

APPETIZERS

CRAB CLAWS fresh – sauteed or lightly breaded served with cocktail & lemon – by the pound or half pound **MARKET PRICE**

SMOKED YELLOWFIN TUNA DIP fresh yellowfin tuna dip, served over a bed of lettuce with fresh grilled pita bread **\$13**

FRIED CALAMARI lightly breaded and fried, served with marinara sauce for dipping **\$15**

GROUPEL BITES hand breaded and fried grouper bites, served with our signature remoulade over a bed of lettuce **\$17**

CRAB WONTONS six crab & cream cheese stuffed wontons, fried and served with a sweet soy sauce for dipping **\$13**

SEAFOOD GUMBO classic creole gumbo, with crab, shrimp, crawfish tails, and andouille sausage **\$9 cup / \$11 bowl**

JELLYFISH STINGER SHRIMP eight fresh jumbo gulf shrimp, hand-battered & fried, topped w/ stinger sauce on a bed of lettuce **\$14**

FRIED GREEN TOMATOES four fried green tomatoes served on a bed of lettuce with our signature remoulade sauce **\$13**

LUMPIA Seasonally Available authentic Filipino eggrolls, fried, served with sweet Thai chili sauce for dipping **\$13**

★ **RAW OYSTERS** freshly shucked oysters served with cocktail sauce, horseradish, & lemon wedges **Half DZ \$13 / DZ \$23**

OYSTERS ROCKEFELLER baked w/ spinach, bacon, butter, onion, cream cheese, & breadcrumbs **Half DZ \$16 / DZ \$25**

CHAR-GRILLED OYSTERS grilled & topped with garlic butter & parmesan cheese, w/ crunchy French bread **Half DZ \$16 / DZ \$25**

ENTRÉE SALADS

Proteins

Shrimp **\$7** Chicken **\$5** Salmon **\$7** Steak **\$8**

Dressings

Ranch Blue Cheese Caesar Balsamic Italian

★ **JELLYFISH SALAD** mixed greens, candied pecans, carrots, cucumbers, & tomatoes, & balsamic dressing **\$12**

★ **COBB SALAD** tomato, bacon, pickled red onions, avocado, hard boiled egg, blue cheese crumbles, & ranch **\$13**

CAESAR SALAD romaine lettuce, croutons, parmesan cheese, & Caesar dressing **\$12**

★ **WEDGE SALAD** iceberg, tomatoes, pickled red onion, blue cheese crumble & dressing, balsamic drizzle **\$13**

HANDHELDS

Blackened, Grilled, or Fried Served with Fries and Slaw

SHRIMP TACOS gulf shrimp on two flour tortillas, w/ Monterey jack cheese, shredded cabbage, pickled red onions, pico, & cilantro-lime crema **\$18**

GROUPEL TACOS fresh grouper on two flour tortillas, w/ Monterey jack cheese, shredded cabbage, pickled red onions, pico, & cilantro-lime crema **\$20**

CHICKEN TACOS marinated chicken on two flour tortillas, w/ Monterey jack cheese, iceberg lettuce, pickled red onions, pico, & cilantro-lime crema **\$15**

GROUPEL PO'BOY fresh grouper served on butter griddled French bread w/ lettuce, tomato, and remoulade **\$19**

SHRIMP PO'BOY crispy fried gulf shrimp served on butter griddled French bread w/ lettuce, tomato, and remoulade **\$17**

OYSTER PO'BOY crispy fried oysters served on butter griddled French bread w/ lettuce, tomato, and remoulade **\$19**

FRIED CHICKEN SANDWICH boneless chicken breast, fried w/ bacon, provolone, lettuce, onion, & tomato, on a bakery fresh bun **\$15**

JELLYFISH BURGER grass-fed beef w/ fried green tomato, bacon, crispy onion, stinger sauce, & cheddar cheese, w/ lettuce, tomato, pickles, & onion. **\$18**

CHEESEBURGER grass-fed beef with choice of cheese, lettuce, tomato, onion, & pickles **\$16**

GROUPEL RUBEN fresh grouper, griddled w/ sauerkraut, stinger sauce, & swiss cheese, stacked on marble rye bread **\$19**

SALMON BLT grilled salmon, stacked on butter griddled Texas toast, with smoked bacon, crisp lettuce, & ripe tomato **\$16**

FRESH CATCH

Served With Cilantro-lime Rice, Fresh Veggies, & Lemon-garlic Sauce

SALMON \$30 MAHI \$28 WAHOO \$27 GROUPEL \$40 RED SNAPPER \$40

COMPOSED DISHES

★ **BOURBON SALMON** seared fresh Atlantic Salmon w/ bourbon glaze, over wilted spinach & mashed potatoes **\$28**

GROUPEL PONTCHARTRAIN pan seared grouper w/ sautéed peppers, onions, three grilled shrimp in creamy Pontchartrain sauce over grilled asparagus & smoked gouda grits **\$42**

★ **CARIBBEAN MAHI** freshly grilled mahi topped w/ pineapple salsa & lemon-garlic sauce w/ cilantro-lime rice & mixed veggies **\$32**

