

SHRIMPYS

Blues Bistro

DINNER MENU 2:00PM TO CLOSE



FLO-Nola Appetizers

Southern Fried Appetizer: Potato Chips, Pickles or Mushrooms w/ Ranch.....\$6.99
Grilled Shrimp Nachos: Fresh Tortilla Chips, Avacado, Yellow Rice, White Cheese.....\$12.99
NOLA BBQ SHRIMP: Langostino shrimp sautéed in butter, roasted garlic, white/ black pepper served w/ warm bread.....\$12.99
EZ Peel and De-veined Shrimp: Langostino shrimp steamed in Cajun spices served w melted butter (either hot or chilled).....1/2 lb \$12.99 - 1lb \$20
Raw Oyster Shooters: Apalachicola Florida oysters in Shrimpys sauce topped with beer foam and served with crackers (No shell).....(5) \$6.99 - (10) 11.99
Scallops Rockefeller: Sea scallops sautéed in bacon over grilled spinach w/ hollandaise, parmesan cheese w/toast points.....\$14.99
Smoked Fish Spread: Shrimpys three fish in house recipe served with crackers and banana peppers.....\$10.99
Surfer Quesadilla: White pepper grilled Gulf Shrimp and Bay Scallops mixed with 3 cheese blend and avocado and folded into a crispy tortilla.....\$12.99
Fresh Cod Bites: Fried and served with house made tartar.....\$9.99
Coconut Fried Shrimp: 6 Shrimp served w/ honey chili pepper sauce.....\$7.99
Boneless Chicken Tender Bites: Half pound lightly dusted and flash fried chicken tenderloin (Honey Mustard, Ranch, Spicy Blue Cheese, or Buffalo on the side).....\$7.99
Beef Tenderloin Tips: w/ Mushrooms cooked medium with Piquant sauce.....\$11.99
Shrimpys Seafood Cakes: Crab, Shrimp & Scallops.....\$10.99
Grilled Shrimp Nachos: Fresh Tortilla Chips, Avacado, Yellow Rice, White Cheese.....\$12.99

Bayou Classic Soups

Shrimp & Lobster Bisque.....C 5 - B \$9
Gator Red Bean Soup with Alligator andouille.....C 4 - B \$8
Authentic French Onion Soup: French Quarter recipe.....\$6.99
Louisiana Crab & Seafood Gumbo: Dark rue gumbo with crab, shrimp, scallops, cod, andouille okra peas and rice.....C \$6 - B \$11

Garden District Salads

Florida Caesar w/ Avocado: hearts of romaine, baked croutons, parmesan cheese, Caesar dressing and avocado.....\$7.99
HF (add fried oysters \$6)
Deluxe Baby Spring Mix: Red , green leaf, arugula, frisee, lollo rosso & tatsoi lettuces dried cranberries, roasted pecans, blue cheese crumbles.....\$8.99
Spinach Salad: with home made honey mustard bacon dressing, baby spinach, sliced egg, red onion, roma tomato, avocado and croutons.....\$8.99

Add to any salad:

2 Hard Boiled Eggs \$3 • Chicken (grilled or fried) **\$5 • Shrimp \$6**
Salmon \$7 • Fried Oysters \$6 • Sea Scallops \$11 • Grilled Filet \$11

Canal Street Sandwich platters with 2 sides

All Po-Boys dressed with lettuce, tomato, mayo & pickle
Beef Debris Po-Boy \$12.99
Fried Shrimp Po-boy \$13.99 - Sauteed Shrimp Po-boy \$15.99
Fried Oyster Po-boy \$16.99 - 1/2 Oyster 1/2 Shrimp \$15.99
Bourbon Street Fried Cod \$13.99 - Blackened Red Fish \$14.99
Fried Scallop Po-Boy \$16.99 - French Dip Prime Rib Sliders (3) \$11.99

SIDES (choose 2)

Shrimp Bisque • Gator Bean Soup • Home Made Fries • Caesar Salad • Beet Slaw
Cheese Grits • Red Beans n Rice • House Salad • Mashed Potatoes • Pasta Alfredo

Gulf Coast Fried Seafood Baskets

With Fries & slaw.

