



# SIGNATURE DRINKS & DAIQUIRIS

Souvenir Cup For Any Signature Drink/Daiquiris \$2

### Category 5 Hurricane

This Drink will Blow you away! We take Light Rum, Gold Rum, Spiced Rum, Dark Rum and 151 Rum and mix it with Orange Juice, Pineapple Juice and Grenadine.  
\$14 / Refill \$12

### Grand Margarita

Tequila, Triple Sec, Lime Juice, Sour Mix, Orange Juice, Grand Marnier  
\$12

### Damn The Weather

Vodka, Raspberry Liqueur, Pineapple Juice, Cranberry Juice  
\$10

### The Hammer

Spiced Rum, Light Rum, Pineapple Juice, Orange Juice, Grenadine  
\$10

### Strawberry Lemonade

Strawberry Vodka, Pink Lemonade  
\$10

### Florida Sunset

Light Rum, Coconut Rum, Melon Liqueur & 151 Mixed with Pineapple  
\$10

### Pina Colada

Coconut Rum, Pineapple Juice, Coconut Puree  
\$10

### Strawberry

Citrus Rum, Sprite, Strawberry Puree  
\$10

### Mango

Citrus Rum, Sprite, Mango Puree  
\$10

### Frozen Margarita

Tequila, Triple Sec, Lime Juice, Margarita Mix  
\$10

## APPETIZERS

**Fried Pickles** \$8  
Served with Ranch

**Shrimp Queso** \$10  
Blackened Shrimp, Jalapenos, Blended Cheeses with Tortilla Chips

**Chicken Nachos** \$13  
Grilled Chicken, Queso, Pico de Gallo, Jalapenos and Lime Sour Cream (Queso is made with Seafood Base)

**Boom Boom Shrimp** \$10  
Shrimp Battered & Fried, tossed in a Sweet Chili Sauce

**Crab Cakes** \$12  
Served Over Shredded Cabbage & Drizzled w/ Remoulade Sauce

**Smoked Yellowfin Tuna Dip** \$11  
Florida Favorite

**Shrimp Cocktail** \$10  
Jumbo Gulf Shrimp, Chilled and served w/ Cocktail Sauce

## BOILED SEAFOOD

Served with Boiled Potatoes and Corn on the Cob

**Peel & Eat Shrimp** \$25

**Snow Crab Clusters** \$28

**1 Lb Lobster** \$39

**Back Bay Platter** \$39  
Shrimp & Snow Crab

**Bucket For One** \$89  
Shrimp, Snow Crab, Mussels, Clams, Sausage, 1 Lb Lobster

\*\*\*Make it a Bucket For Two, Add 1 Lb Lobster\*\*\*

## SIDES

**Waffle Fries** \$3

**Corn on the Cob** \$3

**Boiled Potatoes** \$3

**Cole Slaw** \$2

## OYSTERS

\*\*\*Consumer Advisory\*\*\*

There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, contact a physician.

<b>Raw</b>	
Served w/ Saltines, Lemons, Cocktail Sauce, Horseradish	
<b>Half Dozen</b>	\$10
<b>Dozen</b>	\$16
<b>Chargrilled with a Garlic Parmesan Butter</b>	
<b>Half Dozen</b>	\$12
<b>Dozen</b>	\$20

## SOUPS & SALADS

**Chicken & Sausage Gumbo** \$8

**Entrée House Salad** \$8  
Spring Mix, Tomatoes, Onions, Carrots, Croutons, Choice of Dressing: Ranch, Bleu Cheese or Italian Vinaigrette  
{ Add: Chicken..\$5, Fish..\$6, Popcorn Shrimp..\$6, Oysters..\$8, Blackened Grouper..\$8

**Petite House Salad** \$5  
Spring Mix, Tomatoes, Onions, Carrots, Croutons, Choice of Dressing: Ranch, Bleu Cheese or Italian Vinaigrette

