

## LET'S GET THIS PARTY STARTED

**Fried Pickles** 13  
Served with Ranch

**Hushpuppies** 12  
Served with Hammer Sauce

**Boom Boom Shrimp** 17  
Fried tossed in a Sweet Chili Sauce

**Boneless Buffalo Chicken Bites** 16  
Tossed in Hot Sauce and served with Ranch.

**Florida Gator Nest** 18  
Fried Gator Nuggets, nestled in a bed of fries drizzled with Remoulade Sauce

**French Fry Basket** 8

**Pimento Cheese Dip** 15

**Chicken & Sausage Gumbo** 12

## RABBIT FOOD

**House Salad** 13  
Spring mix, tomatoes, onions, carrots, croutons. Choice of Dressing: Ranch, Bleu Cheese, or Italian Vinaigrette

**Wedge Salad** 15  
Iceberg lettuce wedge, tomatoes, bacon, Bleu cheese crumbles, and bleu cheese dressing

### Add a Protein to Salad:

Grilled Chicken 10  
Grilled Fish 10  
Popcorn Shrimp 10

## AWE SHUCKS

**Char-Grilled Oysters\***  
Half Dozen- MKT or Dozen- MKT

\*\*\*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 eat oysters fully cooked. If unsure of your risk, contact a physician.\*\*\*

## BOILED SEAFOOD

Our Boiled seafood is always rolling and served with boiled potatoes and corn on the cob. Shrimp are served with cocktail sauce, and snow crab are served with drawn butter.

**Peel & Eat Shrimp** 32

**Snow Crab Clusters** MKT

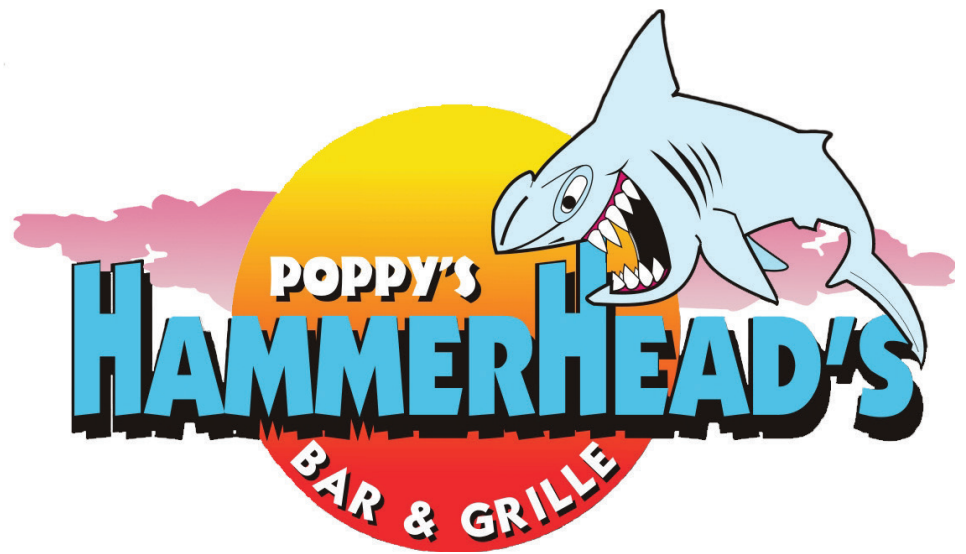
**Back Bay Combo** MKT

## FRIED SEAFOOD BASKETS

Served with french fries & coleslaw.

**Chicken** 20  
**Shrimp** 25  
**Fish** 25

**Buffalo Chicken** 23  
**Shrimp & Fish** 25



## HANDHELD FAVORITES

Brioche bun, served open with shredded cabbage, tomato, pickles, & onion. All served with french fries.

