

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 **\$14**

**FRIED CALAMARI** lightly breaded and fried, served with marinara sauce for dipping **\$16**

**GROUPE BITES** hand breaded and fried grouper bites, served with our signature remoulade over a bed of lettuce **\$18**

**CRAB WONTONS** six crab & cream cheese stuffed wontons, fried and served with a sweet soy sauce for dipping **\$15**

**SEAFOOD GUMBO** classic creole gumbo, with crab, shrimp, crawfish tails, and andouille sausage **\$10 cup / \$13 bowl**

**JELLYFISH STINGER SHRIMP** eight wild caught Gulf Shrimp, hand-battered & fried, topped w/ stinger sauce on a bed of lettuce **\$15**

**FRIED GREEN TOMATOES** four fried green tomatoes served on a bed of lettuce with our signature remoulade sauce **\$14**

**LUMPIA** Seasonally Available authentic Filipino eggrolls, fried, served with sweet Thai chili sauce for dipping **\$15**

OYSTERS

**RAW OYSTERS** freshly shucked oysters served with cocktail sauce, horseradish, & lemon wedges **Half DZ \$14 / DZ \$24**

**CHAR-GRILLED OYSTERS** grilled & topped with garlic butter & parmesan cheese, w/ crunchy French bread **Half DZ \$17 / DZ \$26**

**OYSTERS ROCKEFELLER** baked w/ spinach, bacon, butter, onion, cream cheese, & breadcrumbs **Half DZ \$17 / DZ \$26**

HANDHELDS

**CLASSIC PO'BOY** served on butter griddled French bread w/ lettuce, tomato, and remoulade **| Grouper \$21 | Shrimp \$21 | Oyster \$21**

**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 \$21 | Shrimp \$19 | Chicken \$16**

**GROUPE REUBEN** fresh grouper, griddled w/ sauerkraut, stinger sauce, & swiss cheese, stacked on marble rye bread **\$21**

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 **\$17**

**JELLYFISH BURGER** grass-fed beef w/ fried green tomato, bacon, crispy onion, stinger sauce, & cheddar cheese, w/ lettuce, tomato, pickles, & onion **\$19**

**CHEESEBURGER** grass-fed beef with choice of cheese, lettuce, tomato, onion, & pickles **\$17**

**SALMON BLT** grilled salmon, stacked on butter griddled Texas toast, with smoked bacon, crisp lettuce, & ripe tomato **\$18**

LOCALLY SOURCED  
From the Gulf Coast

FRESH CATCH

ALWAYS FRESH, NEVER FROZEN  
Chef Inspected & Hand Cut



**SALMON**  
**\$31**



**MAHI**  
**\$29**



**WAHOO**  
**\$28**



**GROUPE**  
**\$41**



**RED SNAPPER**  
**\$41**

Served With Roasted Tri-Color Potatoes, Fresh Veggies, & Lemon-garlic Sauce  
Fried, Grilled, or Blackened **Add | Shrimp +\$8 | Oysters +\$9**

COMPOSED DISHES

**BOURBON SALMON** seared fresh Atlantic Salmon w/ bourbon glaze, over wilted spinach & mashed potatoes **\$29**

**GROUPE PONTCHARTRAIN** pan seared grouper w/ sautéed peppers, onions, three grilled shrimp in creamy Pontchartrain sauce over grilled asparagus & smoked gouda grits **\$43**

**CARIBBEAN MAHI** freshly grilled mahi w/ jerk seasoning, pineapple salsa & lemon-garlic sauce w/ roasted tri-color potatoes & mixed veggies **\$33**

**BLACKENED GORGONZOLA WAHOO** blackened fresh wahoo seared & topped w/ gorgonzola sauce over roasted tri-color potatoes and mixed veggies **\$33**

**SNAPPER ATCHAFALAYA** blackened fresh snapper, crawfish, & andouille cream sauce over roasted tri-color potatoes, & asparagus **\$46**

**PECAN GROUPE** fresh grouper, breaded and pan fried, over mashed potatoes and mixed veggies topped w/ a praline pecan bourbon sauce **\$40**

COMPOSED DISHES

LOCAL FAVORITES

**ALFREDO** grilled chicken or Gulf shrimp, crab meat, crawfish tails, over linguine, in creamy alfredo sauce & parmesan w/ french bread **| Seafood \$30 | Chicken \$24**

**SHRIMP SCAMPI** six grilled Gulf shrimp, lemon butter garlic sauce, blistered tomatoes, served over linguine with french bread **\$26**

**CREOLE SHRIMP STACK** eight blackened wild caught Gulf Shrimp, risotto cakes, & fried green tomatoes w/ wilted spinach & creole sauce **\$26**

