

Starters

Shrimp n' Grits	9
A Southern Style Classic with Blackened Shrimp, Sausage & our Famous Smoked Gouda Cheese Grits." SOON TO BE FAMOUS"	
Shrimp Cargot	11
In Herb Garlic Butter topped with Smoked Provolone Cheeses, Served with Dipping Bread.	
Crab Cakes	11
A Homemade Recipe Seared to crispy perfection, and served with Our House Dill Dijonnaise.	
House Smoked Fish Spread	8
We smoke our fish and whip it up into a fantastic spread, Using a local St. Augustine recipe.	
Caribbean Plantains, A taste of the islands	5
Lightly fried.	
Sesame Wasabi Ahi Tuna	10
Tuna steak seasoned with wasabi and sesame seeds, and seared To perfection (served rare).	
Blue Mussels	8
Sautéed in White Wine, Butter and Garlic	
Mermaid Wings	9
Choose from either Buffalo or Datil Buffalo	
Conch Fritters	10
Served with Our House Dill Dijonnaise.	

Soups & Salads

Minorcan Clam ChowderCup 4 Bowl.....	6
Made in our kitchen from scratch.	
Soup de JourCup 4 Bowl.....	6
Ask us about our Chefs. Soup of the day	
House Salad	5
Mixed greens, lettuce, tomato, red onion and croutons	
Classic Caesar Salad.	6
Crip romaine, croutons, parmesan, our chef's Caesar dressing	
Wedge Salad.	6
Iceberg lettuce, tomato, red onion, crispy bacon, croutons, And our own bleu cheese dressing	
Mermaid Delight Salad.	8
Fresh spinach, mandarin oranges, crumbled feta cheese, and Raspberry vinaigrette dressing.	
Soup and Salad	11
With a House or Caesar salad	

*DRESSINGS- House-Island Mango Vinaigrette, Bleu cheese, Honey mustard, 1000 island, Ranch, Italian Vinaigrette

Add Grilled Chicken.....4 Add Blackened Shrimp.....6

Crepes

The Marley	8
Scrambled eggs with smoked ham topped with Hollandaise sauce.	
Cap'n Nemo	10
Atlantic smoked salmon with capers and our white wine Mornay sauce	
Garden Medley	9
Seasonal squash, sautéed peppers, mushrooms, and oven roasted tomatoes in our fresh basil oil	
Ruby Red	9
Our Special Chocolate Crepe with Sweet Strawberries, whipped cream, and white chocolate sauce.	
Coconut Mango	9
Freshly sliced mango and bits of shredded coconut, topped with coconut cream and coconut brown sugar	
Coco Beach	9
Our special chocolate crepe served with vanilla ice cream over chocolate sauce.	
Banana Split	8
Sweet strawberries in syrup, fresh bananas with vanilla ice cream, raspberry and chocolate sauce.	
Carmella Apple	8
Warm cinnamon apples wrapped in a crepe topped with caramel sauce and powdered sugar	
Nutella Banana	8
Fresh ripe bananas, and hazelnut Nutella. Yummy!	

Add caramelized onions, sautéed mushrooms tomato, squash, spinach, feta cheese, smoked Gouda, cheddar, \$1.50 per item
Add bacon, ham, turkey, roast beef 2.50, smoke salmon 3.99, fried egg on top of any crepe 1.50. Salmon, \$3.99 fried egg on top any crepe 1.50

Hot Sandwiches

The Famous Reuben	9
Seasoned Angus Corned Beef, Sauerkraut, Swiss, Thousand Island	
Island Chicken	8
Grilled with Caribbean Sauce, Caramelized Onions and Smoked Provolone	
Sirloin Steak Sandwich	9
Chargrilled Sirloin Steak (5oz) with mayo and lettuce Served on a Kaiser roll.	
The Cuban	9
House Roasted Pork, Ham, Mustard, Pickles, Swiss cheese, Pressed to perfection on Cuban Bread	
Old Town Burger	10
Chargrilled with caramelized onions, Smoked Provolone, Lettuce, Tomato, on a Toasted Kaiser Roll	
Mahi Fish Sandwich	9
Grilled, Blackened or Fried with Lettuce, Tomato, and House made Tartar Sauce. Served on a Toasted Kaiser Roll.	
Italian Sausage	9
Grilled w/ Peppers & Onions. Served on a Toasted Hoagie Roll.	
Classic Philly	9
Grilled Sirloin, Onions, Peppers, Swiss cheese, Hoagie Roll	

