

DESSERT

WHITE CHOCOLATE BREAD PUDDING	\$10
WHITE CHOCOLATE CRÈME BRÛLE	\$10
KEY LIME PIE	\$8
CHOCOLATE CAKE	\$12

WINE

WHITES GLS / BTL

Copper Ridge CHARDONAY	\$8 / -
J. Lohr CHARDONAY	\$10 / \$36
Kim Crawford SAUVIGNON BLANC	\$10 / \$37
Decoy SAUVIGNON BLANC	\$11 / \$38
Caposaldo PINOT GRIGIO	\$9 / \$30
Santa Margherita PINOT GRIGIO	\$13 / \$40
Cupcake RIESLING	\$8 / \$24
Jacob's Creek MOSCATO	\$9 / \$33

SPARKLING GLS / BTL

La Marca PROSECCO	\$9 / \$34
Wycliff CHAMPAGNE	\$8 / \$25

BLUSH GLS / BTL

Sutter Home WHITE ZINFANDEL	\$8 / -
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SPECIALTY GLS / BTL

Sho Chiku Bai SAKE	\$9
House Made RED OR WHITE SANGRIA	\$12

REDS GLS / BTL

Three Thieves PINOT NOIR	\$9 / \$36
Meiomi PINOT NOIR	\$11 / \$37
Barefoot CABERNET SAUVIGNON	\$8 / -
Josh Cellars CABERNET SAUVIGNON	\$10 / \$40
Copper Ridge MERLOT	\$8 / -
Chateau Soverain MERLOT	\$9 / \$24
Trivento MALBEC	\$13 / \$33

SIGNATURE SIDES

\$2 EACH

Mixed Veggies	French Fries
Cilantro-Lime Rice	Smoked Gouda Cheese Grits
Jellyfish Slaw	Side Salad

\$3 EACH

Mashed Potatoes
Grilled Asparagus
Sweet Potato Fries

CLASSIC MARTINIS

MARTINI CHOICE OF BELVEDERE OR SAPPHIRE Blue cheese stuffed olive for an upgrade	\$15	LEMON DROP-TINI Citrus Vodka, Limoncello Liqueur, Homemade Sour Mix & a Sugar Rim	\$13	BOND-TINI Hendricks Gin, Grey Goose, Moscato, & a lemon twist	\$14
COSMOISES Classic blend of Orange Vodka, cranberry, and lime	\$13	ESPRESSO MARTINI Smooth blend of French Vanilla Vodka, Espresso Coffee & a Chocolate Sugar Rim	\$13		

BEACH MARTINIS

PERDIDO TINI Titos vodka, melon liqueur, watermelon liqueur, homemade sour mix & pineapple	\$12	DRAGONBERRY TINI Bacardi Dragonberry Rum, Cranberry, and Homemade Sour Mix	\$12	STRAWBERRY TINI Kettle Vodka, Strawberry Puree, and Lime	\$13
PEAR-TINI Prickly Pear Vodka, Amaretto, Pineapple, & Homemade Sour Mix	\$12	SEX on a SURFBOARD Premium Captain Coconut Rum, Blue Curacao, Peach Schnapps, Cranberry, & Pineapple	\$14	FLORIDA HEAT Citrus Vodka, Pineapple, Mango, and Jalapeño	\$13

BOURBON COCKTAILS

NEW YORK SOUR Bulleit Bourbon, Homemade Sour Mix, topped with Merlot	\$14
BOURBON SMASH Markers Mark Bourbon, and Lemon Juice	\$14
MANHATTAN Makers Mark Bourbon, Sweet Vermouth, and a cherry	\$14
GOLD RUSH Bulleit Bourbon, Lemon Juice, & Honey Simple Syrup	\$14
OLD FASHIONED TRY IT OAK SMOKED Bulleit Bourbon, with an Orange twist and a cherry	\$14

