

RED FISH BLUE FISH

APPETIZERS

NEW ORLEANS STYLE BBQ SHRIMP shrimp sautéed with garlic, shallots, rosemary, crystal hot sauce, cajun butter, and gambino's bread for soaking up all the goodness	\$18	SEAFOOD GUMBO creole gumbo filled with shrimp, oysters, crawfish, topped with rice and green onions	Cup - \$12 Bowl - \$18
PEEL & EAT FRESH GULF SHRIMP	Half Pound - \$16 Full Pound - \$29	BANGIN' SHRIMP fresh gulf shrimp fried and tossed in our signature bangin' sauce	\$18
BLUE FISH FRIES a pile of sidewinder fries covered with our béchamel cheese sauce and topped with cajun sausage, crawfish tails, and green onions	\$18	PORK BELLY BITES maple glazed pork belly with crispy brussels sprouts and candied pecans	\$21
GROUPEL BITES fresh gulf grouper fried and served with our tartar sauce and fresh lemon	\$19	SOUP OF THE DAY	Cup - \$8 Bowl - \$12

OYSTERS

FRESH SHUCKED RAW OYSTERS fresh shucked oysters	Half Dozen - \$14 Full Dozen - \$26	CHAR-GRILLED OYSTERS spiced garlic butter, char-grilled, finished with parmesan on fresh shucked oysters	Half Dozen - \$19 Full Dozen - \$29
CAJUN STYLE cajun compound butter roasted on fresh shucked oysters	Half Dozen - \$19 Full Dozen - \$29	GRILLED BACON & JALAPENO OYSTERS garlic butter, old bay seasoning, char-grilled, finished with bacon and jalapenos on fresh shucked oysters	Half Dozen - \$19 Full Dozen - \$29

ENTREES

STEAK TACOS thinly sliced marinated steak, topped with corn salsa, pickled red onions, and finished with a jalapeno crema	\$18	BACKYARD BURGER 1/2lb blend burger topped with cheddar cheese, lettuce, tomato, onion, and pickle, served on a brioche bun Add Bacon + \$4	\$18
GRILLED TACOS your choice of mahi-mahi or gulf shrimp, cilantro lime slaw, finished with an avocado crema Substitute Grouper + \$6	\$20	CHICKEN BRUSSELS SANDWICH grilled chicken breast topped with swiss cheese, tomato, crispy brussels sprouts, roasted garlic aioli, served on a brioche bun Add Bacon + \$4	\$18
BLACKENED TACOS your choice of mahi-mahi or gulf shrimp, cajun seasoned, red cabbage, topped with a sweet pineapple salsa Substitute Grouper + \$6	\$20	FRIED SHRIMP PO'BOY fried gulf shrimp, shredded lettuce, tomatoes, house remoulade, and served on gambino's bread	\$18
FRIED TACOS your choice of mahi-mahi or gulf shrimp, shredded lettuce, diced tomatoes, and our signature bangin' sauce Substitute Grouper + \$6	\$18	PENNE P'COLA sauteed gulf shrimp, garlic, sundried tomatoes, cajun sausage, parmesan cream, garnished with fresh scallions	\$26
FRESH FISH SANDWICH fresh fish of the day cooked grilled, blackened, or fried, served with lettuce & tomato on a brioche bun, and house remoulade Substitute Grouper + \$6	\$20	GROUPEL PICCATA corn flour dredged grouper, seared, served with mashed potatoes, asparagus, finished with piccata sauce	\$32
FISH & CHIPS fresh local mullet fried in our cajun flour, served with coleslaw, fries, tartar, and fresh lemon Substitute Mahi-Mahi + \$4, Substitute Grouper + \$6	\$25	REDFISH REDFISH blackened redfish served on a bed of jasmine rice, served with asparagus, cajun crawfish cream, garnished with fresh scallions	\$29
SHRIMP & CHIPS jumbo shrimp fried, grilled, or blackened served with coleslaw, fries, cocktail sauce, and fresh lemon	\$24	JAMBALAYA shrimp, crawfish, conecuh sausage, jasmine rice, and a creole tomato gravy	\$28
RIBEYE 14oz ribeye served on a bed of mashed potatoes, honey glazed carrots, topped with our garlic compound butter Add Torched Blue Cheese + \$6	\$35	BBQ RUBBED PORK TENDERLOIN Water Pig BBQ rubbed pork tenderloin served with mashed potatoes, honey glazed carrots, finished with a whole grain mustard cream	\$29

