The BIG KETCH
SALTWATER GRILL

On the Shell

DAILY OYSTER SELECTION* *GF*
cocktail sauce, horseradish, tbk hot sauce, lemon
DOZEN | MKT

CHARBROILED OYSTERS
herb butter, parmesan, seasoned breadcrumbs
HALF DOZEN | 19

TAKE A DIP

KEY LIME AVOCADO DIP *GF* 10
avocado, red onion, mint, tortilla chips

SHRIMP & CRAB DIP 14
creamy cheese sauce, seasoned breadcrumbs, pita chips

COASTAL QUESO BLANCO *GF* 9
velvety white queso, tortilla chips

Lobster Rolls

includes choice of side
served warm on a butter-toasted roll

HOT BUTTERED LOBSTER ROLL 34
maine lobster, drawn butter

OLD BAY LOBSTER ROLL 34
old bay-lemon butter sauce

MOJO LOBSTER ROLL 34
citrus, garlic, herb butter sauce

LOBSTER DIP 36
Where a lobster roll meets a French dip: drawn-butter lobster roll with warm crab & lobster bisque for dipping.

BEACH TACOS

includes choice of side

SHRIMP OR FISH (2) 19
fried or blackened, pico de gallo, chipotle mayo, citrus slaw

FRIED LOBSTER (2) 24
crispy lobster, corn, smashed avocado, shredded lettuce

MOJO CHICKEN (2) 15
grilled island spiced chicken, citrus slaw

CRISPY CHICKEN CON QUESO (2) 15
fried chicken, queso blanco, pickled jalapeños, pico de gallo, crispy tortilla strips

STARTERS

CRAB & LOBSTER BISQUE 7|11
sherry, cream (cup | bowl)

SPICY TUNA CRISPY RICE* *GF* 16
smashed avocado, creamy ginger soy, sesame aioli, crispy coconut sushi rice

CRISPY CALAMARI 16
banana peppers, creamy soy

SWEET CORN HUSHPUPPIES 5|9
green onion, remoulade (half | dozen)

JUMBO FRIED SHRIMP 14
mango sweet chili sauce

SMOKED GOUDA MAC & CHEESE 12
smoked gouda, white cheddar, jack, buttered crumbs — **add** lobster +18

HOT & CRISPY FISH BITES 12
buffalo hot sauce, blue cheese dip

TBK "CRUSHPUPPIES" *HALF DOZEN* 12
crab-spiked hushpuppies, spiced honey

SALADS & BOWLS

add: shrimp skewer +8 · catch of the day MKT · chicken breast +6 · salmon +9 · *ALL GF*

TBK SMOKY CAESAR *MGF* 12
romaine, roasted tomato, croutons, smoked tomato-parmesan dressing

MEDITERRANEAN BASIL QUINOA BOWL *GF* 14
quinoa, olives, roasted peppers, cucumber, feta cheese, tomato, red onion, basil, lemon vinaigrette

TUNA POKE BOWL* *GF* 22
coconut rice, avocado, carrots, cucumbers, creamy soy, sriracha sesame aioli

GREEN GODDESS SALAD *MGF* 13
cucumber, tomato, radish, green goddess dressing

Fresh Ketch

choice of two sides | style: grilled or blackened
sauce: lemon herb butter · remoulade · dill tartar
JUMBO GULF SHRIMP *GF* 25 · **SALMON** *GF* 27 · **GULF GROUPER** *GF* 38
RAINBOW TROUT *GF* 30 · **CATCH OF THE DAY** *GF* MKT

MAINSTAYS

FRIED SEAFOOD BASKET 25
fried cod & shrimp, french fries, citrus slaw, hushpuppies *(make it buffalo style)*

KEY WEST CHICKEN *GF* 24
island spiced grilled chicken breast, seasonal veg, honey-lime coconut rice

SEAFOOD SPAGHETTI 32
shrimp, crab, spinach, tomato, garlic, lemon

SWEET POTATO CRUSTED RAINBOW TROUT 32
served with choice of two sides

BEACH BUNS

includes choice of side

MARINA CHICKEN WRAP 16
grilled chicken, avocado, feta, cucumber, tomato, pickled red onion, romaine, lemon-green goddess dressing

SALMON BLT 18
applewood bacon, lettuce, tomato, dill tartar

GULF GROUPER SANDWICH 28
grilled or blackened, citrus slaw, dill tartar

BEACH HOUSE DOUBLE CHEESEBURGER 18
american cheese, pickles, comeback sauce, sesame bun, served with lettuce, tomato, and onion on the side — **add** bacon +2

SIDES

$5 each unless noted

FRENCH FRIES *GF* · **HUSHPUPPIES**
CITRUS SLAW · **SIDE SALAD** *GF*
COCONUT RICE *GF*
SEASONAL VEGETABLES *GF*
LOWCOUNTRY POTATOES *GF*
CUP OF CRAB & LOBSTER BISQUE +2
TBK SMOKY CAESAR *MGF*
GREEK SALAD *GF* +1
feta, tomato, olive

Sweets

LAVA CHOCOLATE CAKE 12
topped with ice cream, whipped cream, chocolate sauce, strawberries

APPLE CROSTATA 12
brown sugar crust, salted caramel ice cream

KEY LIME PIE 10
graham crust, lime zest

GF Gluten-Friendly
MGF: can be prepared gluten-friendly upon request. While these items are prepared without gluten-containing ingredients, our kitchen is not gluten-free. Cross-contact may occur during preparation, including from shared cooking surfaces and fryers.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, AND SESAME. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

DOCKSIDE COCKTAILS

DOCKSIDE SPRITZ 14
Sapelo Citrus Aperitivo, prosecco, soda, orange
Georgia's take on the classic spritz—bright orange citrus, crisp bubbles, and a refreshing finish.