★ **BLACKENED GORGONZOLA WAHOO** blackened fresh wahoo seared & topped w/ gorgonzola sauce over cilantro-lime rice and mixed veggies **\$32**

★ **SNAPPER ATCHAFALAYA** blackened fresh snapper, crawfish, & andouille cream sauce over cilantro-lime rice & asparagus **\$45**

PECAN GROUPEL fresh grouper, breaded and pan fried, over mashed potatoes and mixed veggies topped w/ a praline pecan bourbon sauce **\$39**

LOCAL FAVORITES *PERDID O'KEY*

SEAFOOD ALFREDO shrimp, crab meat, crawfish tails, peppers, onions, over linguine, in garlic cream sauce & parmesan w/ french bread **\$29**

CHICKEN ALFREDO grilled chicken, peppers, onions, over linguine, in garlic cream sauce & parmesan w/ french bread **\$23**

CREOLE SHRIMP STACK six jumbo blackened shrimp, risotto cakes, & fried green tomatoes w/ wilted spinach & creole sauce **\$23**

★ **SHRIMP & GRITS** eight lightly blackened jumbo shrimp, smoked gouda cheese grits, in wilted spinach w/ creole sauce **\$24**

SEAFOOD PLATTERS

FRIED SEAFOOD PLATTER jumbo shrimp, oysters, & grouper, hand-breaded & fried, w/ jellyfish slaw, fries, cocktail, & tartar **\$32**

GROUPEL FISH & CHIPS crispy tempura fried grouper, w/ fries, jellyfish slaw, cilantro-lime rice, & signature remoulade sauce **\$25**

FRIED SHRIMP & OYSTERS five jumbo shrimp & oysters, hand-breaded & fried, w/ jellyfish slaw, fries, cocktail, & tartar **\$25**

JUMBO SHRIMP ten jumbo shrimp, blackened, grilled, or fried, w/ fries, jellyfish slaw, & cocktail **\$24**
Upgrade to Oysters an additional \$2

LAND LOVERS

★ **FILET** 8oz char-grilled, hand-cut black angus center-cut, topped w/ lemon-garlic butter, w/ mashed potatoes & mixed veggies **\$42**

★ **RIB-EYE** 14oz hand-cut black angus ribeye, char-grilled w/ lemon-garlic butter w/ mashed potatoes & mixed veggies **\$40**

ADD ATCHAFALAYA TOPPER **\$8**
ADD CRAB GORGONZOLA TOPPER **\$8**
ADD OSCAR TOPPER **\$5**

★ **GRILLED CHICKEN** two marinated chicken breasts, grilled & topped w/ pineapple salsa, w/ mashed potatoes & mixed veggies **\$20**

SMOKED MEATLOAF black angus ground beef, roasted tomatoes & mixed veggies, topped w/ creole sauce, fried crawfish tails, crispy onions, wilted spinach, & mashed potatoes **\$25**

SIGNATURE SIDES

\$2 Each

Mixed Veggies
Cilantro-Lime Rice
Jellyfish Slaw

French Fries
Smoked Gouda Cheese Grits
Side Salad

\$3 Each

Mashed Potatoes
Grilled Asparagus
Sweet Potato Fries

DESSERTS

WHITE CHOCOLATE BREAD PUDDING **\$10**
WHITE CHOCOLATE CRÈME BRULEE **\$10**
KEY LIME PIE **\$8**

CHOCOLATE CAKE **\$12**
TURTLE SUNDAE **\$12**

WHITE WINE

CHARDONNAY *house*
Glass \$8

CHARDONNAY *j. lohr*
Glass \$10 | Bottle \$36

SAUVIGNON BLANC *kim crawford*
Glass \$10 | Bottle \$37

SAUVIGNON BLANC *decoy*
Glass \$11 | Bottle \$38

PINOT GRIGIO *caposaldo*
Glass \$9 | Bottle \$30

PINOT GRIGIO *santa margherita*
Glass \$13 | Bottle \$40

RIESLING *cupcake*
Glass \$8 | Bottle \$24

MOSCATO *jacob's creek*
Glass \$9 | Bottle \$33

SPARKLING

PROSECCO *la marca*
Glass \$9 | Bottle \$34

CHAMPAGNE *wycliff*
Glass \$8 | Bottle \$25

BLUSH

WHITE ZINFANDEL *sutter home*
Glass \$8

RED WINE

PINOT NOIR *three thieves*
Glass \$9 | Bottle \$36

PINOT NOIR *meiomi*
Glass \$11 | Bottle \$37

CABERNET SAUVIGNON *house*
Glass \$8

CABERNET SAUVIGNON *josh cellars*
Glass \$10 | Bottle \$40

MERLOT *house*
Glass \$8

MERLOT *chateau souverain*
Glass \$9 | Bottle \$24

PETITE SIRAH *orin swift machete*
Glass \$15 | Bottle \$55

SPECIALTY

SAKE *sho chiku bai*
Glass \$9

SANGRIA *house made red or white*
Glass \$12

CLASSIC MARTINIS

MARTINI *Choice of Belvedere or Sapphire classic gin martini made your way* \$15

LEMON DROP *citrus vodka, limoncello liquor, homemade sour mix, & a sugar rim* \$13