Gulf Shrimp \$12.99 - Cod \$12.99 - Oyster \$14.99 - Scallops \$13.99

All Dinners are Served with Soup or Salad

Soups: Gator Bean, Shrimp Bisque
Upgrade Seafood Gumbo for.....\$3.99
Salads: Caesar Salad or Spring mix with blue cheese crumbles and sesame vinaigrette
Starch: Red Beans and Rice, Mashed potatoes, Home Cut Fries, Cheesy Grits, or Pasta Alfredo

HF No Fry Captains Platter

Choice of soup or salad and a mixed grille entrée featuring our West Coast crab scallop shrimp cake, Langostino shrimp and a grilled Corvina filet. Served on a bed of spinach with your choice of a starch and steamed vegetables\$25.99

HF Cajun Surf-n-Turf

White Pepper Filet Mignon with Nola BBQ Shrimp served with vegetables and a starch.....\$25.99

Wild Caught Fish

Daily Fresh Catch: Ask about our locally caught catch.....MKT
Blackened Sea Bass: A blackened 7oz filet cut of sea bass (Corvina) served with vegetables and a starch.....\$18.99
Grilled Creole Salmon: Wild Caught Salmon topped with a Creole crème and crumbled pecans on a bed of spinach. Served with vegetables and a starch.....\$21.99
Wild Cod Fish Dinner: Wild Caught Cod (2 pc) Pan Fried in a Lemon Butter Sauce served with vegetables and a starch.....\$16.99

HF Wild Caught Seafood Specialties

Nola Grilled BBQ Shrimp Pasta: Langostino shrimp sautéed in butter, roasted garlic, white and black pepper with lemon lobster butter served over Rigatoni pasta.....\$18.99
Shrimp-n-Grits: Creamy cheese Grits with sautéed shrimp, bacon, andouille sausage, tomato and scallions.....\$18.99
Scallops Rockefeller: Sea scallops sautéed in bacon over grilled spinach w/ hollandaise. Served with vegetables and a starch.....\$24.99
Sea Scallop Alfredo: Cajun Sea Scallops on rigatoni pasta with sweet peas, creamy Alfredo sauce served with toast points.....\$23.99
Shrimp Alfredo: Cajun Grilled Shrimp on rigatoni pasta with sweet peas, creamy Alfredo sauce served with toast Points.....\$18.99
Blackened Mardi Gras Pasta: Blackened Gulf shrimp and bay scallops over rigatoni pasta with Cajun Alfredo and sweet peas.....\$18.99
Nola Grilled BBQ Shrimp Dinner: 1/2 Pound Langostino shrimp sautéed in butter, roasted garlic, and white and black pepper served with vegetables and a starch.....\$22.99
Shrimpys Seafood Cake Dinner: Crab, shrimp and Scallop Cakes served with vegetables and a starch.....\$18.99
Coconut Shrimp Dinner: Fried Coconut shrimp served with vegetables and a starch.....\$17.99

From the Farm

White Pepper Grilled Filet of Beef: 5 oz petite center cut served with vegetables and starch.....\$19.99
Cajun Pot Roast Dinner: Beef Debris served in a bed of Horseraddish Mashed Potatoes with Aju.....\$24.99
Chicken & Andouille Sausage Jambalaya: Chicken and Andouille Sausage, Dirty Rice and the Holy trinity Vegetables.....\$14.99
add shrimp \$6 or Scallops \$11
Cajun Blackened Chicken Alfredo: Cajun Grilled chicken rigatoni pasta with sweet peas, creamy Alfredo sauce served with toast points.....\$14.99

SHRIMPYS

Blues Bistro

Brunch Open till 2pm Blenville Eggs Benedict

HF = House Favorite

Poached egg atop a baked croissant with lemon hollandaise served with choice of cheese grits, fried taters w/peppers and onions or Cajun stewed tomatoes

1/2 or Full	
Traditional Benny: Sweet ham and hollandaise	\$4.99/\$9.99
Tomato Bacon Benny: Grilled tomato and bacon	\$7.99/\$10.99
HF Cajun Benny: Gator Andouille sausage/sweet onion	\$8.99/\$11.99
Kings Benny: Blue Crab, Scallop and Shrimp cakes	\$9.99/\$13.99
HF Surfer Benny: Shrimp, scallops, cream cheese & avocado	\$9.99/\$13.99
Wildilly: Grilled sausage links, topped with sausage gravy (no holly)	\$8.99/\$12.99