SPICY PICKLE MARGARITA 14
Tanteo Jalapeño Tequila, Cointreau, dill pickle juice, lime, agave
Zesty jalapeño heat meets briny dill pickle and tart lime for a bold, spicy-savory twist

STRAWBERRY WAKE 14
Bare Bone Vodka, strawberry, basil, citrus, ginger beer
Bright strawberries and fresh basil with a squeeze of citrus and a sparkling finish.

CUCUMBER IN PARADISE 14
Condesa Prickly Pear & Orange Blossom Gin, jasmine, cucumber, lime, soda
Floral jasmine and fresh cucumber with bright citrus and a sparkling finish.

FROSÉ ALL DAY 13
Frozen rosé, strawberry, citrus
Cold, refreshing, and made for long afternoons by the water.

BEACH BONFIRE 15
Costa Blanco Tequila, Banhez Ensamble Mezcal, pineapple, lime, green chile, Tajín
Smoky mezcal, sweet pineapple, fresh lime, and a touch of green chile heat.

COASTAL BLOOM 15
Gray Whale Vodka, passion fruit, elderflower, lime, orgeat
Tropical fruit and delicate florals balanced by bright citrus and a hint of almond.

BOURBON BANANA HAMMOCK 15
Old Forester Bourbon, banana liqueur, lemon, ginger, tiki bitters
A tropical twist on a classic bourbon sour with bright citrus, warm spice, and just enough banana to keep things interesting.

SHIPWRECK COLADA 16
Planteray dark, aged, and overproof rums, coconut cream, pineapple
An elevated piña colada layered with rich rum character.

HOUSE SANGRIA 12
Red wine, brandy, orange, seasonal fruit, citrus

ZERO-PROOF REFRESHERS

DAYBREAK 9
jasmine, lime, cucumber, soda
Floral, crisp, citrus, effervescent

BERRY BREEZE 9
raspberry, lemon, agave, soda
Light, fruity, refreshing, balanced

BEER & SELTZERS

DRAFT

BUD LIGHT 6
Anheuser-Busch • St. Louis, Missouri

BLUE MOON 6
Blue Moon Brewing Company
Golden, Colorado

CLASSIC CITY LAGER 8
Creature Comforts Brewing
Athens, Georgia

HALFWAY CROOKS FARINA LAGER 8
Halfway Crooks • Atlanta, Georgia

STELLA ARTOIS 8.5
AB InBev • Leuven, Belgium

ALLAGASH WHITE 8
Allagash Brewing • Portland, Maine

420 EXTRA PALE ALE 8
SweetWater Brewing • Atlanta, Georgia

BUCKETS

MODELO ESPECIAL (4) 25

MILLER HIGH LIFE (4) 21

MILLER LITE (4) 18

CORONA (4) 21

MICHELOB ULTRA (4) 21

SELTZERS & RTDS

HIGH NOON 8
Real vodka, real juice.
Ask about available flavors.

CARBLISS 8
Zero sugar, zero carbs, real vodka.
Ask about available flavors.

BOTTLES

MODELO ESPECIAL 7
Grupo Modelo • Mexico City, Mexico

ABITA AMBER 7
Abita Brewing • Covington, Louisiana

PAULANER HEFE-WEIZEN 9
Paulaner Brauerei • Munich, Germany

MILLER LITE 5
Miller Brewing Company
Milwaukee, Wisconsin

MICHELOB ULTRA 6
Anheuser-Busch • St. Louis, Missouri

CORONA EXTRA 6
Grupo Modelo • Mexico City, Mexico

MILLER HIGH LIFE 6
Miller Brewing Company
Milwaukee, Wisconsin

CANS

BLOOD ORANGE BLIND PIRATE 8
Monday Night Brewing • Atlanta, Georgia

JAI ALAI IPA 8
Cigar City Brewing • Tampa, Florida

NARRAGANSETT FRESH CATCH 8
Narragansett Beer • Providence, Rhode Island

RUN WILD N/A IPA 6
Athletic Brewing • Milford, Connecticut

Wines

By the Glass & Bottle

SPARKLING

MARY TAYLOR S. DI BRESCIA
Prosecco Brut • Veneto, Italy
12|44

PAULA KORNELL BRUT ROSÉ
Sparkling Rosé • California
16|60

LAURENT-PERRIER LA CUVÉE
Champagne • Champagne, France
25 (187 mL split)

WHITE

WHITEHAVEN
Sauvignon Blanc
Marlborough, New Zealand
13|48

TERRAS GAUDA
Albariño • Rías Baixas, Spain
14|52

UNSANCTIONED
Pinot Gris • Oregon
12|44

CHEHALEM INOX
Chardonnay • Willamette Valley, Oregon
12|44

STAGS' LEAP
Chardonnay • Napa Valley, California
18|68

ROSÉ

CALAFURIA ROSATO
Rosé • Puglia, Italy
12|44

CHÂTEAU D'ESTOUBLON
Rosé • Provence, France
16|60

RED

DOMAINE DE THULON
Gamay • Beaujolais, France
12|44

SIDURI
Pinot Noir • Santa Lucia Highlands, California
16|60

TENUTA SANTA MARIA
Valpolicella • Veneto, Italy
16|60

SCATTERED PEAKS
Cabernet Sauvignon
Napa Valley, California
18|68

Happy Hour

MONDAY-FRIDAY 3-6PM
BAR BITES & $2 OYSTERS
$6 ROTATING BOAT DRINK
$6 HOUSE WINE FEATURES

Thursdays

LIVE MUSIC STARTING @ 5:30PM