Pita Pockets

Fresh Baked Pita Pocket Bread, Lettuce, Tomato,
Mayo, Swiss cheese and House Dressing

The Club	7
Deli Turkey, Ham, Roast Beef and Bacon	
Roast Beef	7
Fresh homemade style Oven Roasted Beef	
Chicken Salad	7.5
A Local Favorite	
Turkey	7
Deli Thin Sliced and Slightly Smoked	
Ham	7
Honey Cured.	
Fish	7.5
Fresh Grilled Mahi, & a Caribbean Mango Slaw Dressing	

Served with Chips and Pickle Spear, Add Fries for 2.00

Dinner Entrees

Chicken

Jamaica Jerk Chicken	15
One half Chicken marinated in our Jerk season, Char Grilled to Perfection. Served with Coconut Rice and Black Beans.	
Oven Roasted Herb Chicken	14
One-Half Herb Roasted Chicken with Mashed Potatoes and Southern Green Beans	
Chicken Filet Plate	12
Lightly fried Southern Style with French Fries and Cole Slaw	
Chicken and Yellow Rice	13
This Traditional Dish combines Seasoned Boneless Chicken, Yellow Rice, peppers and a blend of Savory Spices Served with our House Salad	

Seafood

St. Augustine Fried Shrimp... Famous for a reason	
9 Shrimp	12
Dozen	16
Lightly fried in a Old Town Recipe with French Fries, Hush Puppies & Cole Slaw.	
Sautéed Shrimp Pasta	15
Fettuccini Pasta with Peppers, Onions and Mushrooms, topped with our House Mornay Sauce. Served with a House Salad	
Seared Ahi Tuna	15
Delectable Tuna Steak rubbed in Bold Spices topped with Sesame and Wasabi and served Rare with Coconut Rice, Black Beans and House Salad	
Fish and Chips	12
Light and Flaky, Served with French Fries, Hush Puppies and Cole	

Steak

Harwood cooked on our unique wood-burning grill for a taste that you will be back for. Served with Baked Potato and House Salad

- NY Strip 12 oz.....21 Rib Eye 12 oz.....20
- T-Bone 12 oz.....21

Specialties

- Grilled Pork Chops (2)**.....16
Hardwood Grilled, Served with Mashed Potatoes, Baked Beans and Fruit Chutney
- Short Smoked Salmon**.....20
Seasoned, Quickly Smoked, and finished on the Grill. Served with Mashed Potatoes and Cole Slaw
- BBQ Baby Back Ribs**.....20
Marinated, Harwood Smoked " Fall Off The Bone" with Baked Beans & French Fries
- Oak Plank Mahi Mahi**.....14
Mahi-Mahi Marinated with Dijonnaise Sauce & Baked with a Savory Breadcrumb Crust on an Oak Plank
Served with Gouda Grits and Cole Slaw
- Char-Grilled Chicken Kabobs**.....14
Our Signature Kabobs with fresh Bell Pepper, Onion, Pineapple, Served over Coconut Rice with Black Beans
- Chicken 'n Waffles**.....13
A Southern Favorite! Two boneless filets served with Syrup and Butter.

Sea Wee's Menu

10 and under

- Cheeseburger**.....6
With American Cheese
- Chicken Strips**.....6
White Breast Chicken, fried in a Southern Style batter
- Hot Dog**.....5
All beef served on a fresh bun
- Grilled Cheese**.....5
Grilled to perfection.
- Fried Shrimp**.....8
Lightly fried
Served with Fries or Tropical Fruit Cup

Sea Sides

3.00 ea.

- Coconut Rice & Black Beans
- Garlic Red or Jalapeno Mashed Potatoes
- Smoked Gouda Grits
- Side Salad
- Smokehouse Baked Beans
- Southern Green Beans
- Cole Slaw
- Vegetable of the Day (Seasonal)