**SHRIMP & GRITS** ten lightly blackened wild caught Gulf Shrimp, smoked gouda cheese grits, in wilted spinach w/ creole sauce **\$27**

**GULF SHRIMP PLATTER** twelve wild caught Gulf Shrimp –fried, grilled, or blackened- w/ fries, slaw, and cocktail sauce **\$27**  
**Add | Oysters +\$10**

LAND LOVERS

**FILET** 8oz char-grilled, hand-cut black angus center-cut, topped w/ lemon-garlic butter, w/ mashed potatoes & mixed veggies **\$43**

**RIB-EYE** 14oz hand-cut black angus ribeye, char-grilled w/ lemon-garlic butter w/ mashed potatoes & mixed veggies **\$41**

**ADD ATCHAFALAYA TOPPER** **\$9**  
**ADD CRAB GORGONZOLA TOPPER** **\$9**  
**ADD OSCAR TOPPER** **\$6**

**GRILLED CHICKEN** two marinated chicken breasts, grilled & topped w/ pineapple salsa, w/ mashed potatoes & mixed veggies **\$21**

**SMOKED MEATLOAF** black angus ground beef, roasted tomatoes & mixed veggies, topped w/ creole sauce, fried crawfish tails, crispy onions, wilted spinach, & mashed potatoes **\$26**

ENTRÉE SALADS

**JELLYFISH SALAD** mixed greens, candied pecans, carrots, cucumbers, & tomatoes, & balsamic dressing **\$13**

**COBB SALAD** tomato, bacon, pickled red onions, avocado, hard boiled egg, blue cheese crumbles, & ranch **\$15**

**WEDGE SALAD** iceberg, tomatoes, pickled red onion, blue cheese crumble & dressing, balsamic drizzle **\$15**

**CAESAR SALAD** romaine lettuce, croutons, parmesan cheese, & Caesar dressing **\$13**

Proteins

Shrimp **\$9** Steak **\$9**  
Chicken **\$6** Salmon **\$8**

Dressings

Ranch Blue Cheese  
Caesar Balsamic  
Italian

SIGNATURE SIDES

\$3 Each

Mixed Veggies  
Jellyfish Slaw  
Side Salad

French Fries  
Smoked Gouda Cheese Grits  
Roasted Tri-Color Potatoes

\$4 Each

Mashed Potatoes  
Grilled Asparagus  
Sweet Potato Fries

DESSERTS

WHITE CHOCOLATE BREAD PUDDING **\$11**  
WHITE CHOCOLATE CRÈME BRULÉE **\$11**  
KEY LIME PIE **\$9**

CHOCOLATE CAKE **\$13**  
TURTLE SUNDAE **\$13**



WHITE WINE

CHARDONNAY *house*  
Glass \$9

CHARDONNAY *j. lohr*  
Glass \$11 | Bottle \$37

SAUVIGNON BLANC *kim crawford*  
Glass \$11 | Bottle \$38

SAUVIGNON BLANC *decoy*  
Glass \$12 | Bottle \$39

PINOT GRIGIO *caposaldo*  
Glass \$10 | Bottle \$31

PINOT GRIGIO *santa margherita*  
Glass \$14 | Bottle \$41

RIESLING *cupcake*  
Glass \$9 | Bottle \$25

MOSCATO *jacob's creek*  
Glass \$10 | Bottle \$34

SPARKLING

PROSECCO *la marca*  
Glass \$10 | Bottle \$35

CHAMPAGNE *wycliff*  
Glass \$9 | Bottle \$26

BLUSH

WHITE ZINFANDEL *sutter home*  
Glass \$9

RED WINE

PINOT NOIR *three thieves*  
Glass \$10 | Bottle \$37

PINOT NOIR *meiomi*  
Glass \$12 | Bottle \$38

CABERNET SAUVIGNON *house*  
Glass \$9

CABERNET SAUVIGNON *josh cellars*  
Glass \$11 | Bottle \$41

MERLOT *house*  
Glass \$9

MERLOT *chateau souverain*  
Glass \$10 | Bottle \$25

PETITE SIRAH *orin swift machete*  
Glass \$16 | Bottle \$56

SPECIALTY

SAKE *sho chiku bai*  
Glass \$10

SANGRIA *house made red or white*  
Glass \$13

CLASSIC MARTINIS

MARTINI *Choice of Belvedere or Sapphire*  
classic gin martini made your way \$16

LEMON DROP *citrus vodka, limoncello*  
liquor, homemade sour mix, & a sugar rim \$14

