

APPETIZERS

Fresh Crab Claws sautéed or lightly breaded served with cocktail & lemon by the pound or half pound
Market Price

Grouper Bites hand breaded fresh grouper bites, served with our signature remoulade over lettuce
\$18

Fried Green Tomatoes four fried green tomatoes served over lettuce with our signature remoulade
\$13

Lumpia authentic beef and veggie Filipino eggrolls, fried, served with sweet Thai chili for dipping
\$14

Jellyfish Stinger Shrimp eight wild caught Gulf Shrimp fried & topped with stinger sauce over lettuce
\$14

Smoked Yellowfin Tuna Dip fresh yellowfin tuna dip, served over lettuce with fresh tuscan bread chips
\$13

Crab Wontons six crab & cream cheese wontons, fried and served with a sweet soy sauce for dipping
\$14

Fried Calamari lightly breaded and fried calamari strips served with marinara sauce for dipping
\$15

Seafood Gumbo classic creole gumbo, with crab, shrimp, crawfish tails, and andouille sausage
\$9 cup / \$12 bowl

OYSTERS

Raw Oysters freshly shucked oysters served with cocktail, horseradish, & lemon wedges
Half DZ \$11 / DZ \$21

Char Grilled Oysters grilled & topped with garlic butter & parm cheese, & French bread
Half DZ \$16 / DZ \$25

Oysters Rockefeller baked w/ spinach, bacon, butter, onion, cream cheese, breadcrumbs
Half DZ \$16 / DZ \$25

Jellyfish Specialty Oysters baked with Gouda and cream cheeses, bacon, Pimento and breadcrumbs
Half DZ \$16 / DZ \$25

HANDHELDS

Served with crispy French Fries

Classic Poboy served on French bread w/ lettuce, tomato, pickle, onion, and remoulade
Grouper \$21 Shrimp \$20 Oyster \$20

Jellyfish Burger grass-fed beef w/ fried green tomato, bacon, crispy onion, stinger sauce, & cheddar w/ lettuce, tomato, pickles, & onion
\$18

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

Chicken Sandwich chicken breast, bacon, provolone, lettuce, onion, tomato and pickles. Prepared either fried, grilled, or blackened
\$16

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 \$18 Chicken \$15

Grouper Reuben fresh grouper w/ sauerkraut, stinger sauce, & swiss cheese, stacked on marble rye bread
\$21

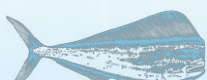
Salmon Blt grilled salmon, on Texas toast, with smoked bacon, crisp lettuce, & ripe tomato
\$17

FRESH CATCH

Locally Sourced
from The Gulf Coast



SALMON
\$30



MAHI
\$28



WAHOO
\$27



GROUPE
\$40



RED SNAPPER
\$40

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

Always Fresh. Never Frozen
Chef Inspected & Hand Cut

CHEF'S FEATURES

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
\$44

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
\$40

LOCAL FAVORITES

Alfredo grilled chicken or Gulf shrimp, crab meat, crawfish tails, over linguine, in creamy alfredo sauce & parmesan w/ fresh focaccia bread
Seafood \$29 Chicken \$23

Shrimp Scampi six grilled Gulf shrimp, lemon butter garlic sauce, blistered tomatoes, over linguine w/ fresh focaccia bread
\$25

Creole Shrimp Stack eight blackened wild caught Gulf Shrimp, risotto cakes, & fried green tomatoes w/ wilted spinach & creole sauce
\$25

Shrimp & Grits ten lightly blackened wild caught Gulf Shrimp, smoked gouda cheese grits, in wilted spinach w/ creole sauce
\$26

Gulf Shrimp Platter twelve wild caught Gulf Shrimp – fried, grilled, or blackened- w/ fries, slaw, and cocktail sauce
\$26

Add | **Oysters +\$9**

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
\$45

Add **Atchafalaya Topper** **\$8**
Add **Crab Gorgonzola Topper** **\$8**
Add **Oscar Topper** **\$8**

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, bacon bits, blue cheese crumble & dressing, balsamic drizzle
\$14

Caesar Salad romaine lettuce, croutons, parmesan cheese, & Caesar dressing
\$12

Proteins Shrimp **\$8** Steak **\$8** Chicken **\$5**
Salmon **\$7** Fried Oysters **\$9**

Dressings Ranch Blue Cheese 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**
White Chocolate Crème Brulee **\$10**
Key Lime Pie **\$8**
Chocolate Cake **\$12**
Turtle Sundae **\$12**

Full Retail Price Menu



All Credit Card
Transactions Are
Subject To A
3.99% Service Fee

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
\$13

Huckleberry Lemonade premium
Huckleberry vodka & lemonade from our
nitrogen tap \$13

Blue Angel

Blue Angel Diamond
frozen cocktail with tequila, blue curacao,
& lemonade \$14

Blue Angel Delta 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 | \$13 22oz
\$7 refill on 22oz

Domestic
Drafts
\$6 16oz | \$12 22oz
\$6 refill on 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!