CLASSIC COCKTAILS

LOADED BLOODY MARY Titos Vodka, Bacon, Pickled Green Beans, & Olives with a Seasoned Rim	\$13
TOP SHELF MARGARITA Don Julio Tequila, Grand Marnier, & Homemade Sour Mix with a salted rim	\$15
MOSCOW MULE Blend of Ketel One Vodka, Ginger Beer, & Lime over crushed ice in a Copper mug	\$12
FRENCH 75 A Classic Bubbly mixture of Aviation Gin, Lemon, & Champagne with a lemon twist	\$14
PALOMA Zesty cocktail mix of Hiatus Tequila, grapefruit, soda, & lime with a salted rim	\$14

BEACH COCKTAILS

TEQUILA SUNRISE Vibrant mix of Hiatus Tequila, Orange Juice, & Grenadine	\$12
MOJITO Refreshing blend of Bacardi Rum, mint, lime, & club soda	\$13
PERDIDO TEA The Jellyfish Long Island Tea – Titos Vodka, Hendrick's Gin, Bacari Rum, & Jose Tequila	\$14
PERDIDO BREEZE Titos Vodka, Cranberry Juice, and Pineapple Juice	\$12
JUNE BUG Premium Captain Coconut Rum, melon & banana liqueur, pineapple, & homemade sour	\$13
KING FISH Layered Coconut rum, Blue Curacao, Vodka, Aperol, Pineapple Juice, and Orange Juice	\$14

TAP INFUSIONS

HOUSE TAP MARGARITA Homemade House Margarita from our Nitrogen Tap with a Salted Rim	\$11	HUCKLEBERRY LEMONADE Premium Huckleberry Vodka & Lemonade from our Nitrogen Tap	\$13
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BLUE ANGEL DIAMOND Frozen cocktail with Asesinato Tequila, blue curacao, & lemonade	\$14	BLUE ANGEL DELTA Asesinato Tequila, peach schnapps, & blue curacao on the rocks	\$14
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STIPSY MERMAID
Coconut Rum, Spiced Rum, Blue
Curacao, & Pineapple Juice in a 22oz
Color-Changing Cup

SHARK BAIT
Coconut Rum, Cranberry & Pineapple
Juice, Blue Curacao, & Grenadine in a
22oz Color-Changing Cup

FROZEN DRINKS

ADD A FLOATER OF RUMPLEMINZE, 151 RUM, DIRTY MONKEY, OR SCREWBALL FOR \$4	
BUSHWACKER Dark & Light Rum, Crème de Cocoa, Kahlua, & Chocolate syrup	\$12
PINA COLADA Coconut Rum & Pina Colada Mix	\$12
MUDSLIDE Vodka, Irish Crème Liqueur, Kahlua, & Chocolate syrup	\$12
STRAWBERRY DAIQUIRI White Rum & Strawberry Mix	\$12
TOP SHELF MARGARITA Patron Silver, Triple Sec, Margarita Mix	\$14

BEER SELECTION

16oz Pint or 22oz JELLYFISH SOUVENIR CUP ASK YOUR SERVER FOR AVAILABLE OPTIONS

LOCAL CRAFTS & SEASONAL	\$7/\$15	DOMESTIC DRAFTS	\$6/ \$13	DOMESTIC BOTTLES	\$6	IMPORTED BOTTLES	\$7
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APPETIZERS

CRAB WONTONS \$13
Six Crab & Cream Cheese stuffed Wontons, fried and served with a Sweet Soy Sauce for dipping

CRAB CLAWS MARKET PRICE
AVAILABLE BY THE HALF OR WHOLE POUND
FRESH AND SAUTEED OR LIGHTLY BREADED IN OUR SIGNATURE RECIPE, SERVED WITH COCKTAIL SAUCE & LEMON

GROUPEER BITES \$16
Hand breaded and fried Grouper Bites served with our Signature Remoulade on a bed of lettuce

FRIED CALAMARI \$13
Lightly breaded and fried, served with fresh marinara sauce for dipping

