

OYSTERS

RAW OYSTERS (GLUTEN FREE)

1/2 DOZ \$11 DOZ \$18

Freshly Shucked Gulf Oysters w/ Cocktail Sauce.

OYSTERS ROCKEFELLER

1/2 DOZ \$15 DOZ \$25

Topped with Spinach, Onion, Bacon, Butter, Parmesan Cheese & Bread Crumbs, then Baked.

CHAR-GRILLED OYSTERS

1/2 DOZ \$15 DOZ \$25

Grilled and Topped with Garlic Butter & Parmesan Cheese, served with Crusty French Bread.

Gluten Free

ENTREE SALADS

Gluten Free

JELLYFISH SALAD \$12

Mixed Greens, Blueberries, Candied Pecans, Carrots, Cucumbers & Tomatoes.

CAESAR SALAD \$11

Romaine Hearts, Croutons, Parmesan Cheese & Tangy Caesar Dressing.

COBB SALAD \$11

Mixed Greens, Tomato, Bacon, Avocado, Hard Boiled Egg & Blue Cheese.

WEDGE SALAD \$10

Iceberg Wedge, Cherry Tomatoes, Diced Red Onions, Crumbled Bacon Blue Cheese Crumbles & Dressing.

FRESH SALAD PROTEIN OFFERINGS:

Fried/ Grilled/ Blackened Shrimp \$6
Fried/ Grilled/ Blackened Chicken \$5
Grilled/ Blackened Salmon \$6
Sliced Steak \$6

TACOS

TACOS SERVED BLACKENED, GRILLED OR FRIED WITH FRENCH FRIES & COLESLAW

SHRIMP TACOS \$18

Gulf Shrimp served on two Flour Tortillas with Monterey Jack Cheese, Shredded Cabbage, Pico & Spicy Mayo.

FISH TACOS \$17

Mahi (Grouper \$2) on two Flour Tortillas with Monterey Jack Cheese, Shredded Cabbage, Pico & Spicy Mayo.

CHICKEN TACOS \$15

Marinated Chicken served on two Flour Tortillas with Monterey Jack Cheese, Iceberg Lettuce, & Pico de Gallo.

SANDWICHES

ALL SANDWICHES AND BURGERS SERVED WITH FRENCH FRIES

FRIED CHICKEN SANDWICH \$13

Boneless Breast Fried & Served with Bacon, Provolone Cheese, Lettuce, Onion & Tomato on a Bakery Fresh Bun.

GROUPEr PO'BOY \$18

Served Fried, Grilled or Blackened on Butter Griddled French Bread with Lettuce & Tomato.

SHRIMP PO'BOY \$16

Crispy Fried Shrimp, on Butter Griddled French Bread with Lettuce & Tomato. (Substitute Oysters \$2)

GROUPEr REUBEN \$18

Griddled with Sauerkraut, 1000 Island Dressing & Swiss Cheese, Stacked on Marble Rye Bread.

SALMON BLT \$16

Grilled Salmon, Stacked on Butter Griddled Texas Toast w/ Smoked Bacon, Crisp Lettuce & Ripe Tomato.

BURGERS

JELLYFISH BURGER \$16

Fried Green tomato, Smoked Bacon, Crispy Onion Strings, Stinger Sauce & Cheddar Cheese w/ Lettuce, Tomato & Pickles.

CHEESEBURGER \$15

Choice of Cheese with Lettuce, Tomato, Onions & Pickles. Add Additional Toppings for .75 per item.

FRESH CATCH

Our Fresh Catch Selections Arrive Daily & Never Frozen.

SERVED WITH CILANTRO-LIME RICE & SEASONAL VEGETABLES

Salmon \$25 Mahi \$27 Wahoo \$27 Grouper \$39 Red Snapper \$39

GULF PLATTERS

FRIED SEAFOOD PLATTER \$30

Jumbo Shrimp, select Jumbo Oysters, Mahi & Crawfish Tails, hand-breaded then Deep Fried. Served with French Fries, Jellyfish Slaw, Cocktail & Tartar Sauce.

FRIED SHRIMP & OYSTERS \$24

Five Jumbo Shrimp, Five Select Oysters, Hand breaded & Deep-fried. Served w/ Fries, Jellyfish Slaw, Cocktail & Tartar Sauce.

