



On the Shell

DAILY OYSTER SELECTION *GF*
cocktail, 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, corn chips

FRENCH ONION DIP *MGF* 8
caramelized onions, cream cheese,
crispy shallots, pita chips

HOT CHEESE DIP 9
jack, cheddar, roasted green chile, corn chips

Lobster Rolls

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

HOT BUTTERED LOBSTER ROLL 32
maine lobster, drawn butter

OLD BAY LOBSTER ROLL 32
old bay-lemon butter sauce

MOJO LOBSTER ROLL 32
citrus, garlic, herb butter sauce

LOBSTER DIP 36
Our lobster-roll take on a French dip
drawn butter lobster roll served with a
side of warm lobster bisque for dipping

BEACH TACOS

includes choice of side

SHRIMP OR FISH TACO (2) 19
crispy or blackened, pico de gallo,
chipotle mayo, red cabbage slaw

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

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

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

MGF Modified Gluten-Friendly
GF Gluten-Friendly

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.

STARTERS

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

SPICY TUNA CRISPY RICE *GF* 16
avocado crema, sesame aioli, crispy rice

FRESH BURRATA *GF* 14
heirloom tomatoes, basil, balsamic, evoo

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

SHRIMP & CRAB AU GRATIN 18
creamy cheese sauce, seasoned
breadcrumbs, pita chips

SALADS & BOWLS

add: shrimp skewer \$10 · 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, sugar
snap peas, 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 30 · **CATCH OF THE DAY** *GF* MKT

MAINSTAYS

FRIED SEAFOOD BASKETS 25
fried cod & shrimp, french fries,
coleslaw, hushpuppies (*make it buffalo style*)

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

COASTAL SEAFOOD SPAGHETTINI 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, tartar

BLACKENED GROUPER SANDWICH 25
grilled or blackened, citrus slaw, tartar

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

SIDES

\$5 each unless noted

FRENCH FRIES *GF* · **HUSHPUPPIES**

CITRUS SLAW · **SIDE SALAD** *GF*

COCONUT RICE *GF*

SEASONAL VEGETABLES *GF*

LOW COUNTRY POTATOES *GF*

CUP OF LOBSTER BISQUE +2

SMOKED TOMATO CAESAR SALAD *MGF*

GREEK-FETA-TOMATO-OLIVE SALAD *GF* +1

Sweets

KEY LIME PIE 9
graham crust, lime zest

STRAWBERRY SHORTCAKE 9
butter cake, strawberries,
crème anglaise, whipped cream

LAVA CHOCOLATE CAKE 9
topped with ice cream, whip,
chocolate sauce, strawberries

*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.

SUMMER COCKTAILS

DOCKSIDE SPRITZ	14
Sapelo Citrus Aperitivo, prosecco, soda, orange <i>Georgia's take on the classic spritz—bright orange citrus, crisp bubbles, and a refreshing finish.</i>	
SPICY PICKLE MARGARITA	14
Tanteo Jalapeño Tequila, Cointreau, dill pickle juice, lime, agave <i>Zesty jalapeño heat meets briny dill pickle and tart lime for a bold, spicy-savory twist</i>	
STRAWBERRY WAKE	14
Bare Bones Vodka, strawberry, basil, citrus, ginger beer <i>Bright strawberries and fresh basil with a squeeze of citrus and a sparkling finish.</i>	
CUCUMBER IN PARADISE	14
Condesa Prickly Pear & Orange Blossom Gin, jasmine, cucumber, lime, soda <i>Floral jasmine and fresh cucumber with bright citrus and a sparkling finish.</i>	
FROSÉ ALL DAY	13
Frozen rosé, raspberry, citrus <i>Cold, refreshing, and made for long afternoons by the water.</i>	
BEACH BONFIRE	15
Costa Blanco Tequila, Banhez Ensemble Mezcal, pineapple, lime, green chile, Tajín <i>Smoky mezcal, sweet pineapple, fresh lime, and a touch of green chile heat.</i>	

BEER & SELTZERS

DRAFT

MICHELOB ULTRA	6
Anheuser-Busch • St. Louis, Missouri	
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	
ROTATING SEASONAL	8
<i>Ask your server about our current local seasonal selection.</i>	

BUCKETS

HIGH NOON (4)	28
MODELO ESPECIAL (4)	25
BUD LIGHT (4)	18
MILLER LITE (4)	18
HIGH LIFE PONY (6)	18

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.	

COASTAL BLOOM	15
Gray Whale Vodka, passion fruit, elderflower, lime, orgeat <i>Tropical fruit and delicate florals balanced by bright citrus and a hint of almond.</i>	
BOURBON BANANA HAMMOCK	15
Old Forester Bourbon, banana liqueur, lemon, ginger, tiki bitters <i>A tropical twist on a classic bourbon sour with bright citrus, warm spice, and just enough banana to keep things interesting.</i>	

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

ZERO-PROOF REFRESHERS

DAYBREAK	9
jasmine, lime, cucumber, soda <i>floral, crisp, citrus, effervescent</i>	
BERRY BREEZE	9
raspberry, lemon, agave, soda <i>light, fruity, refreshing, balanced</i>	

BOTTLES

MODELO ESPECIAL	7
Grupo Modelo • Mexico City, Mexico	
ABITA AMBER	6
Abita Brewing • Covington, Louisiana	
PAULANER HEFE-WEIZEN	9
Paulaner Brauerei • Munich, Germany	
MILLER LITE	5
Miller Brewing Company Milwaukee, Wisconsin	
BUD LIGHT	5
Anheuser-Busch • St. Louis, Missouri	
MILLER HIGH LIFE PONY	3.5
Miller Brewing Company Milwaukee, Wisconsin	

CANS

NARRAGANSETT FRESH CATCH	8
Narragansett Beer • Providence, Rhode Island	
JAI ALAI IPA	8
Cigar City Brewing • Tampa, Florida	
SCULPIN IPA	8
Ballast Point Brewing • San Diego, California	
RUN WILD N/A IPA	6
Athletic Brewing • Milford, Connecticut	

Happy Hour

MONDAY-FRIDAY 3-6PM
\$5 ROTATING BOAT DRINK
\$6 HOUSE WINE FEATURES

Thursdays

LIVE MUSIC STARTING @ 5:30PM

Wines

By the Glass & Bottle

SPARKLING

FLORA PROSECCO DOC COL DI LUNA
Prosecco • Veneto, Italy
12|44

ALTA ALELLA MIRGIN ROSÉ RESERVA
Rosé Cava • Penedès, Spain
18|68

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

WHITE

WHITEHAVEN
Sauvignon Blanc
Marlborough, New Zealand
12|44

SELLA & MOSCA LA CALA
Vermentino • Sardinia, Italy
14|52

QUINTA DE SANTIAGO
Loureiro • Vinho Verde, Portugal
12|44

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

ARGIOLAS COSTERA
Cannonau (Grenache) • Sardinia, Italy
15|56

VALRAVN
Zinfandel • Sonoma County, California
16|60

SCATTERED PEAKS
Cabernet Sauvignon
Napa Valley, California
18|68