

APPETIZERS

Coconut Shrimp

A delicious blend of fried shrimp, coated in crunchy coconut flakes. Served with a side of sweet chili sauce.

Firecracker Shrimp

Crispy, hand battered Gulf shrimp tossed in our signature smoky chipotle aioli for the perfect balance of heat and flavor.

Crispy Calamari

Lightly battered and fried to golden perfection, served with sweet chili sauce for a delicious kick.

Southern Tuna Dip

Smoked fish dip served with tortilla chips.

Crispy Fried Pickles

Crunchy dill pickles, battered and fried, served with our home made ranch dressing.

Peel & Eat Shrimp*

One pound of wild caught Gulf shrimp, boiled in Old Bay seasoning, served with butter and tangy cocktail sauce.

The Catch Wings

A full pound of jumbo wings served with celery and tossed in your choice of BBQ sauce, buffalo sauce, or dry rub.

GULF COAST BOIL*

Maine Lobster Tail Boil

Two large Maine lobster tails, corn, red potatoes, and Conecuh sausage, finished with Old Bay garlic butter.

Grand Gulf Seafood Boil

Crab legs, Gulf shrimp, mussels, sweet corn, red potatoes, and Conecuh sausage, all poached in a low boil and finished with Old Bay garlic butter.

Snow Crab Legs

A full pound of delicious crab leg clusters, sweet corn, and red potatoes, all prepared in a low boil and finished with Old Bay garlic butter.

Gulf Shrimp Boil

A full pound of wild caught Gulf shrimp, sweet corn, red potatoes, and Conecuh sausage, all in a low boil and finished with Old Bay garlic butter.

HANDHELDS

Served with a side of French fries.

Surf & Turf Burger*

Two juicy burger patties stacked with cheese, grilled Gulf shrimp, lettuce, tomato, onion, and pickle, drizzled with our house Creole crawfish cream sauce.

Crispy Grouper Sandwich

Hand breaded fried grouper on a toasted brioche bun with lettuce, tomato, onion, dill pickle, and garlic aioli.

Coastal Crab Cake Sandwich

One grilled crab cake served on a brioche bun with lettuce, tomato, onion, pickle, and house made aioli.

Classic Bayou Po' Boy

Served on a toasted hoagie with house made aioli, crisp lettuce, and ripe tomatoes.

Chicken | Shrimp

The Catch Classic Burger*

A classic single patty burger with cheese, lettuce, tomato, onion, and pickle on a toasted bun.

Double Stack Burger

Lobster & Shrimp Roll

Seasoned Premium lobster meat and shrimp, tossed in our house made garlic aioli, served cold on a hoagie roll. Topped with Old Bay and green onions.

ENTREES



Creole Redfish Delight

Blackened redfish served over fluffy rice, topped with our signature Creole crawfish cream sauce, with a side of garlic butter broccoli.

Ribeye Dinner

oz Ribeye seasoned and grilled to your temp. Served with fresh, sauteed green beans and new potatoes. *Lobster tail*

Bayou Crawfish Pasta

Creamy fettuccine pasta tossed in our house made Creole crawfish sauce, topped with grilled shrimp. Served with garlic bread.

Southern Shrimp & Grits

Grilled shrimp served over creamy cheese grits and drizzled with our signature Creole crawfish cream sauce. Served with garlic bread.

Garlic Butter Lobster

Two large Maine Lobster tails, lightly fried and topped with garlic butter and fresh herbs, served with mashed potatoes and seasonal vegetables.

Caribbean Salmon*

Grilled and glazed salmon over fluffy rice, served with freshly made pineapple pico.

Crispy Crab Cakes

Our two perfectly seared crab cakes served with rice, broccoli, and drizzled with house made aioli.

Gulf Shrimp Platter

Gulf shrimp fried to golden perfection served with French fries, fresh coleslaw, and garnished with hushpuppies and fried okra.

Southern Chicken Tenders

Marinaded chicken tenders, hand battered and fried, served with French fries and coleslaw.

Fried Seafood Combo Platter

A mix of crisp fish, calamari, crab cake, Gulf shrimp and fresh coleslaw, served with French fries, hush puppies, okra, tartar, and cocktail sauce.

Fish Platter

Fried redfish served with French fries, fresh coleslaw, hush puppies, okra, and tartar sauce.

Fresh Catch*

Ask your server for details.

Island Coconut Shrimp

Crunchy fried shrimp, coated in coconut flakes on a bed of rice, broccoli and our house pineapple pico with a side of sweet chili sauce.