**Wedge Salad** \$10  
Crisp Cool Wedge of Iceberg Lettuce, Tomatoes, Maytag Bleu Cheese Crumbles, Bacon and Bleu Cheese Dressing

## FRIED BASKETS

Served with Waffle Fries & Coleslaw

**Popcorn Shrimp** \$18

**Catfish** \$16

**Popcorn Shrimp & Catfish** \$20

**Popcorn Shrimp & Oyster** \$22

**Crab Cake** \$20

**Chicken Finger** \$16

**Taste of the Sea** \$28  
Popcorn Shrimp, Oysters, Catfish and Crab Cake





## SANDWICHES

**Mahi-Mahi** \$15

Split Top Bun, Served Open Face w/ Shredded Cabbage, Tomato, Pickles, Onion, w/ Waffle Fries. Topped with Choice of Sauce: Coastal, Caribbean or Cajun

**Chicken** \$13

Split Top Bun, Served Open Face w/ Shredded Cabbage, Tomato, Pickles, Onion, w/ Waffle Fries. Topped with Choice of Sauce: Coastal, Caribbean or Cajun Add Bacon \$2

**Blackened Grouper** \$15

Split Top Bun, Served Open Face w/ Shredded Cabbage, Tomato, Pickles, Onion, w/ Waffle Fries. Topped with Choice of Sauce: Coastal, Caribbean or Cajun

**Pig On The Bay** \$14

Slow Roasted Pulled Pork, Sliced Honey Ham, Provolone Cheese & Pickles. Served on a 8" Pressed Cuban Bread Loaf with Mayo & Mustard. Served with Waffle Fries

## PO-BOYS

Served On French Bread, Dressed w/ Shredded Cabbage, Tomato, Pickles w/ Waffle Fries

**Fried Popcorn Shrimp** \$14

**Fried Catfish** \$13

**Fried Oyster** \$18

**Crab Cake** \$13

## BURGERS

All Burgers are a Half Pound Blend of Brisket, Short Rib and Chuck served open face on a split top bun w/ Shredded Cabbage, Tomato, Pickles, Onions w/ Waffle Fries

Add Bacon.....\$2

**Hamburger** \$11

**Cheeseburger** \$12

American Cheese, Cheddar Cheese

**Black & Bleu Burger** \$13

Crumbled Bleu Cheese

**Smokehouse Burger** \$14

Cheddar Cheese, Bacon and Barbeque Sauce

## TACOS

Dressed With Shredded Cabbage, Pico de Gallo, Lime Sour Cream & Chipotle Aioli, Served w/ Chips & Salsa

**Blackened Grouper** \$16

**Fried Shrimp** \$14

**Fried Fish** \$13

**Fried Chicken** \$12

## DESSERTS

**Florida Key Lime Pie** \$6

**Fried Bread Pudding Bites** \$7

## BEVERAGES

**Coke, Diet Coke, Sprite, Dr. Pepper,** \$3

**Barq's Root Beer, Fanta Orange,**

**Pink Lemonade, Ice Tea**

**Bottled Water** \$1

## BEER LIST

Domestic

**Bud / Bud Light / Michelob Ultra** \$4.50

**Yuengling / Coors Light / Miller**

**Lite**

Import

**Corona / Corona Light / Red Stripe** \$5.50

**Stella Artois**

Craft

**Samuel Adams Rebel IPA / Blue Moon** \$5.50

**/ 30ABeach Blonde / Sweet**

**Water 420**

Wine By The Glass

**Chardonnay Pinot Grigio** \$8

**Cabernet Pinot Noir**

\*\*\*\*\*Consumer Information\*\*\*\*\*

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.

\$5.00 Plate Share Charge

A 20% Service Charge will be added to checks for parties of 5 or more.

All sales are subject to 7% Florida sales tax and 2% resort fee.

We accept Visa, MasterCard, American Express and Discover.

No Personal Checks.

No more than two forms of payment per table.

Entire party must be present to be seated.

Parties of 10 or more will be seated at multiple tables.

All Unsigned tabs are subject to an automatic 20% Service Charge.

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