<table>
<thead>
<tr>
<th>Gluten Free</th>
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<tbody>
<tr>
<td><strong>OYSTERS</strong></td>
<td><strong>OYSTERS</strong></td>
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<tr>
<td><strong>ROCKEFELLER</strong></td>
<td><strong>ROCKEFELLER</strong></td>
</tr>
<tr>
<td>1/2 DOZ $15</td>
<td>1/2 DOZ $25</td>
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<tr>
<td>Topped with Spinach, Onion, Bacon, Parmesan Cheese &amp; Bread Crumbs, then Baked.</td>
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<tr>
<td><strong>CHAR-GRILLED OYSTERS</strong></td>
<td><strong>CHAR-GRILLED OYSTERS</strong></td>
</tr>
<tr>
<td>1/2 DOZ $15</td>
<td>1/2 DOZ $25</td>
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<tr>
<td>Grilled and Topped with Garlic Butter &amp; Parmesan Cheese, served with Crusty French Bread.</td>
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<thead>
<tr>
<th><strong>ENTREE SALADS</strong></th>
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<tbody>
<tr>
<td><strong>CIOBB SALAD</strong></td>
<td><strong>CIOBB SALAD</strong></td>
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<tr>
<td>$11</td>
<td>$11</td>
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<tr>
<td><strong>FRIED CHICKEN SANDWICH</strong></td>
<td><strong>FRIED CHICKEN SANDWICH</strong></td>
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<tr>
<td>$13</td>
<td>$13</td>
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<tr>
<td>Breast of Chicken Fried &amp; Served with Bacon, Roasted Pecans, Romaine Lettuce, &amp; Swiss Cheese on Marble Rye Bread.</td>
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<tr>
<th><strong>SANDWICHES</strong></th>
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<tbody>
<tr>
<td><strong>BLACKED GORGONZOLA WAHOO</strong></td>
<td><strong>BLACKED GORGONZOLA WAHOO</strong></td>
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<tr>
<td>$22</td>
<td>$22</td>
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<tr>
<td>Fresh Blackened Wahoo, topped with Gorgonzola Cheese Sauce. Served over Cilantro-Lime Rice &amp; Mixed Vegetables.</td>
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<tr>
<td><strong>BLACKENED SEARED TUNA</strong></td>
<td><strong>BLACKENED SEARED TUNA</strong></td>
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<tr>
<td>$28</td>
<td>$28</td>
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<tr>
<td>Fresh Blackened Tuna, with Soy Mango Butter, Miso-w-Wine Sauce &amp; Spicy Mayo over Cilantro-Lime Rice &amp; Mixed Vegetables.</td>
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<thead>
<tr>
<th><strong>SIDES</strong></th>
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<tbody>
<tr>
<td><strong>RED POTATOES</strong></td>
<td><strong>RED POTATOES</strong></td>
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<tr>
<td><strong>GRILLED ASPARAGUS</strong></td>
<td><strong>GRILLED ASPARAGUS</strong></td>
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<tr>
<td><strong>SWEET POTATO FRIES</strong></td>
<td><strong>SWEET POTATO FRIES</strong></td>
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<tr>
<td><strong>RED POTATOES</strong></td>
<td><strong>RED POTATOES</strong></td>
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<tr>
<td><strong>GRILLED ASPARAGUS</strong></td>
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**FRESH SALAD PROTEIN OFFERINGS:**
- Fried/Grilled/Blackened Shrimp — $6
- Fried/Grilled/Blackened Chicken — $5
- Grilled/Blackened Salmon — $6
- Sliced Steak — $6

<table>
<thead>
<tr>
<th><strong>DESSERT</strong></th>
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<tbody>
<tr>
<td><strong>WHITE CHOCOLATE BREAD PUDDING</strong></td>
<td><strong>WHITE CHOCOLATE BREAD PUDDING</strong></td>
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<tr>
<td>$10</td>
<td>$10</td>
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<tr>
<td><strong>KEY LIME PIE</strong></td>
<td><strong>KEY LIME PIE</strong></td>
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<td>$8</td>
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**CARIBBEAN MAHI**

- Lightly Blackened Mahi, served with Cilantro-Lime Rice & 17 oz. Hand cut, Black Angus Rib-eye Steak, Char-Grilled then Pan-Sear*

**JELLYFISH SLAW**

- Freshly Shucked Gulf Oysters w/ Cocktail Sauce.

