

SMALL BITES

BOILED PEANUTS -7

Cooked low and slow with a TON of herbs & spices

HUSH PUPPIES -7

Cornmeal Buttermilk Batter-Jalapeno Corn
Dust-727 Sauce

FRIED STREET CORN -8

Sweet Corn Cobbettes-Grated Parm-Roasted Garlic
Lime Aioli

SMOKED FISH SPREAD -15

Our Fresh Catch smoked in House-Pickled
Veggies-Chef's Hot Sauce-Garlic Crostini

FRESH CATCH NUGGETS -16

Butcher's Blend of our Fresh Catch Fish lightly
breaded & Fried-Pineapple Tartar Sauce

WILD GULF SHRIMP SKEWERS -18

Citrus Rubbed & Grilled-Cajun Remoulade

SMOKED PEEL N EAT SHRIMP

Wild Key West pinks poached & cold smoked
-Mezcal Cocktail sauce
½ LB -17 1 LB -30

CLAMS & CORN -17

Over a POUND of locally farmed Middleneck
Clams sautéed in our Chorizo Creamed
Corn-Garlic Crostini

GRAND CENTRAL OYSTERS

Gulf Oysters stuffed with Chorizo Parmesan
Breadcrumbs then roasted-Kale Chimichurri Sauce
½ Doz -18 Full Doz -33

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness*

DAY BOAT FRESH

Step 1 Select a FISH

Please see our chalkboards for the day's offerings
*Vegetarian & chicken options available upon request

Step 2 Select a SEASONING

Housemade Citrus Rub Panko Herb Crusted (+2)
Blackened Simply Salt & Pepper

Step 3 Select your PREPARATION

As a PLATE

*CHOICE OF TWO SIDES
*CHOICE OF ONE
SAUCE

-No Frills, All Filet!

As TACOS

*CHOICE OF ONE SIDE
*NO SAUCE

2 Garlic Grilled flour
Tortillas-Pineapple &
Red Cabbage Slaws-
Pickled Onion-Fresh
Mango-Lime Garlic &
Sriracha Aiolis

As a SANDWICH

*CHOICE OF ONE SIDE
*CHOICE OF ONE SAUCE

Locally made Garlic
Toasted Sweet Bun
-Lettuce-Tomato-Pickled
Red Onion

As a SALAD

*NO SIDES
*NO SAUCE

Brick Street Farms' Greens
-Red Cabbage Slaw
-Roasted Pepper-Blistered Tomato-
Mango-Pickled Onion
-Parm-Chorizo Breadcrumbs
*Tossed in your choice of Shallot Vin,
Pineapple Lemongrass or Cajun
Remoulade

SIDES

-Coconut Rice Pilaf -Pineapple Cabbage Slaw
-Chorizo Creamed Corn (+1) -Yucca Fries
-Crispy Rosemary Potatoes -Seasonal Veggies (+1)

SAUCES

-Pickled Pineapple Tartar -Cajun Remoulade
-Mezcal Cocktail -Kale Chimichurri

ENTREES

SANDWICHES

All served on a locally made garlic toasted sweet bun and
choice of one side

BLACKENED PORTOBELLO MUSHROOM-16

Charred Peppers-Blistered Tomato-Greens-Kale
Chimichurri- Vegan Parmesan

BBQ CHICKEN-17

Brined and slow smoked chicken thighs- rum & coke
BBQ sauce-melted cheddar jack-Pineapple Slaw- 727
sauce- sriracha aioli

SMOKED SHRIMP BURGER-20

Grilled patty made from our smoked & fresh gulf shrimp-
red cabbage slaw-pickled onion-tomato- 727 sauce-
sriracha aioli

The Trophy Fish Boil

Serves up to Two

Our way to celebrate the bounty of the Gulf!
We take a Spiny Lobster Tail, Jumbo Shrimp,
Middleneck Clams, Sweet Corn, Red Bliss
Potatoes & Spanish Chorizo & simmer it all in a
tasty broth of Craft Beer and Spices. Served
with Crispy Garlic Bread, Mezcal Cocktail
Sauce & Garlic Butter - 65

*Please allow an additional 15 minutes to prepare

*No substitutions or modifications

***Be Sure To Check Out Our
Chalk Board For Chef's Daily
Specials and Homemade
Desserts!**

LIKE, FOLLOW, SHARE OR REVIEW US

We are committed to enhancing our
experience everyday. Let us know if
you have any questions or concerns by
visiting trophyfish.com