SALADS

WATERMELON FETA SALAD fresh local watermelon, feta cheese, cucumber, red onions, watermelon radish, mixed greens, tossed in a spring onion balsamic vinaigrette, finished with a drizzle of balsamic reduction	\$18
ICEBERG BLUE CHEESE WEDGE fresh iceberg lettuce wedge, hard-boiled egg, radish, cherry heirloom tomatoes, applewood smoked bacon, scallions, finished with a blue cheese dressing	\$16
SOUND SIDE CAESAR honey gem lettuce, parmesan, croutons, smokey bacon, paired with our caesar dressing	\$17
FALL SALAD fresh spring mix, goat cheese, blackberries, red onions, candied pecans, smokey bacon, tossed in a creamy lemon vinaigrette Add Chicken \$8 Mahi-Mahi \$12 Grouper \$16	\$18

YUM BOWL

jasmine rice, grilled asparagus, your choice of our signature yum sauce or cajun crawfish cream	
CHICKEN	\$22
FISH OF THE DAY	\$26
SHRIMP	\$24
GROUPEL	\$32

SIDES

JASMINE RICE	\$6	SIDE SALAD	\$8
MASHED POTATOES	\$8	COLESLAW	\$4
HOUSE SEASONED SIDEWINDER FRIES	\$8	FRESH CUT FRUIT	\$6
ASPARAGUS	\$8	CHIPS & SALSA	\$6
HONEY GLAZED CARROTS	\$8		

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SPECIALTY COCKTAILS

BLUE FISH BUCKET | 16

coconut, mango, and pineapple rums with orange juice, pineapple juice, cranberry juice in a 32 oz bucket

MERMAID WATER | 12

coconut rum, spiced rum and pineapple juice with blue curacao

CHILI MARGARITA | 12

house-infused pineapple and jalapeno tequila with triple sec, sweet and sour mix, salt rim

PENSACOLA SUNSET | 12

blueberry vodka and lemonade with a splash of orange and cranberry juice, drizzle of grenadine

FORT PICKENS LEMONADE | 12

vodka and fresh mint with lemonade

WATERMELON MOJITO | 12

rum, fresh watermelon, mint, lime, simple syrup and soda

SUGAR WHITE SANDS | 12

vodka, lemonade, grapefruit juice and sugar rim

THE BOTANIST | 12

gin, elderflower liqueur, lemon juice, club soda, simple syrup and fresh mint

TROPICAL STORM | 12

dark rum, spiced rum, 151 rum, raspberry and banana liqueur, lime, and pineapple juice

GIN BASIL SMASH | 12

gin, ginger beer, lime, basil and simple syrup

FROZEN DRINKS

BUSHWACKER | 12

rum, coffee liqueur, chocolate liqueur, vanilla ice cream, chocolate syrup

ADD A FLOATER + 3

151 - SKREWBALL - RUMPLE - SHANKY'S

STRAWBERRY DAIQUIRI | 12

PINA COLADA | 12

MIAMI VICE | 12

FROZEN MARGARITA | 12

NON-ALCOHOLIC | 7

BEER & WINE LIST

BEER

SIGNATURE DRAFT 16 OZ

30A BEACH BLONDE (4.6%) - GRAYTON BEER COMPANY	\$8
RIPTIDE AMBER (5.4%) - PENSACOLA BAY BREWERY	\$8
LIL NAPOLEON IPA (6.7%) - PENSACOLA BAY BREWERY	\$8
DOS PILOTOS CERVEZA (4.5%) - PROPS CRAFT BREWERY	\$8
LANDSHARK LAGER (4.6%) - MARGARITAVILLE BREWING CO.	\$8
ORIGINAL PENSACOLA PREMIUM LAGER (3.9%) - PBB	\$8
KETTLE SOUR (4.9%) - GHOST TRAIN BREWING CO.	\$10
HOLY ROLLER HAZY IPA (6.3%) - URBAN SOUTH BREWERY	\$10

WINE

ASK YOUR SERVER ABOUT OUR BOTTLE SELECTION!

SPARKLING WINE/MIMOSA	\$8
ECCO DOMANI PINOT GRIGIO	\$9
CLOS DU BOIS CHARDONNAY	\$9
GALLO CABERNET	\$9
LA MARCA PROSECCO	\$10



CANNED BEER

16OZ

PBR 6	YUENGLING 7
BUDWEISER 7	BLUE MOON 8
BUD LIGHT 7	GUINNESS 8
MICHELOB ULTRA 7	CORONA 8
MILLER LITE 7	MODELO 8
COORS LIGHT 7	

12OZ

CORONA LIGHT 7	RED BULL 5
ANGRY ORCHARD 7	O' DOULS 5
STELLA ARTOIS 7	HIGH NOON SELTZERS
	PEACH, PINEAPPLE, LEMON 6