**WHITE CHOCOLATE BREAD PUDDING**

- Freshly Baked Bread Pudding w/ White Chocolate, Rum, & Marina Rum Sauce. Served with Whipped Cream & Ice Cream.

**JELLYFISH SALAD**


**RED POTATOES**

- Served with Cilantro-Lime Rice & 17 oz. Hand cut, Black Angus Rib-eye Steak, Char-Grilled then Pan-Sear*

**CARIBBEAN MAHI**

- Lightly Blackened Mahi, served with Cilantro-Lime Rice & 17 oz. Hand cut, Black Angus Rib-eye Steak, Char-Grilled then Pan-Sear*

**JELLYFISH SLAW**

- Freshly Shucked Gulf Oysters w/ Cocktail Sauce.

**WHITE CHOCOLATE BREAD PUDDING**

- Freshly Baked Bread Pudding w/ White Chocolate, Rum, & Marina Rum Sauce. Served with Whipped Cream & Ice Cream.

**JELLYFISH SLAW**

- Freshly Shucked Gulf Oysters w/ Cocktail Sauce.

**WHITE CHOCOLATE BREAD PUDDING**

- Freshly Baked Bread Pudding w/ White Chocolate, Rum, & Marina Rum Sauce. Served with Whipped Cream & Ice Cream.

**JELLYFISH SLAW**

- Freshly Shucked Gulf Oysters w/ Cocktail Sauce.
**APPETIZERS**

**FRIED CRAB CLAWS** $16
Six Jumbo Crab Clusters served with Cocktail Sauce & Lemon Wedge

**FRIED GREEN TOMATOES** $13
Four Fried Green Tomatoes served w/ Remoulade Sauce

**SEAFOOD GUMBO** $9
With Shrimp, Crawfish Tails, & Andouille Sausage

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**MARTINIS**

**PERDIDO-TINI** $12
Vodka, Melon, Watermelon Liqueur, Prosecco (180 ml)

**PERDIDO SKY-TINI** $12
Lemon & Raspberry Vodka, Orange Juice, Sour Mix, Grenadine

**ISLAND DELIGHT** $12
Mango Vodka, Banana Liqueur, Cranberry, Pineapple & Orange Juice

**LEMON DROP** $12
Citrus Vodka, Limoncello Liqueur, Sour Mix, Lemon Twist & Orange & Raspberry Vodka, Orange Juice, Sour Mix, Grenadine

**SEX ON A SURFBOARD** $12
Coconut Rum, Blue Curacao, Peach Schnapps, Coconut Rum, Amaretto Liqueur, Pineapple Juice, Orange Juice

**MAN-O-WAR** $12
Vanilla Vodka, Watermelon Liqueur, Sour Mix, Honey Drizzle

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**COCKTAILS**

**JAMESON GREEN TEA** $11
Jameson Irish Whiskey, Peach Schnapps, Sour Mix & Spicy

**PERDIDO TEA** $14
Premium Vodka, Gin, Rum, Tequila, Triple Sec, Sour Mix & Coke

**TROPICAL PUNCH** $12
Cherry, Citrus & Orange Vodka, Peach & Banana Liqueur, w/ Orange, Pineapple, Cranberry Juices & Tropical Red Bull

