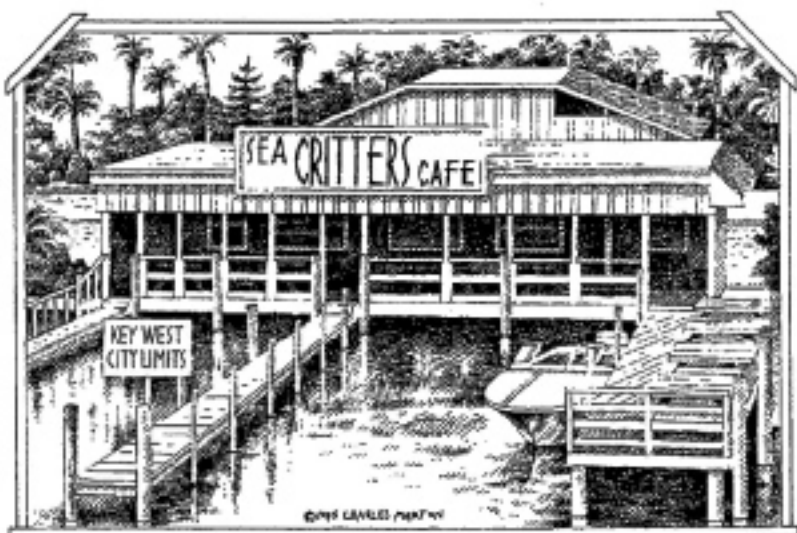


"Enjoy Our Fresh Squeezed Margaritas"

COME FOR OUR DAILY HAPPY HOUR 3 TO 6



Ask us about
Hosting your next Party
or Special Event

- Corporate Gatherings
- Rehearsal Dinners
- Birthdays

Decksides, Dockside or Inside



Sea Critters Cafe
(727) 360-3706

HOURS
11:30 to 9:00 Sun thru Thu
11:30 to 10:00 Fri and Sat
www.seacritterscafe.com
info@seacritterscafe.com

2007 Pass-a-Grille Way,
St. Pete Beach, Florida 33706

Half a mile South of the Don Cesar Resort
Boaters - Depart the ICW at Marker 11 and favor
the left bank North to the Vina Del Mar Bridge

NEW
Dockside
Bar

Fresh
Squeezed
Margaritas



House
Smoked
Ribs

Fresh
Fish
Daily

"Dine Decksides, Dockside or Inside"

PASS-A-GRILLE, FLORIDA

Appetizers

Crab Cake
Lightly grilled traditional Blue Crab Cake served with a garlic key lime aioli 8.49

Smoked Fish Dip
A Sea Critters Cafe Specialty - our own house-smoked fresh fish blended with minced vegetables, herbs and spices and served with premium crackers 8.29

Calamari
Marinated for tenderness, tossed with our signature breading mixture, fried and served with sweet chili sauce 7.99

Conch Fritters
Traditional Bahamian-style packed with white Conch fillet and fresh vegetables, served with raspberry pepper sauce 7.99

Clam Strips
Tasty, tender super-sized clam strips breaded & deep fried, served with cocktail sauce 7.99

Grouper Nuggets
Fresh cut, breaded & deep fried, served with tartar sauce 8.99

Crunchy Fried Shrimp
Rolled in our signature Crunchy Almond Crust and served with spicy cocktail sauce 8.29

Chicken Quesadilla
Char-grilled chicken breast, green peppers, onions, Jack and cheddar cheeses and roasted chilies served with salsa fresca 8.29

Onion Rings
Lightly spiced and breaded, deep-fried and served with our chipotle ranch sauce for dipping 6.99

Spinach Artichoke Dip
Artichoke hearts, spinach & five cheeses served hot with grilled pita wedges 8.29

