

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**

GROUPER 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**

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**

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

HANDHELD 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



Salmon
\$31



Mahi
\$29



Wahoo
\$28



Grouper
\$41



Red Snapper
\$41

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

CHEF'S FEATURES

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

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

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

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 ATCHAFALEAYA 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**

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
WHITE CHOCOLATE CRÈME BRÛLEE
KEY LIME PIE

CHOCOLATE CAKE
TURTLE SUNDAE
\$9

the JELLYFISH
FULL RETAIL PRICE MENU

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 meomi

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

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!