

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.

GULF COAST BOILS*



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.

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.

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.
Make it double for

Maine Lobster Tail Boil

Two large Maine lobster tails, corn, red potatoes, and Conecuh sausage, 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.
Add bacon for

Crispy Grouper Sandwich

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

Crab Cake BLT

One grilled crab cake, crispy bacon, lettuce and tomato, topped with our house-made aioli and then stacked on a toasted Brioche bun with a pickle.

Classic Bayou Po' Boy

Served on a toasted hoagie with house-made aioli, crisp lettuce, and ripe tomatoes.
Chicken | Shrimp
Make it firecracker for an additional

The Catch Classic Burger*

A classic single patty burger with cheese, lettuce, tomato, onion, and pickle on a toasted bun.
Double Stack Burger
Add bacon for

ENTREES



Fresh Catch*

Ask your server for details.

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.

Bayou Crawfish Pasta

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

Garlic Butter Lobster

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



Creole Snapper Delight

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

Chefs Cut Steak

Our Chefs cut choice of steak, seasoned and grilled to your temp. Served with sauteed veg of the day and seasoned new potatoes.

Southern Shrimp & Grits

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

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

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

Fish Platter

Crispy fried fish served with French fries, fresh coleslaw, hush puppies, okra, and tartar sauce.

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

The Catch Crispy Chicken Salad

Our Tuscan lettuce blends with chopped bacon, diced tomatoes, shredded carrots, cheese, cucumber slices topped with hand battered and crispy fried chicken. Served with our house-made Ranch.

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. -11 | 11.33-
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 offer 3% 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

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

KIDS

Served with fries or Veg of the day

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.

BEER

Domestic-

Miller Lite

Coors Lite

Blue Moon

Kona

Michelob Ultra

Yuengling

Little Smack IPA

Import-

Modelo

SELTZER

High Noon Peach / Pineapple

WINE

pricing also available by bottle

House Red

House White

House Chardonay

House Sauvignon Blanc

Cabernet

Oyster Bay Sauvignon Blanc

Oyster Bay Chardonnay

Francis Cappola Prosecco

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.

Spicy Paloma

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

Mermaids Kiss Cherry Vodka

Absolute Vodka, sweet and sour mix shaken with muddled cherries and grenadine. Topped with soda water and a cherry. Mermaid approved!

Coastal Cucumber Basil

This refreshing and tasty drink is made with Beekeepers 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!

Rip Tide

Calm the tides with this beauty! Coconut Malibu Rum, blue curacao, peach schnapps and pineapple juice.

Top Shelf Captains Margarita

Jose Cuervo Tradicional Cristalino Tequila, fresh lime juice, simple syrup and Gran Gala liqueur. Just what the captain ordered!

High Noon Wave

Vodka and your choice of High Noon seltzer flavor - Mixed together for an afternoon of fun!

House Margarita

Altos tequila, lime juice, simple syrup. Easy peezy, lime and squeezey!

The Catch Mule

Absolute Vodka, fresh squeezed lime juice, simple syrup and topped with ginger beer.

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.