**Grilled Mahi Mahi** 23  
Topped with Coastal Sauce

**Grilled Chicken** 20

**Blackened Grouper** 25  
Topped with Coastal Sauce

**Hamburger\*** 16  
Prepared to medium well temperature.

**Cheeseburger\*** 18  
Prepared to medium well temperature.

**Bacon Cheeseburger\*** 20  
Prepared to medium well temperature.

**Pimento Cheese Burger\*** 20  
Prepared to medium well temperature.

## LET'S TACO ABOUT IT

Dressed with shredded cabbage, pico de gallo, & lime sour cream. All served with our Hammered Coleslaw.

**Blackened Grouper** 24

**Fried Fish** 20

**Grilled Shrimp** 24

**Popcorn Shrimp** 24



**What's better than Tequila with Tacos...  
Ask your server about our Margarita flight!**

## THE FINISHING TOUCH

**Key Lime Torte** 12

**Chocolate Peanut Butter Explosion** 12

\$5 PLATE SHARE CHARGE

A 20% SERVICE CHARGE WILL BE ADDED TO CHECKS OF 5 OR MORE.

2% RESORT FEE.

NO MORE THAN 3 FORMS OF PAYMENT PER TABLE.

ONLY EMV CHIPPED CREDIT CARDS ACCEPTED.

PARTIES OF 12 OR MORE WILL BE SEATED AT MULTIPLE TABLES.  
THE ENTIRE PARTY MUST BE PRESENT TO BE SEATED.

ALL UNSIGNED TABLES ARE SUBJECT TO A 20% SERVICE CHARGE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



## SIGNATURE DRINKS

### It's Hammer Time 15

Wicked Dolphin Spiced Rum, Wicked Dolphin Light Rum, Fresh Pineapple Juice, Orange Juice, and a Grenadine Floater

### Bayside Sunset 15

Wicked Dolphin Coconut Rum, Skyy Strawberry vodka, peach liqueur, fresh pineapple, orange juice and a grenadine Floater

### Watermelon Mule 14

Skyy watermelon Vodka, fresh lime juice, ginger beer, and a splash of soda.

### Strawberry Mojito 15

Freshly muddled strawberries, limes and mint, Wicked Dolphin Light Rum, house made mint simple syrup, fresh lime juice, topped soda.

### The Grand Margarita 16

Corazon Reposado Tequila, triple Sec, fresh lime juice, sour mix, and a Gran Gala floater. Salt rimmed.

### Call Me Old Fashion 14

Muddled Orange slice, Bordeaux cherry, Uncle Nearest 1884, house made simple syrup, and two dashes of Peychaud's bitters.

### Feeling Boujee 14

Mc Queen and Violet Fog Gin, lavender simple syrup, fresh lemon juice shaken well, and with Sparking Rose. Garnish with lemon twist.

### The Black Sheep of the Family 16

Black Sheep Reposado tequila, fresh lime juice, pink grapefruit juice, splash of basil simple syrup; served over ice with a salted rim.

### Bad & Boozy 15

Uncle Nearest 1884, Herring Cherry Liqueur, and Sweet Vermouth served with a Bordeaux Cherry

### Espresso Martini 15

Yes, for our Basic Beaches.

## FROZEN CBD INFUSED DAIQUIRIS, BECAUSE ITS HOT OUT HERE!

Strawberry 16

Pina Coloda 16

Margarita 16

Miami Vice 16

Strawberry Margarita 16

## BOTTLED BEER

*Domestic 5 | Craft & Import 6*

Bud Light

Ultra

Coors Light

Miller Light

Corona

Lagunitas IPA

Blue Moon

30A Beach Blonde

## WINE A LITTLE, IT WILL DO YOU GOOD

*By The Glass 12 | By The Bottle 36*

La Crema Pinot Noir

Substance Cabernet

Decoy Chardonnay

Toresella Pinot Grigio

Toresella Sparkling Rose

[HammerHeadsBarAndGrille.com](http://HammerHeadsBarAndGrille.com)



Tripadvisor