BOND-TINI *Hendricks gin, Grey Goose vodka, Moscato, & a lemon twist* \$14

COSMOSIS *classic blend of orange vodka, cranberry, & lime* \$13

ESPRESSO MARTINI *smooth blend of French vanilla vodka, espresso coffee, & a chocolate sugar rim* \$13

BEACH MARTINIS

PERDIDO TINI *titos vodka, melon liquor, watermelon liquor, homemade sour mix, & pineapple* \$12

PEAR-TINI *prickly pear vodka, amaretto, pineapple, & homemade sour mix* \$12

DRAGONBERRY TINI *Bacardi dragonberry rum, cranberry, & homemade sour mix* \$12

SEX on a SURFBOARD *premium Captain Morgan coconut rum, blue curacao, peach schnapps, cranberry, & pineapple* \$14

STRAWBERRY TINI *Ketel One vodka, strawberry puree, & lime* \$13

FLORIDA HEAT *citrus vodka, pineapple, mango, jalapeno, & sugar rim* \$13

FROZEN DRINKS

BUSHWACKER *dark & light rum, crème de cocoa, Kahlua, & chocolate syrup* \$12

PINA COLADA *coconut rum & pina colada mix* \$12

MUDSLIDE *vodka, irish crème liquor, Kahlua, & chocolate syrup* \$12

STRAWBERRY DAIQUIRI *white rum & strawberry mix* \$12

TOP SHELF MARGARITA *Patron Silver, triple sec, & margarita mix* \$14

Add a floater of Rumpleminze, 151 Rum, Dirty Monkey, or Skrewball for \$4

BOURBON COCKTAILS

OLD FASHIONED *Try it Oak Smoked Bulleit bourbon, w/ an orange twist and a cherry* \$14

BOURBON SMASH *Maker's Mark bourbon & lemon juice* \$14

NEW YORK SOUR *Bulleit bourbon, homemade sour mix, topped w/ merlot* \$14

GOLD RUSH *Bulleit bourbon, lemon juice, & honey simple syrup* \$14

MANHATTAN *Maker's Mark bourbon, sweet vermouth, & a cherry* \$14

BEACH COCKTAILS

TEQUILA SUNRISE *vibrant mix of Hiatus tequila, orange juice, grenadine, & salt rim* \$12

MOJITO *refreshing blend of Bacardi rum, mint, lime, & club soda* \$13

PERDIDO TEA *The Jellyfish Long Island Tea vodka, Hendrick's gin, Bacardi Light rum, & Jose Quervo Tequila* \$14

PERDIDO BREEZE *Tito's vodka, cranberry juice, & pineapple juice* \$12

JUNE BUG *premium Captain Morgan coconut rum, melon liquor, banana liquor, pineapple, & homemade sour mix* \$13

KING FISH *layered coconut rum, blue curacao, vodka, Aperol, pineapple juice, & orange juice* \$14

CLASSIC COCKTAILS

LOADED BLOODY MARY *Tito's Vodka, bacon, pickled green beans, & olives w/ a seasoned rim* \$13

TOP SHELF MARGARITA *Don Julio Blanco, Grand Marnier, & homemade sour mix, w/ 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 w/ a lemon twist* \$14

PALOMA *zesty cocktail mix of Hiatus tequila, grapefruit, soda, & lime w/ a salted rim* \$14

Tap Infusions

HOUSE TAP MARGARITA *homemade house margarita from our nitrogen tap w/ a salted rim* \$11

HUCKLEBERRY LEMONADE *premium Huckleberry vodka & lemonade from our nitrogen tap* \$13

BLUE ANGEL

BLUE ANGEL DIAMOND *frozen cocktail w/ local Asesinato Tequila, blue curacao, & lemonade* \$14

BLUE ANGEL DELTA *Asesinato Tequila, peach schnapps, & blue curacao on the rocks* \$14

the **JELLYFISH SIGNATURE COCKTAILS**

TIPSY MERMAID *coconut rum, spiced rum, blue curacao, & pineapple juice in a 22oz color-changing cup* \$16

SHARK BAIT *coconut rum, cranberry juice, pineapple juice, blue curacao, & grenadine in a 22oz color-changing cup* \$16

BEERS

16oz PINT OR 22oz JELLYFISH SOUVENIR CUP

ASK YOUR SERVER FOR AVAILABLE OPTIONS

DRAFTS

LOCAL CRAFTS & SEASONAL
\$7 16oz | \$15 22oz

DOMESTIC DRAFTS
\$6 16oz | \$13 22oz

BOTTLE

DOMESTIC BOTTLES
\$6

IMPORTED BOTTLES
\$7

Take it Home!

Take any of our signature cocktails, martinis, wines, beers or frozen drinks to-go!