JUMBO SHRIMP \$22

Ten Jumbo Shrimp, Blackened, Grilled, or Fried. Served w/ French Fries, Jellyfish Slaw & Cocktail Sauce. Substitute Fried Oysters \$2.

FISH & CHIPS \$25

Crispy, Tempura Fried, Gulf White Fish served with French Fries, Jellyfish Slaw & White Remoulade.

SNAPPER ATCHAFALAYA \$45

Blackened Snapper, Crawfish and Andouille Cream Sauce over Cilantro-Lime Rice & Grilled Asparagus.

BOURBON SALMON \$27

Seared Fresh Atlantic Salmon with Bourbon Glaze over Wilted Spinach & Red Skin Potatoes.

CARIBBEAN MAHI \$32

Fresh Grilled Mahi w/ Pineapple Salsa & Coconut Butter Sauce, served with Cilantro-Lime Rice & Mixed Veggies.

LOCAL FAVORITES

To protect the integrity of our Chef's dishes, please no substitutions, unless otherwise stated.

SEAFOOD ALFREDO \$28

Shrimp, Crab-meat, Crawfish & Onions, tossed in Linguine & Garlic Cream Sauce w/ Parmesan Cheese. Served w/bread. Substitute Chicken for Seafood - \$23.

CREOLE SHRIMP STACK \$23

Six Jumbo Blackened Shrimp, Creole Risotto Cakes & Fried Green Tomatoes, w/ Wilted Spinach in Andouille Cream Sauce

SHRIMP & GRITS \$24

Eight Lightly Blackened Jumbo Shrimp, Smoked Gouda Cheese Grits & Wilted Spinach in Andouille Cream Sauce.

CHEF FEATURES

BLACKENED GORGONZOLA WAHOO \$32

Blackened Fresh Wahoo, topped w/ Gorgonzola Cheese Sauce. Served over Cilantro Lime Rice & Mixed Veggies.

BLACKENED SEARED TUNA \$28

Seared Fresh Blackened Tuna, with Soy Mango Butter, Man-o-War Sauce & Spicy Mayo over Cilantro-Lime Rice & Mixed Veggies

LAND LOVERS

FILET \$38

8 oz. Char-Grilled Black Angus Center Cut Steak, topped with Garlic Butter Sauce. Served w/ Red Potatoes & Veggies.

RIB-EYE \$35

14 oz. Hand cut, Black Angus Rib-eye Steak, Char-Grilled then topped w/ Garlic Butter Sauce, aside Red Skin Potatoes & Veggies.

GRILLED CHICKEN \$20

Two Boneless Chicken Breasts, Marinated, Grilled, then topped w/ Pineapple Salsa. Served aside Red Skin Potatoes & Veggies.

SMOKED MEATLOAF \$25

Black Angus Ground Beef with Roasted Tomatoes & Fresh Veggies, topped in Andouille Cream Sauce, Fried Crawfish Tails & Crispy Onion Straws aside Wilted Spinach & Gouda Cheese Grits.

PECAN GROUPEr \$39

Fresh Grouper, topped with Roasted Pecans and Candied Praline Rum Beurre Blanc Sauce w/ a hint of Coconut. Served with Red Skin Potatoes & Mixed Vegetables.

GROUPEr PONTCHARTRAIN \$42

Our 8-10 oz. Pan-Seared Fresh Grouper, w/ Seasonal Blend of Vegetables, Crab-meat & Three Grilled Shrimp. Melded together in Creamy, Pontchartrain Sauce, over Gouda Grits & Grilled Asparagus.

SIDES

— \$2 —

SEASONAL MIXED VEGETABLES | CILANTRO-LIME RICE | JELLYFISH SLAW | FRENCH FRIES | SMOKED GOUDA CHEESE GRITS | SIDE SALAD

— \$3 —

RED POTATOES | GRILLED ASPARAGUS | SWEET POTATO FRIES

DESSERT

WHITE CHOCOLATE BREAD PUDDING \$10

WHITE CHOCOLATE CREME BRULEE \$10

KEY LIME PIE \$8

13700 PERDIDO KEY DRIVE | PENSACOLA, FL 32507

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SECTION 3-603.11, FDA FOOD CODE

The Jellyfish

APPETIZERS

FRIED CRAB CLAWS ^{\$} **MKT PRICE**
AVAILABLE BY THE ½ OR FULL POUND.

