Jellyfish Menu _ Oct 23.indd   1

Fresh Grilled Mahi w/ Pineapple Salsa & Coconut Butter Sauce, Ten Jumbo Shrimp, Blackened, Grilled, or Fried. Served w/ French Fries, Jellyfish Slaw & Cocktail Sauce. Substitute Fried Oysters $2.

Blackened Snapper, Crawfish and Andouille Cream Sauce

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

Crispy, Tempura Fried, Gulf White Fish served with French Fries, Jellyfish Slaw & Cocktail Sauce. Substitute Fried Oysters $2.

Jumbo Shrimp

Six Jumbo Blackened Shrimp, Creole Risotto Cakes & Fried & Garlic Cream Sauce w/ Parmesan Cheese. Served w/ bread.

Chef Features

SEAFOOD ALFREDO $28
Shrimp, Crawfish & Onions, tossed in Linguine & Garlic Cream Sauce w/ Parmesan Cheese, Served w/ bread. Substitute Chicken for Seafood - $23.

CREOLE SHrimp STACK $24
Two Lightly Blackened Jumbo Shrimp, Standard Gouda Cheese Grits & Wilted Spinach in Andouille Cream Sauce

CRACKED GOrgonzola Wahoo $22
Blackened Fresh Wahoo, topped w/ Gorgonzola Cheese Sauce. Served over Citrus Lime Rice & Mixed Vegetables.

BLACKENED SEAURED TUNA $28
Served Fried Blackened Tunas, with Soy Mangos Butter, Man-o-War Sauce & Spicy Mayo over Citrus-Lime Rice & Mixed Vegetables

OYSTERS ROCKEFELLER $1/4 oz $15 oz $25
Topped with Spinach, Onions, Bacon, Butter, Parmesan Cheese & Breading, then Baked.

Char-Grilled Oysters $1/4 oz $15 oz $25
Grilled and Topped with Garlic Butter & Parmesan Cheese, served with Crushed French Bread.

Grouper Reuben $18
Grilled with Sauerkraut, 800 Island Dressing & Swiss Cheese, Served on Marble Rye Bread.

SALMON BLT $16
Grilled Salmon, Served on Butter Griddled Texas Toast w/ Smoked Bacon, Crisp Lettuce & Ripe Tomato.

Burgers

JELLYFISH BURGER $16 Fried Green Tomatoes, Smoked Bacon, Cressy Onion Strings, Slider Sauce & Cheddar Cheese w/ Lettuce, Tomato & Pickles.

CHEESEBURGER $15 Choice of Cheese with Lettuce, Tomato, Onions & Pickles. Add Toppings for $0.25 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

GLuten Free

ENTREE SALADS

COBB SALAD $11
Mixed Greens, Tomato, Bacon, Avocado, Hard Boiled Egg & Blue Cheese.

Wedge Salad $10
Iceberg Wedge, Cherry Tomatoes, Diced Red Onions, Cilantro Lime 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 (Grilled) 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.

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 $25

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 Aotchafalaya $15
Blackened Snapper, Crawfish and Andouille Cream Sauce over Citrus-Lime Rice & Grilled Asparagus.

BOURbon SALMON $27
Served Fried, Atlantic Salmon with Bourbon Glaze over Wilted Spinach & Red Skin Potatoes.

Caribbean Mahi $22
Fresh Grilled Mahi w/ Pineapple Salsa & Coconut Butter Sauce, served with Citrus-Lime Rice & Mixed Vegetables.

Local Favorites

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

Seafood Alfredo $28
Shrimp, Crawfish & Onions, tossed in Linguine & Garlic Cream Sauce w/ Parmesan Cheese, Served w/ bread. Substitute Chicken for Seafood - $23.

Creole Shrimp Stack $24
Six Jumbo Blackened Shrimp, Creole Raisins, Crabs & Fried Green Tomatoes, w/ Wilted Spinach in Andouille Cream Sauce

Shrimp & Grits $24

Land Lovers

FILET $38
8 oz. Char-Grilled Black Angus Center Cut Steak, topped with Garlic Butter Sauce. Served w/ Red Potatoes & Vegetables.

RIB-EYE $35
9 oz. Hand cut, Black Angus Rib-eye Steak, Char-Grilled then topped w/ Garlic Butter Sauce, sides of Red Skin Potatoes & Vegetables.

Grilled Chicken $20
Two Boneless Chicken Breasts, Marinated, Grilled, then topped w/ Pineapple Salsa. Served over Red Skin Potatoes & Vegetables.

Smoked Meatloaf $25
Black Angus Ground Beef with Roasted Tomatoes Fresh Herbs, topped in Andouille Cream Sauce, Fried Crawfish Tails & Crispy Onion Strings, sides of Wilted Spinach & Gouda Cheese Grits.

Grouper Pochchartrain $42

Pecan Grouper $39

Sides

Seasonal Mixed Vegetables | Cilantro-Lime Rice | Jellyfish Slaw | French Fries | Smoked Gouda Cheese Grits | Side Salad

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, On Eggs May Increase Your Risk of Food-Borne Illness, Especially If You Have Certain Medical Conditions. Section 2.505, FDA Food Code
APPETIZERS

FRIED CRAB CLAWS $8 / MKT PRICE
Available by the 1/2 or Full Pound.
Fresh, Jumbo Sniddled 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 / 99
With Shrimp, Crawfish Tails, & Artichoke Hearts.

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 & Soda Water.

SEX ON A SURFBOARD $12
Coconut Rum, Blue Curacao, Peach Schnapps, Pineapple Juice, Sour Mix.

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

COCKTAILS

JAMESON GREEN TEA $11
Jameson Irish Whiskey, Peach Schnapps, Sour Mix & Spice.

PERDIDO TEA $12
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.

WINES

Blush
Sutter Home WHITE ZINFANDEL $9

Whites
Copper Ridge CHARDONNAY $7
J. Lohr CHARDONNAY $10 / 36
Kim Crawford SAUVIGNON BLANC $10 / 37
Decoy SAUVIGNON BLANC $11 / 38
Santa Margherita PINOT GRIGIO $13 / 40
Caposaldo PINOT GRIGIO $8 / 30
Cappeak RIESLING $7 / 24
Jacob Creek MOSCATO Sparkling $9 / 33
La Marca PROSECCO 750 mL $9 / 34
Wychiff CHAMPAGNE $7 / 25

BEER

Domestic Drafts $5.20
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
SHINNER BOCK MODEL
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

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