

APPETIZERS

**CRAB CLAWS** *fresh – sautéed 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**

**GROUPER 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* **\$14**

**SEAFOOD GUMBO** *classic creole gumbo, with crab, shrimp, crawfish tails, and andouille sausage* **\$9 cup / \$12 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* **\$14**

OYSTERS

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

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

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

HANDHELDS

**CLASSIC PO'BOY** *served on butter griddled French bread w/ lettuce, tomato, and remoulade* **| Grouper \$20 | Shrimp \$20 | Oyster \$20**

**FRESH TACOS** *two flour tortillas, w/ Monterey jack cheese, shredded lettuce, pickled red onions, pineapple salsa, & cilantro-lime crema, w/ slaw on the side* **| Grouper \$20 | Shrimp \$18 | Chicken \$15**

**GROUPER REUBEN** *fresh grouper, griddled w/ sauerkraut, stinger sauce, & swiss cheese, stacked on marble rye bread* **\$20**

HANDHELDS SERVED WITH  
FRENCH FRIES

**CHICKEN SANDWICH** *boneless chicken breast, fried w/ bacon, provolone, lettuce, onion, & tomato, on a bakery fresh bun – fried, grilled, or blackened* **\$16**

**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**

**SALMON BLT** *grilled salmon, stacked on butter griddled Texas toast, with smoked bacon, crisp lettuce, & ripe tomato* **\$17**

LOCALLY SOURCED  
From the Gulf Coast

FRESH CATCH

ALWAYS FRESH  
Chef Inspected & Hand-Cut



**SALMON**  
\$30



**MAHI**  
\$28



**WAHOO**  
\$27



**GROUPER**  
\$40



**RED SNAPPER**  
\$40

Served With Roasted Tri-Color Potatoes, Fresh Veggies, & Lemon-garlic Sauce

COMPOSED DISHES

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

**GROUPER 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 w/ jerk seasoning, pineapple salsa & lemon-garlic sauce w/ roasted tri-color potatoes & mixed veggies* **\$32**

**BLACKENED GORGONZOLA WAHOO** *blackened fresh wahoo seared & topped w/ gorgonzola sauce over roasted tri-color potatoes and mixed veggies* **\$32**

**SNAPPER ATCHAFALAYA** *blackened fresh snapper, crawfish, & andouille cream sauce over roasted tri-color potatoes, & asparagus* **\$45**

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

COMPOSED DISHES

LOCAL FAVORITES

**ALFREDO** *grilled chicken or shrimp, crab meat, crawfish tails, over linguine, in creamy alfredo sauce & parmesan w/ french bread* **| Seafood \$29 | Chicken \$23**

**SHRIMP SCAMPI** *grilled shrimp, lemon butter garlic sauce, blistered tomatoes, served over linguine with french bread* **\$25**

**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**

**FRIED GROUPER** *crispy fried grouper w/ fries & jellyfish slaw & signature remoulade sauce* **\$25**  
**Add | Shrimp +\$7 | Oysters +\$8**

**JUMBO SHRIMP** *ten jumbo shrimp – fried, grilled, or blackened – w/ fries, slaw, and cocktails sauce* **\$24**  
**Add | Oysters +\$8**

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**

ENTRÉE SALADS

**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* **\$14**

**WEDGE SALAD** *iceberg, tomatoes, pickled red onion, blue cheese crumble & dressing, balsamic drizzle* **\$14**

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

Proteins		Dressings	
Shrimp	\$7	Ranch	Blue Cheese
Chicken	\$5	Caesar	Balsamic
			Italian

SIGNATURE SIDES

**\$2 Each**

Mixed Veggies  
Jellyfish Slaw  
Side Salad

French Fries  
Smoked Gouda Cheese Grits  
Roasted Tri-Color Potatoes

**\$3 Each**

Mashed Potatoes  
Grilled Asparagus  
Sweet Potato Fries

DESSERTS

WHITE CHOCOLATE BREAD PUDDING	\$10	CHOCOLATE CAKE	\$12
WHITE CHOCOLATE CRÈME BRULÉE	\$10	TURTLE SUNDAE	\$12
KEY LIME PIE	\$8		



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

Signature

**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

BEER

DRAFT BEER

16oz Pint Glass  
22oz Souvenir Cup

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

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

BOTTLE BEER

**LOCAL CRAFTS**  
& SEASONAL  
\$6

**DOMESTIC**  
DRAFTS  
\$7

Take it Home!

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