Fresh, Jumbo Sautéed or Lightly Breaded in our Signature Recipe, served with Cocktail Sauce & Lemon Wedge

FRIED GREEN TOMATOES ^{\$13}

Four Fried Green Tomatoes served w/ Remoulade Sauce.

SEAFOOD GUMBO ^{\$7 / \$9}

With Shrimp, Crawfish Tails, & Andouille Sausage.

MARTINIS

PERDIDO-TINI ^{\$12}

Vodka, Melon, Watermelon Liqueur, Sour Mix & Pineapple Juice

PERDIDO SKY-TINI ^{\$12}

Orange & 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 & Sugared Rim (Available in Raspberry or Blueberry)

SEX ON A SURFBOARD ^{\$12}

Coconut Rum, Blue Curacao, Peach Schnapps, Cranberry & Pineapple Juice.

MAN-O-WAR ^{\$12}

Vanilla Vodka, Watermelon Liqueur, Sour Mix, Honey Drizzle

KRAB WONTONS ^{\$12}

Six Krab & Cream Cheese stuffed Wontons, fried and served with a Sweet Soy Sauce for dipping.

GROUPER BITES ^{\$16}

Hand breaded Grouper Pieces, served with Our Famous White Remoulade Sauce.

FRIED CALAMARI ^{\$13}

Lightly breaded in our Signature Recipe & served with fresh Marinara.

DRAGONBERRY ^{\$12}

Bacardi Dragonberry Rum, Triple Sec, Sour Mix, Sprite, Cranberry Juice.

COSMOISES ^{\$12}

Orange Vodka, Triple Sec, Cranberry Juice, Sour Mix

HUNCH PUNCH ^{\$13}

151, Coconut Rum, Orange Liqueur, Pineapple & Cranberry Juice.

BOND ^{\$13}

Hendricks Gin, Grey Goose Vodka, Moscato, Lemon Twist

PEAR-TINI ^{\$12}

Pear Vodka, Amaretto 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

COCKTAILS

JAMESON GREEN TEA ^{\$11}

Jameson Irish Whiskey, Peach Schnapps, Sour Mix & Sprite.

PERDIDO TEA ^{\$14}

Premium Vodka, Gin, Rum, Tequila, Triple Sec, Sour Mix & Coke

TROPICAL PUNCH ^{\$12}

Cherry, Citrus & Orange Vodkas, Peach & Banana Liqueurs, w/ Orange, Pineapple,, Cranberry Juices, & Tropical Red Bull

LOST KEY LEMONADE ^{\$12}

Tito's Vodka, Fresh Mint Leaves, splash of Sour & Sprite, garnished with a Lemon.

MOJITO ^{\$12}

Rum, Fresh Mint Leaves, Sour Mix, Sprite, garnished w/ Lime.

HUCKLEBERRY LEMONADE ^{\$11}

Premium Huckleberry Vodka & Lemonade, Fresh off the Tap!

FROZEN DRINKS

Add a floater of Rumpleminze or 151 Rum for ^{\$4}

BUSHWACKER ^{\$12}

Dark and Light Rum, Creme De Cocoa, Kahlua, Chocolate Syrup

PINA COLADA ^{\$12}

Coconut Rum, Pina Colada Mix

MUDSLIDE ^{\$12}

Vodka, Irish Creme Liqueur, Kahlua, Cream, Chocolate Rim

MARGARITA ^{\$12}

Tequila, Triple Sec, Margarita Mix

TOP SHELF MARGARITA ^{\$14}

Patron Silver Tequila, Triple Sec, Margarita Mix

STRAWBERRY DAIQUIRI ^{\$12}

White Rum, Strawberry Mix

BEER

Domestic Drafts \$5.⁵⁰

BUD LIGHT PABST BLUE RIBBON COORS LITE SAM ADAMS SEASONAL YUENGLING

Local Drafts / Seasonal Selection \$7.⁰⁰

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

Imported Bottles \$6.²⁵

CORONA HEINEKEN DOS EQUIS SHINER BOCK MODELO PERONI SAPPORO

Local Drafts / Seasonal Selection \$7.⁰⁰

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

13700 PERDIDO KEY DR, PENSACOLA, FL 32507