

12A Buoy Dinner

*It's a teeny tiny kitchen, so relax and have a drink
You'll get your food...eventually.*

Appetizers

Oysters and Clams Market \$ Raw – Bloody Oysters – Clams Casino – Oysters Rockefeller

Shrimp and Grits \$10

Shrimp Wrapped in Apple Wood Smoked Bacon
Served over a Cheese Grit Cake and Finished with Tomato Gravy

Macy's Smoked Fish Dip \$11

Served with Minced Tomato, Jalapeno, Red Onion

Tuna Sashimi \$13

Sesame Encrusted Seared Ahi Tuna
Served With Ponzu Sauce, Wasabi, and Pickled Ginger

Peel and Eat Shrimp ½ lb \$7/1lb \$14

Seasoned and Boiled Served Chilled with Cocktail

Jumbo Shrimp Cocktail \$11

Jumbo Shrimp Served Chilled with Cocktail Sauce

Thai Chive Rock Shrimp \$11

Crispy Fried Rock Shrimp in a Sweet Thai Chili Sauce

Pickled Shrimp \$9

Shrimp Pickled in a Mason Jar with Onions and Red
And Green Jalapenos served with a Toasted Baguette

Fresh Conch Salad \$7

Bahamian Style served with Our Own Tri-Color Chips

Tuna Tar Tar \$12

Center-Cut Ahi Tuna Marinated and Stacked with
Avocado, Seaweed Salad, Cucumber and Crab Infused
Cream Cheese, and Salmon Roe served with Toast Points
And finished with Wasabi Sauce and Ponzu Reduction

Spinach Artichoke Dip \$9

Fresh Curly Leaf Spinach, Grilled Artichoke Hearts and a 3 Cheese
Blend with a Crispy Onion Crust served with Tortilla Chips

Chips and Salsa \$5 Fresh Salsa with our own tri color chips

Lobster Mac & Cheese \$13

Baked In a Personal Sized Skillet

Fried Calamari/Fried Oysters \$12

Lightly Breaded and Fried

Bahamian Style Conch Fritters \$11

Loaded, Batter Fried and Served with
a Spicy Caribbean Sauce

Steamed Mussels \$12

Steamed in a Garlic Butter Wine Sauce with Bread

Mini Crab Cakes \$10

Made with Lump Blue Crab Meat topped with
Spicy Remoulade Sauce, served with Coleslaw
And topped with a Roasted Red Pepper Coulis

Steamed Clams \$13

Steamed in a Garlic Herbed Butter and Sherry
Sauce with Bread

Crabby Wags or Not So Crabby \$9

THEY ARE HOT HOT HOT!

Cheddar Stuffed Jalapenos wrapped in Bacon
with or without Crab 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 Mico Greens and finished with
Truffle Oil

Burrata Cheese & Heirloom Toms \$12

tossed in a Mandarin Orange Vinaigrette
drizzled with a balsamic reduction and topped
with pesto served with bread

Soups \$5 Cup/\$8 Bowl

New England Clam Chowder Conch Chowder Jack's Miami Vice Lobster Bisque

Cooked w/ a bit of rum

Salads

House Salad \$6 side \$4

Mixed Greens, Cucumber, Red Onion, Shredded Carrots
Tomatoes, Cheese and Croutons

Fancy Green Salad \$7 side \$5

Mixed Greens, Red Onion, Sundried Tomatoes, Roasted
Red Peppers, Artichoke Hearts, Shredded Parm and Croutons

Caesar Salad \$7 side \$5

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

Available on Salads

Tuna \$8, Fresh Catch \$8, Shrimp \$7, Chicken \$6

Entrees Served with choice of two sides.....whatever they may be**

Yellowtail Snapper Market Price

Butterflied Snapper Pan Seared then Roasted in a Lime Basil Oil Blended With Wine, Garlic, Olives, Capers, Scallions, Roasted Red Peppers and Roma Tomatoes

Snapper Market Price

Onion Encrusted and Fried with Lemon Butter
OR Pesto Encrusted and Baked

Crab Stuffed Shrimp \$21

Large Shrimp Stuffed with Lump Crab Meat and Broiled, Topped With a Citrus Buerre Blanc Sauce

Certified Angus Rib-Eye \$27

12-14 oz Hand-cut topped with Demi Glaze

Certified Angus New York Strip \$25

12 oz topped with a Garlic Herbed Butter

Certified Angus Filet Mignon \$27

8 oz and Finished with a Béarnaise Sauce

Australian Rack of Lamb \$25

Pan Seared Australian Rack of Lamb topped With a Wild Mushroom Demi Glaze and Crispy Fried Onions

Blackened Scallops \$24

Blackened Sushi Grade Scallops Pan Seared Med Rare and Finished with a Lobster Ginger Cream Sauce

Ahi Tuna \$21

Sesame Encrusted, Grilled or Seared, Served with Ponzu Sauce, Wasabi and Ginger

Fresh Catch Market Price

Grilled or Blackened, Choose your Topping: Tomato Cucumber Tequila Salsa or Vera Cruz

Fried Shrimp \$19

Butterflied, Lightly Breaded and Flash Fried

10 oz Florida Lobster Tail \$26

Whole tail: Grilled or Broiled

Bite Style: Fried or Sautéed in Garlic Butter

Surf and Turf \$44

Choice of Steak and Broiled Lobster Tail

Grilled Whole Snapper Market Price

Marinated in Coconut, Lime, Peppers and Onions

**** We'll show you how to OSCAR: Add Jumbo Lump Crabmeat and asparagus, topped w/ hollandaise sauce \$7**

Pasta Served with side salad and rustic bread

Offshore Pasta \$21

Clams, Shrimp, Scallops, Fish Sautéed in Wine, Olive Oil, Fresh Garlic and Tomatoes Served Over Linguettine

Gluttony \$21

Pan Seared Fresh Catch topped with Sautéed Shrimp, Roasted Red Peppers, Spinach and Shredded Parmesan in a Cajun Cream Sauce Served Over Linguettine

Lobster and Shrimp Cannelloni \$18

Topped with a Tomato Basil Cream Sauce and a Parmesan Crisp.

Roasted Veggie and Cheese Pasta \$16

Roasted Veggies, Spinach, and Garlic in a Light Parm Cheese Sauce over Linguettine
Add Chicken \$6 or Shrimp \$7

Shrimp Scampi \$19

Large Shrimp Sautéed in a Creamy Garlic Lemon Butter Sauce Served Over Linguettine

Mussel and Shrimp Fra Diablo \$19

Served in a Spicy Tomato Sauce over Linguettine

Sandwiches Served with fries and a pickle

Crunchy Catch \$12

Fresh Catch
Encrusted and Fried

Fresh Catch \$12

Fresh; Grilled,
Blackened or Fried

Burger \$10

10 Oz. Hand Pressed
Certified Angus

Chicken \$10

Grilled, Buffalo
or Fried

Veggie Burger \$9

Vegan Veggie
or Black Bean

Homemade Desserts

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

Coke, Diet Coke, Raspberry Tea, Ginger Ale, Sprite, Lemonade, Coffee, Ice Tea, Hot Tea, Nestles Chocolate Milk \$1.50
Nestle Pure Life Bottled Water \$2.00

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

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