



*Grouper's
Oceanfront Restaurant*

Dinner Menu

Soups

Seafood Chowder

Cup \$3.75 Bowl \$5.75

Creamy Tomato Basil

Cup \$3.50 Bowl \$5.25

Salads

House Salad

Wedge of crispy lettuce, tomatoes, cucumbers and red onions with your choice of dressing \$4.25

Caesar Salad

Traditional preparation with homemade garlic croutons and Parmesan cheese \$4.75

Entree Caesar

A larger portion of our Caesar topped with your choice of the following:

Herb Grilled Chicken \$12.50

Fried Oysters \$13.50

Cajun BBQ Shrimp \$14.50

The BLT

A blend of iceberg and romaine lettuces tossed with applewood-smoked bacon, sweet grape tomatoes and shredded cheeses in a smokey-tomato vinaigrette topped with homemade croutons \$14.50

Appetizers

Fried oysters

Extra select oysters flash fried and dusted with Cajun spices served with lemon chipotle remoulade \$9.75

Shrimp Tempura

Jumbo shrimp dipped in a light batter and fried golden served with a soy citrus dipping sauce \$10.00

Chicken Wings

Your choice of Teriyaki, BBQ, Buffalo or Italian Served with celery sticks and Bleu Cheese Dressing

Half dozen \$7.50

Dozen \$10.50

Quesadilla

Spicy ground beef and pepper jack cheese, grilled in a crispy torilla with shredded lettuce, pico de gallo and avocado crema \$8.75

Sandwiches

(all served with french fries and a pickle)

Chicken Cordon Bleu

Crispy fries chicken breast, smoked ham and blue cheese with herb mustard aoli on a toasted croissant \$9.75

Reuban

Traditional Rueban with Russian dressing, sauerkraut and Swiss cheese on grilled rye bread \$9.25

Po-Boy

Toasted hoagie bun with remoulade sauce, lettuce and tomato filled with your choice of:
Fried Oysters \$9.55
Fried Shrimp \$9.95
Combo \$10.00

Burger

8 oz burger seasoned and grilled with lettuce, tomato and onions with your choice of three toppings: chili, salsa, mushrooms, bacon, jalapenos, Cheddar, American, Swiss, Provolone, Pepper Jack or Bleu Cheese \$9.95

Seafood Platters

Grouper \$19.50
Shrimp \$18.75

Oysters \$18.50
Combination \$25.75

All plates served with french fries, steamed vegetable and cole slaw

Fried- Tossed in Cajun seasoned flour and fried to a golden brown
Scampi-Broiled in garlic-lobster butter with fresh lemon

Grouper's Grouper

our signature dish

Fresh black grouper with a gratin of chorizo, poblano peppers and queso fresco with the Chef's special blend of herb and spices, served atop a potato and red onion croquette finished with a roasted red pepper and jumbo lump crab crema \$28.00

Pasta du Jour

Chef's daily Creation \$19.50

Entrees

Ribeye

14 oz grilled ribeye served with steak fries and steamed vegetables, topped with red wine thyme butter \$24.50

Filet Mignon

8 oz filet with Chef's potato du jour and vegetable with gorgonzola butter \$28.00

Grilled Salmon

Rubbed with Mexican spices, brushed with honey lime butter and finished with lump crab pico de gallo served with rice and vegetable du jour \$23.50

Chicken Saltimboca

Pan roasted chicken breast with pancetta, fresh sage and finished with a rich Marsala glaze and fresh mozzarella over basil pappardelle pasta \$21.95

Homemade Desserts

Bourbon Pecan Pie \$5.25

Double Chocolate Cake \$5.25

Dessert du Jour \$5.50