FRIED GREEN TOMATOES \$13
Four Fried Green Tomatoes served on a bed of lettuce with our Signature White Remoulade Sauce

SEAFOOD GUMBO \$8/\$10
Classic Creole Gumbo with Crab Claws, Shrimp, Crawfish Tails, and Andouille Sausage

JELLYFISH STINGER SHRIMP \$14
Eight Jumbo Gulf Shrimp, hand-battered and fried – tossed in our Homemade Stinger Sauce on a bed of lettuce

LUMPIA \$12
SEASONALLY AVAILABLE
6 Homemade Filipino Eggrolls fried with Sweet Thai Sauce for dipping

SMOKED YELLOWFIN TUNA DIP \$13
Fresh Yellowfin Tuna Dip over fresh greens and served with grilled Pita

RAW OYSTERS ★
Freshly Shucked Oysters served with Cocktail Sauce & Lemon Wedges
½ DZ \$11 | DZ \$18

OYSTERS ROCKEFELLER
Topped with Spinach, Onion, Bacon, Butter, Parmesan Cheese, & Breadcrumbs then baked
½ DZ \$15 | DZ \$25

CHAR-GRILLED OYSTERS ★
Grilled and topped with Garlic Butter & Parmesan Cheese, served with Crunchy French Bread
½ DZ \$15 | DZ \$25

ENTRÉE SALADS

JELLYFISH SALAD ★ \$12
Mixed greens, blueberries, candied pecan, carrots, cucumbers, & tomatoes

COBB SALAD ★ \$11
Mixed greens, tomato, bacon, avocado, hard boiled egg, & blue cheese

CAESAR SALAD \$11
Romaine lettuce, croutons, parmesan cheese, & tangy Caesar dressing

WEDGE SALAD ★ \$10
Iceberg wedge, cherry tomatoes, diced red onions, blue cheese crumbles, & dressing

SHRIMP \$7 CHICKEN \$5 SALMON \$7 STEAK \$8 | RANCH – BLUE CHEESE – BALSAMIC – THOUSAND ISLAND – HONEY MUSTARD

TACOS

BLACKENED, FRIED, OR GRILLED
SERVED WITH FIRES & COLESLAW

SHRIMP TACOS \$18
Gulf Shrimp on two flour tortillas with monetary jack cheese, shredded cabbage, pico, & spicy mayo

FISH TACOS \$17
Mahi on two flour tortillas with monetary jack cheese, shredded cabbage, pico, & spicy mayo
Upgrade to Grouper \$2

CHICKEN TACOS \$15
Marinated chicken on two flour tortillas with monetary jack cheese, iceberg lettuce, & pico

SANDWICHES

SERVED WITH FIRES

GROUPEER PO'BOY \$18
Fried, Grilled, or Blackened served on Butter Griddled French Bread with lettuce & tomato

GROUPEER REUBEN \$18
Griddled with sauerkraut, thousand island dressing, & Swiss cheese, stacked on marble rye bread.

SALMON BLT \$16
Grilled Salmon, stacked on Butter Griddled Texas Toast, with smoked bacon, crisp lettuce, & ripe tomato

SHRIMP PO'BOY \$16
Crispy fried shrimp served on Butter Griddled French Bread with lettuce & tomato
Upgrade to Oysters \$2

JELLYFISH BURGER \$16
Fried green tomato, smoked bacon, crispy onion, stinger sauce, & cheddar cheese with lettuce, tomato, and pickles

CHEESEBURGER \$15
Choice of cheese with lettuce, tomato, onion, and pickles – additional toppings 1.00 each

FRIED CHICKEN SANDWICH \$13
Boneless breast, fried & with bacon, provolone, lettuce, onion, & tomato on bakery fresh bun

FRESH CATCH SALMON \$25 MAHI \$27 WAHOO \$27 GROUPEER \$39 RED SNAPPER \$39
FRESH EVERYDAY, NEVER FROZEN – SERVED WITH CILANTRO-LIME RICE, MIXED VEGGIES, & LEMON BUTTER