Classic Fish & Grits

Blackened grouper over a bed of creamy cheddar cheese grits, smothered in our rich Creole crawfish cream sauce. Served with garlic bread.

SALADS

Gulf Coast Coconut Shrimp Salad

Crunchy fried shrimp coated in coconut flakes, lettuce blend, and cucumbers, tossed in vinaigrette dressing and topped with fresh pineapple pico.

Garden Fresh House Salad

Lettuce blend, diced tomatoes, cucumbers, shredded cheese, and croutons.

Chicken | Shrimp | Salmon | Grouper

Calamari | Lobster tail | Fresh catch

Classic Caesar Salad

Crispy romaine lettuce tossed with Caesar dressing topped with house made croutons and Parmesan cheese.

Chicken | Shrimp | Salmon | Grouper

Calamari | Lobster tail | Fresh catch

Before placing your order, please inform the server if you or a person in your party has a food allergy. *Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters, or eggs may increase your risk of foodborne illness. We want to offer our customers the best value possible and keep prices as low as possible. We provide % cash discount on all purchases made with cash. This allows us to offset rising processing costs while passing the savings directly to our valued guests. When you choose to pay with cash, you automatically enjoy this discount no extra steps needed! ..

SIDES

- Side Salad**
- Corn on the Cob**
- New Potatoes & Garlic Butter**
- Fried Okra**
- Hush Puppies**
- Cheese Grits**
- Coleslaw**
- Green Beans**
- Mashed Potatoes**
- French Fries**
- Fluffy rice**
- Broccoli**

KIDS*

Served with fries or Green Beans

- Kid's Chicken Tenders**
- Kid's Cheeseburger**
- Buttered Noodles**
- Virgin Strawberry Daiquiri**

- Kid's Shrimp**
- Kid's Fish**
- Virgin Piña Colada**

DESSERT

Key lime Pie

A creamy, tangy key lime filling in a buttery graham cracker crust.



BAR DRINKS

Blue Long Island

Our signature cocktail with a beachy flare. A Long Island that you're SHORE to love! Vodka, rum, tequila, and gin. Shaken with pineapple and orange juice, topped with Sprite, and garnished with a lemon wedge.

Kickin' Grapefruit Margarita

Altos Tequila muddled with lime, jalapenos, lime juice, simple syrup, and grapefruit juice. Topped with soda water. Choice of Tajin or salted rim. This cocktail is sure to wake you up and get you ready for a day in the sand or a night out!

Seas the Day Mule

A beach mule! Absolute vodka, lime juice, and Blue Curaçao are shaken, then topped with ginger beer and a lime.

Mermaids Kiss Cherry Vodka

Absolute Vodka, sweet and sour mix shaken with muddled cherries and grenadine. Topped with soda water and a cherry. Add Tajin or salt to the rim. Mermaid approved!

Coastal Cucumber Basil

This refreshing and tasty drink is made with Beefeaters Gin, lime juice, and simple syrup. Muddled with fresh basil and cucumber. Shaken and topped tonic water and a lime. The perfect beach day refresher!

Malibu Coconut Mojito

Malibu Rum, fresh muddled mint, and lime. Topped with soda water and a lime. Island life doesn't get better than this!

Gulf Tequila Sunrise

Corazon Blanco Tequila layered with pineapple juice, Blue Curaçao, a splash of grenadine with a cherry. This cocktail gives a Tequila Sunrise a run for its money!

The Captains Lemonade

Walk the plank if you don't like this! Jim Beam, triple sec, lemon juice, simple syrup shaken and topped with soda water. Add Tajin to the rim and garnish it with a lemon wedge.

Rip Tide

Calm the tides with this beauty. Cruzan Light and Dark Rum shaken with pineapple, orange, grapefruit juice, and muddled cherries. Topped with ginger beer and a cherry.

House Margarita

House margarita made with Altos Tequila.

FROZEN DRINKS

Strawberry Daquiri

Malibu Coconut Rum and strawberry puree perfectly mixed and frozen!

Piña Colada

Malibu Coconut Rum mixed and frozen with our delicious and creamy piña Colada mix. A beach day must!

Miami Vice

A frozen swirl of creamy piña colada and bold strawberry daiquiri.

BEER

Domestic

Michelob Ultra

Miller Lite

Coors Lite

Blue Moon

Import

Modelo

Corona

Craft

Sierra Navda Hazy Little Thing IPA

WINE

Red Wine

White Wine

SELTZER

White Claw (Black Cherry / Lime)