY BOW TIE PASTA ( EXCEPT LOBSTER RAVIOLI ) AND SERVED WITH GARLIC CUBAN BREAD LOCALLY BAKED HERE IN ST. PETE AND COVERED WITH OUR GARLIC SPREAD, SEARED TO PERFECTION**

#### **SHRIMP OVER RICE 15**

**BABY SHRIMP SAUTEE'S IN GARLIC BUTTER, SERVED OVER LONG GRAIN WHITE RICE, GARNISHED WITH DICED TOMATOES & GREEN ONIONS, SERVED WITH GARLIC BREAD**

**PASTA AND RICE SERVED WITH GARLIC BREAD AND PARMESAN CHEESE**

APRIL/2011

# **CATEGORY 3 HURRICANE**

**WINDS 111-130 MPH**

## **MORE SANDWICHES**

### **HURRICANE FRIED PO BOYS**

**A TOASTED LOCALLY BAKED CUBAN ROLL FILLED WITH (1) ONE ITEM  
OF YOUR FAVORITE CHOICE**

**ALL HAND BREADED TO ORDER, FRIED IN RICE BRAN OIL  
THEN DRIZZLED WITH CHIPOTLE MAYO SAUCE**

**GULF GROUPER NUGGETS ~ MARKET PRICE  
HAND BREADED, FRIED SHRIMP ~ 10**

### **TRIPLE DECKER B.L.T**

**BACON, LETTUCE & TOMATO SERVED ON YOUR CHOICE OF TEXAS TOAST,  
WHEAT, RYE OR LOCAL BAKED CUBAN BREAD ~ 8**

### **CLUB SANDWICH**

**HAM, TURKEY, BACON, SWISS AND PROVOLONE CHEESE  
WITH LETTUCE, TOMATO & ONIONS  
SERVED ON LOCAL BAKED (IN ST. PETE FL.) CUBAN BREAD  
HAM AND TURKEY SLICED DAILY ~ 12**

### **HURRICANE HAM & CHEESE**

**HAND SLICED HAM & AMERICAN CHEESE  
SERVED ON LOCAL BAKED CUBAN BREAD ~ 9**

### **HURRICANE TURKEY & SWISS CHEESE**

**A THIN HAND SLICED TURKEY BREAST  
SERVED ON LOCAL CUBAN BREAD  
WITH SWISS CHEESE ~ 9**

### **1/4 LB BEACH DOG**

**100% ALL BEEF FRANK GRILLED ON AN OPEN FLAME SERVED ON A HOT DOG BUN ~ 5**

### **FRESH PORTABELLA SANDWICH**

**FRESH PORTABELLA MUSHROOM GRILLED ON AN OPEN FLAME, SERVED ON A CORN  
DUSTED KAISER ROLL  
COOKED FRESH DAILY ~ 8**

### **FRESH GRILLED PORTABELLA MUSHROOM MELT**

**FRESH PORTABELLA MUSHROOM COOKED DAILY THEN GRILLED ON A OPEN FLAME  
SERVED WITH MELTED SWISS CHEESE & GRILLED ONIONS SERVED ON TOASTED THICK  
RYE BREAD ~9**

### **ALL SANDWICHES ARE SERVED WITH A CHOICE OF ONE (1)**

**FRENCH FRIES OR COLE SLAW**

**EDAMAME SALAD, ASPARAGUS OR ONION RINGS FOR AN ADDITIONAL CHARGE**

We fry in rice bran oil, no cholesterol, no Tran's 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

**APRIL/2011**

**CATEGORY HURRICANE**  
**WINDS 96-110 MPH**

**SURF & TURF**

**TOP SELLERS**

**ALL SURF & TURF COMES WITH A 12 OZ. FRESH CUT TOP SIRLOIN STEAK**  
**USDA CERTIFIED GRILLED OVER AN OPEN FLAME,**  
**SEASONED WITH HURRICANE SPICES**