**LOADED BLOODY MARY** $13
Premium Vodka-garnished w/ Bacon, Green Beans & Olives

**JUNE BUG** $11
Coconut Rum, Melon Liqueur, Banana Liqueur, Pineapple Juice, with a splash of Sour Mix & Spicy

**PERDIDO BREEZE** $11
Tulsi Vodka, Cranberry & Pineapple Juice

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**WINE**

**GL / BTL**

<table>
<thead>
<tr>
<th>Whites</th>
<th>Blush</th>
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<tbody>
<tr>
<td>Copper Ridge CHARDONNAY</td>
<td>Satter Home WHITE ZINFANDEL</td>
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<tr>
<td>J. Lohr CHARDONNAY</td>
<td>Reds</td>
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<tr>
<td>Kim Crawford SAUVIGNON BLANC</td>
<td>Three Theives PINOT NOIR</td>
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<tr>
<td>Decoy SAUVIGNON BLANC</td>
<td>Mezoni PINOT NOIR</td>
</tr>
<tr>
<td>Santa Margherita PINOT GRIGIO</td>
<td>Barefoot CABERNET SAUVIGNON</td>
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<tr>
<td>Caposaldo PINOT GRIGIO</td>
<td>Josh Cellars CAB.SAUVIGNON</td>
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<tr>
<td>Caprake RIESLING</td>
<td>Copper Ridge MERLOT</td>
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<tr>
<td>Jacob Creek MOSCATO</td>
<td>Chateau Soremain MERLOT</td>
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<tr>
<td>La Marca PROSECCO</td>
<td>Triento MALBEC</td>
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<tr>
<td>Wycliff CHAMPAGNE</td>
<td>Sho Chiku Bai SAKE</td>
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<td>Loloai SANGRIA REAL</td>
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**THE JELLYFISH**

**FRIED WONTONS** $12
Six Fresh & Cream Cheese stuffed Wontons, fried and served with a Sweet Soy Sauce for dipping

**GROUPIER BITES** $16
Hand battered Groupier Pierces, served with Our Famous White Remoulade Sauce

**FRIED CALAMARI** $13
Lightly battered in our Signature Recipe & served with fresh Marinara

**DRAGONBERRY** $12
Beard's Dragonberry Rum, Triple Sec, Sour Mix, Spicy, Cranberry Juice

**COSMOISES** $12
Orange Vodka, Triple Sec, Cranberry Juice, Sour Mix

**HUNCH PUNCH** $13
Ed. Coconut Rum, Orange Liqueur, Pineapple & Cranberry Juice

**BOND** $13
Hendricks Gin, Grey Goose Vodka, Moscato, Lemon Twist

**PEAR-TINI** $12
Pear Vodka, Amarula Liqueur, Pineapple Juice, Sour Mix

**TROPICAL THUNDER** $14
Coconut Rum, Captain Morgan Rum, Pineapple, Orange & Cranberry Juice, Grenadine

**GEORGIA PEACH** $12
Rum, Peach Schnapps, Orange Juice, Grenadine

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**BEER**

**Domestic Drafts** $5.20

BUD LIGHT  PABST BLUE RIBBON  COORS LITE  SAM ADAMS SEASONAL  YUENGLING

Local Drafts / Seasonal Selection $7.99

GUINNESS  JAIL LAI  SWEETWATER BLUE  SWEETWATER 420  SHOCKTOP  30A BEACH BLONDE  LIL NAPOLEON  RITPIDE AMBER  ABITA PURPLE HAZE

**Imported Bottles** $6.25

CORONA HEINEKEN  DOS EQUIS  SHINER BOCK MODELO  PERONI  SAPPORTO

Local Drafts / Seasonal Selection $7.99

GUINNESS  JAIL LAI  SWEETWATER BLUE  SWEETWATER 420  SHOCKTOP  LIL NAPOLEON  RITPIDE AMBER  ABITA PURPLE HAZE  30A BEACH BLONDE

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**FROZEN DRINKS**

Add a floater of Ramplenizarze or Ed Rum for $4

**BUSWACKER** $12
Dark and Light Rum, Creme De Cacao, Kahula, Chocolate Syrup

**PINA COLADA** $12
Coconut Rum, Pina Colada Mix, Rum, Strawberry Mix

**MUDSLIDE** $12
Vodka, Irish Cream Liqueur, Kahula, Cream, Chocolate Rum

**LIME-A-RITA** $12
Tequila, Triple Sec, Margarita Mix

**TOP SHELF LIME-A-RITA** $14
Patron Silver Tequila, Triple Sec, Margarita Mix

**STRAWBERRY DAQUIRI** $12
White Rum, Strawberry Mix

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**JELLYFISH STINGER SHRIMP** $14
Eight Jumbo Gulf Shrimp, hand battered & fried, then tossed in our Homemade Stinger Sauce, served over fresh greens.

**SMOKED YELLOWFIN TUNA DIP** $13
Fresh Yellowfin Tuna dip, over Fresh Greens & served with Grilled Pita.

**BOURBON SMASH** $14
Makers Mark, Muddled with Lemons & Mint

**OLD FASHIONED OR SMOKED** $14
Budlight, Rye or Tequila

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13700 PERDIDO KEY DR, PENSACOLA, FL 32507