U-Peel Shrimp
Served hot or cold with cocktail sauce 1lb 8.29 1lb 15.99

Salads

Trend Setter Chopped Salad
Mixed greens with marinated artichoke hearts, baby corn, olives, celery, tomatoes, hearts of palm, onions, red and green bell peppers, grated Jack and cheddar cheeses tossed with our sundried tomato vinaigrette 9.99

Greek Salad
Mixed greens with tomatoes, cucumbers, red onions, feta cheese, pepperoncini, stuffed grape leaves and kalamata olives 8.99

Classic Caesar Salad
Fresh romaine tossed with our homemade Caesar dressing and garlic herb croutons, topped with Parmesan cheese 7.99

Sea Critters House Salad
Mixed greens topped with cucumber, red onion, tomatoes, and carrots, served with our sundried tomato vinaigrette. Crumbled feta cheese and sunflower seeds on request 6.99

3 in 1 Salad
Generous portions of each of our specialty Lobster, Crab, and Island Chicken salads, served over mixed greens with sliced beefsteak tomatoes drizzled with our sundried tomato vinaigrette 16.99

With each of the Salads below you can add:
Grilled or Blackened Shrimp 5.49 - Grilled or Blackened Chicken Breast 4.99
Grilled or Blackened Grouper 8.99

House Specialties

Today's Fresh Catch
Your choice from today's selection of fresh fish prepared as you like: Market Price
Char-grilled Blackened
Fried Grilled
Jerked Crunchy Almond Crusted
for only 99¢ more...
Pan Sautéed with your choice of:
Key Lime Butter Sauce
Parmesan Garlic Cream Sauce
Mediterranean Sauce: tomatoes, garlic, capers, fresh basil, black olives and white wine

Chicken Breast Dinner
Two tender breasts prepared as you like 14.99

Lobster Pasta
Tender chunks of slipper lobster tail, fresh spinach and tomatoes sautéed in olive oil, seafood bouillon & white wine, served over angel hair pasta dusted with parmesan 19.99

Risotto Scallops Rockefeller
Jumbo sea scallops sautéed with fresh spinach, garlic, bacon, and Anisette, enveloped in a fennel, cream, parmesan risotto 18.99

All Pasta & Rice Dishes include Warm Bread with Caribbean Butter.
Add house salad or cup of soup of the day for only 1.49

Crab Cakes
Our traditional Blue Crab Cakes served golden brown with a key lime aioli 18.99

House Smoked Ribs
Danish baby back ribs, marinated in Southern Comfort, deep rubbed with our proprietary herbs and spice mixture and smoked in-house over cherry wood and mopped with our special Cherry Barbecue Sauce 13.99 14.99

New York Strip
Hand cut 10 oz. strip chargrilled to order any way you like 19.99

Seafood Pasta
Jumbo scallops, shrimp, fresh fish & squid over pasta with marinara sauce 19.99

Jambalaya
Spicy Andouille sausage, chicken breast & shrimp sautéed with olive oil, garlic, peppers & onions, finished with our own creole sauce, served over rice 16.99

Fried Seafood Platters

Fried Platters include Creamy Cole Slaw and thick cut Steak Fries.

Fish & Chips
Fresh cod filets, beer battered, deep fried and served with tartar sauce and malt vinegar 14.99

Sea Critters Combo Platter
Beer battered grouper, crab cake, conch fritters, crunchy shrimp, scallops & onion rings served with a selection of our sauces for dipping 23.99

Crunchy Fried Shrimp
Crunchy almond crusted, fried golden brown and served with our spicy cocktail sauce 17.99

Sea Scallops
Jumbo sea scallops lightly breaded, fried golden brown and served with our tartar sauce 18.99

With any Entrées above you can add:
Crab Cake 6.99 - Crunchy Almond Shrimp 5.99 - Fried Large Sea Scallops 7.99
Add house salad or cup of soup of the day for only 1.49

Desserts

Homemade Key Lime Pie 4.99
Ice Cream 1 Scoop 2.29 2 Scoops 3.99

Homemade Brownie à la Mode 5.99
Cheesecake 5.99

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