BOND-TINI *Hendricks gin, Grey Goose*  
vodka, Moscato, & a lemon twist \$15

COSMOSIS *classic blend of orange vodka,*  
cranberry, & lime \$14

ESPRESSO MARTINI *smooth blend of*  
French vanilla vodka, espresso coffee, & a  
chocolate sugar rim \$14

BEACH MARTINIS

PERDIDO TINI *titos vodka, melon liquor,*  
watermelon liquor, homemade sour mix, &  
pineapple \$13

PEAR-TINI *prickly pear vodka, amaretto,*  
pineapple, & homemade sour mix \$13

DRAGONBERRY TINI *Bacardi*  
dragonberry rum, cranberry, & homemade sour  
mix \$13

SEX on a SURFBOARD *premium Captain*  
Morgan coconut rum, blue curacao, peach  
schnapps, cranberry, & pineapple \$15

STRAWBERRY TINI *Ketel One vodka,*  
strawberry puree, & lime \$14

FLORIDA HEAT *citrus vodka, pineapple,*  
mango, jalapeno, & sugar rim \$14

FROZEN DRINKS

BUSHWACKER *dark & light rum, crème de*  
cocoa, Kahlua, & chocolate syrup \$13

PINA COLADA *coconut rum & pina colada*  
mix \$13

MUDSLIDE *vodka, irish crème liquor,*  
Kahlua, & chocolate syrup \$13

STRAWBERRY DAIQUIRI *white rum &*  
strawberry mix \$13

TOP SHELF MARGARITA *Patron Silver,*  
triple sec, & margarita mix \$15

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 \$15

BOURBON SMASH *Maker's Mark bourbon*  
& lemon juice \$15

NEW YORK SOUR *Bulleit bourbon,*  
homemade sour mix, topped w/ merlot \$15

GOLD RUSH *Bulleit bourbon, lemon juice, &*  
honey simple syrup \$16

MANHATTAN *Maker's Mark bourbon, sweet*  
vermouth, & a cherry \$15

BEACH COCKTAILS

TEQUILA SUNRISE *vibrant mix of Hiatus*  
tequila, orange juice, grenadine, & salt rim \$13

MOJITO *refreshing blend of Bacardi rum,*  
mint, lime, & club soda \$12

PERDIDO TEA *The Jellyfish Long Island Tea*  
vodka, Hendrick's gin, Bacardi Light rum, & Jose  
Quervo Tequila \$15

PERDIDO BREEZE *Tito's vodka, cranberry*  
juice, & pineapple juice \$13

JUNE BUG *premium Captain Morgan*  
coconut rum, melon liquor, banana liquor,  
pineapple, & homemade sour mix \$14

KING FISH *layered coconut rum, blue*  
curacao, vodka, Aperol, pineapple juice, &  
orange juice \$15

CLASSIC COCKTAILS

LOADED BLOODY MARY *Tito's Vodka,*  
bacon, pickled green beans, & olives w/ a  
seasoned rim \$14

TOP SHELF MARGARITA *Don Julio*  
Blanco, Grand Marnier, & homemade sour mix,  
w/ a salted rim \$16

MOSCOW MULE *blend of Ketel One vodka,*  
ginger beer, & lime over crushed ice in a copper  
mug \$13

FRENCH 75 *a classic bubbly mixture of*  
Aviation gin, lemon, & champagne w/ a lemon  
twist \$15

PALOMA *zesty cocktail mix of Hiatus tequila,*  
grapefruit, soda, & lime w/ a salted rim \$15

Tap Infusions

HOUSE TAP MARGARITA *homemade*  
house margarita from our nitrogen tap w/ a  
salted rim \$14

HUCKLEBERRY LEMONADE *premium*  
Huckleberry vodka & lemonade from our  
nitrogen tap \$14

Blue Angel

BLUE ANGEL DIAMOND *frozen cocktail*  
w/ local Asesinato Tequila, blue curacao, &  
lemonade \$15

BLUE ANGEL DELTA *Asesinato Tequila,*  
peach schnapps, & blue curacao on the rocks \$15

Signature

TIPSY MERMAID *coconut rum, spiced rum,*  
blue curacao, & pineapple juice in a 22oz color-  
changing cup \$17

SHARK BAIT *coconut rum, cranberry juice,*  
pineapple juice, blue curacao, & grenadine in a  
22oz color-changing cup \$17

BEER

DRAFT BEER

BOTTLE BEER

16oz Pint Glass  
22oz Souvenir Cup

LOCAL CRAFTS  
& SEASONAL  
\$8 16oz | \$16 22oz

DOMESTIC  
DRAFTS  
\$7 16oz | \$14 22oz

LOCAL CRAFTS  
& SEASONAL  
\$7

DOMESTIC  
DRAFTS  
\$8

Take it Home!

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