CHEF FEATURES

BOURBON SALMON ★ \$27
Seared fresh Atlantic Salmon with Bourbon Glaze, over Wilted Spinach & Red Potatoes

CARIBBEAN MAHI ★ \$32
Fresh grilled Machi with Pineapple Salsa & Coconut Butter Sauce served with Cilantro-Lime Rice & Mixed Veggies

SNAPPER ATCHAFALAYA ★ \$45
Blackened Snapper, Crawfish & Andouille cream sauce, served over Cilantro-Lime Rice & Grilled Asparagus

BLACKENED SEARED TUNA ★ \$28
Seared Fresh Blackened Tuna with Soy Mango Butter, Man-O-War Sauce, & Spicy Mayo over Cilantro-Lime Rice & Mixed Veggies

GROUPEER PONTCHARTRAIN \$42
8-10oz pan-seared Grouper with Mixed Veggies, Crab Meat, & Three Grilled Shrimp in creamy Pontchartrain Sauce over Gouda Grits & Grilled Asparagus

PECAN GROUPEER \$39
Fresh Grouper topped with Roasted Pecans, Candied Praline Rum Beurre Blanc Sauce with a hint of Coconut with Red Skin Potatoes & Mixed Veggies

BLACKENED GORGONZOLA WAHOO ★ \$32
Blackened Fresh Wahoo seared and topped with Gorgonzola Cheese Sauce, over Cilantro-Lime Rice & Mixed Veggies

GULF PLATTERS

FRIED SEAFOOD PLATTER \$30
Jumbo Shrimp, Jumbo Oysters, Mahi, & Crawfish Tails, hand-breaded & deep-fried, with French fries, Jellyfish slaw, cocktail sauce, & tartar sauce

JUMBO SHRIMP \$23
Ten Jumbo Shrimp, blackened, grilled or fried, with French fries, Jellyfish slaw, & cocktail sauce.
Upgrade to Fried Oysters \$2

FRIED SHRIMP & OYSTERS \$25
Five Jumbo Shrimp, Five Jumbo Oysters hand-breaded & deep fried, with French fries, Jellyfish slaw, cocktail sauce, & tartar sauce

GROUPEER FISH & CHIPS \$25
Crispy tempura fried Grouper, served with French fries, Cilantro-lime Rice, Jellyfish slaw, & signature Remoulade Sauce

LAND LOVERS

FILET ★ \$42
8oz char grilled Black Angus Center Cut, topped with Garlic Butter sauce served with red potatoes & mixed veggies

RIB-EYE ★ \$39
14oz hand-cut Black Angus Rib-eye, char grilled with Garlic Butter with red potatoes & mixed veggies

GRILLED CHICKEN ★ \$20
Two boneless marinated chicken breasts grilled & topped with Pineapple salsa with red potatoes & mixed veggies

SMOKED MEATLOAF \$25
Black Angus ground beef, roasted tomatoes, & fresh veggies, topped with Andouille Cream Sauce, Fried Crawfish Tails, Crispy Onion, Wilted Spinach, & Gouda Grits

LOCAL FAVORITES

SEAFOOD ALFREDO ★ \$28
Shrimp, Crab Meat, Crawfish, Bell Peppers & Onions tossed in Linguine & Garlic cream sauce with parmesan served with French bread
Substitute for Chicken \$23

CREOLE SHRIMP STACK \$23
Six Jumbo Blackened Shrimp, Creole Risotto Cakes, & Fried Green Tomatoes with Wilted Spinach in Andouille Cream Sauce

SHRIMP & GRITS ★ \$24
Eight Lightly Blackened Jumbo Shrimp, Smoked Gouda Cheese Grits, & Wilted Spinach in Andouille Cream Sauce

★ The Starfish Notes Gluten Free Items ★