**SNOW CRAB LEGS**

**8 OZ. OF COLD WATER SNOW CRAB CLUSTERS ~25**

**1945 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, GRILLED, JERKED, BLACKENED OR FRIED)**  
**~ MARKET PRICE**

**JUMBO SHRIMP**

**SIX JUMBO SHRIMP PEELED DEVEINED TAILS ON**  
**(FRIED, BROILED, JERKED OR SCAMPI STYLE) ~30**

**SLIPPER LOBSTER BITES:**

**5 OZ. PORTION OF WARM WATER TAILS OFF THE COAST OF BRAZIL**  
**SEE SERVER FOR PREPARATION ~25**

**LAND LOVERS**

**FRESH CENTER CUT TOP SIRLOIN STEAK**

**FRESH CUT 12 OZ. TOP SIRLOIN STEAK USDA CERTIFIED GRILLED OVER AN OPEN FLAME**  
**THEN SEASONED WITH HURRICANE SPICE YOU CAN CUT IT WITH A BUTTER KNIFE 15**

**FRESH CHICKEN BREAST DINNER**

**8 OZ. FRESH BONELESS BREAST OF CHICKEN, TENDERIZED THEN COOKED 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, MASHED POTATOES**  
**EDAMAME SALAD, ASPARAGUS OR ONION RINGS FOR AN ADDITIONAL DOLLAR**

**ADD- ON-TOPPINGS**

**KING TOPPING: OUR FAMOUS 1945 CRAB CAKE, FRESH GRILLED ASPARAGUS, AND**  
**TOPPED WITH HOLLANDAISE SAUCE**

**GARLIC SHRIMP: PETITE SHRIMP SAUTÉ IN GARLIC AND BUTTER**

**HOLLANDAISE TOPPING**

**LOBSTER CREAM SAUCE TOPPING, HOUSE MADE**

**\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTER. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER,**  
**STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A 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**

# HURRICANE COMBO PLATTERS

## STARTERS

### TIDAL WAVE

A SAMPLER OF FRIED OYSTER, GATOR, CARIBBEAN STYLE CONCH FRITTERS WITH KEN'S COCKTAIL SAUCE, BITE SIZE BITES OF GULF GROUPEL NUGGETS HAND BREADED AND LIGHTLY FRIED WITH DUKE'S TARTAR SAUCE AND HALF POUND OF BEER BATTERED ONION RINGS FRIED AND SERVED WITH CHIPOTLE MAYO ~ 30

ALL ITEMS FRIED IN RICE BRAN OIL

## DINNER FEATURES

### HURRICANE FRIED PLATTER

TILAPIA, MOM'S 1945 CRAB CAKE, 3 JUMBO SHRIMP,  
2 CARIBBEAN CONCH FRITTERS AND  
JUMBO CLAM STRIPS ~ 32

ALL HAND BREADED TO ORDER & FRIED TO A GOLDEN BROWN IN RICE BRAN OIL.

### GROUPEL PARADISE

FRESH GRILLED GULF GROUPEL  
TOPPED WITH A 1945 CRAB CAKE, SAUTÉED GARLIC SHRIMP AND THEN  
SERVED WITH OUR FAMOUS HURRICANE CREAMY LOBSTER SAUCE. ONCE  
YOU HAVE THE FIRST BITE YOU KEEP WANTING MORE.  
~ MARKET PRICE

## YOU COULD ALSO TRY OUR

### GROUPEL OSCAR

FRESH GRILLED GULF GROUPEL TOPPED WITH A 1945 CRAB CAKE,  
FRESH GRILLED ASPARAGUS AND HOLLANDAISE SAUCE  
~ MARKET PRICE

(ALSO AVAILABLE: FRESH TUNA, FLOUNDER OR SALMON)

ALL DINNER ENTREES ARE SERVED WITH CHOICE OF ONE (1) SIDE\*  
FRENCH FRIES, WHITE RICE, COLE SLAW, MIXED FRUIT, VEGETABLES, MASHED POTATOES  
EDAMAME SALAD, ASPARAGUS OR ONION RINGS ADD ONE DOLLAR EACH

MARCH/2011