French Quarter Frittata Omelets

Three whipped eggs into a delicious omelet served with Cuban toast, and choice of cheese grits, fried taters w/peppers, onions, stewed tomatoes.
Sub Egg White for \$2

American: bacon, ham, tomato and cheddar jack cheese	\$8.99
Florida: Shrimp, green onion, cream cheese, pico de gallo and avocado	\$12.99
Cajun: Gator Andouille, grilled sweet onion, cheddar jack cheese, green onion, topped with red beans and tomato	\$11.99
French: Salmon, spinach, sour cream onion	\$13.99
Midwest: Egg whites, spinach, mushrooms, onion, pico, and sliced tomato (no bread or side) Served with sliced Avocado	\$11.99

Make your own: \$5 plus .89 per item Ham, bacon, sausage, alligator andouille, gulf shrimp, cheese, mushroom, spinach, tomato, green peppers, onions, red beans, avocado and pico de gallo.

Who Dat Specialties

HF BELGNETS Cafe Du Monde style: (4) belgnetts fried to order and topped with powdered sugar	\$4.99
Croissant French Toast: 4 slices dipped in cinnamon vanilla egg wash and grilled to perfection	\$8.99 add bacon \$1.99
Mola Breakfast Sandwich: Fried Egg, Link Sausage, Cheese on a Croissant served with cheese grits, fried taters or stewed tomatoes	\$8.99
Sunrise Egg Platter: 2 eggs, choice of meat, Cuban toast and choice of cheese grits, fried taters or stewed tomatoes	\$7.99
Mangover Breakfast Pudding: Egg Bread Pudding topped w/custard & pecans	\$7.99
Biscuits & Gravy with Southern Fried Chicken: Pepper gravy & biscuit topped with fried chicken tenders	(18) \$5.99 (7) \$2.99
French Quarter: 4 slices Croissant French toast stacked w/2 eggs and crumbled bacon	\$8.99
Beach Breakfast Quesadilla: Scrambled eggs, red beans, cheddar jack, & choice of one meat ham, sausage or bacon	\$8.99 with shrimp \$10.99
HF The Boardwalk: (no reservations or changes) Scrambled sour cream and green onion eggs, bacon, 1 slice of croissant French toast and cheese grits	\$10.99
HF Shrimp & Grits: Longosino shrimp, cheese grits, bacon, scallions, tomato and smoked Gator andouille sausage	\$13.99
Filet Tips & Eggs: Seasoned tenderloin tips grilled (medium), 2 eggs & toast with choice of cheese grits, fried taters or stewed tomatoes	\$13.99
Steak & Eggs: 5 oz Center Cut Filet served with side & Cuban toast	\$15.99

Beverages / Juices

Coffee • Decaf • Hot Tea • Brewed Iced Tea (Reg And Sweet) • Cranberry Juice
Pineapple Juice • Tomato Juice • Orange Juice • Apple Juice • Milk • Soda Pops:
Orange Cream • Root Beer • Lemon Lime • Ginger Ale • Cola • Diet Cola
Milk & Juices 10oz. \$1.99 No Refills • Soda & Coffee \$2.50 FREE Refills

Desserts

Belgnetts \$4.99 • Key Lime Cheesecake Cannoli \$5.99
New Orleans Bread Pudding \$6.99

New Orleans

Florida Fusion

Lunch 11am-2pm

C-Cup - B-Bowl

Florida Shrimp & Lobster Bisque	C 5 - B 8
Gator Red Bean Soup: Alligator Andouille and Cheese	C 4 - B 8
Authentic French Onion Soup: French quarter recipe	\$4.99
Louisiana Seafood Gumbo: Dark roux gumbo with crab, shrimp, scallops, cod, andouille, okra and rice	C \$6 - B \$11

Garden District Salads

Florida Caesar with Avocado: Hearts of romaine, baked crotons, parmesan cheese, Caesar dressing and avocado

HF (add fried oysters \$4)

Deluxe Spring Mix: Fresh red leaf, green leaf, arugula, frisee, lollosso & mixed lettuce, dried cranberries, roasted pecans, blue cheese crumbles, sliced tomato

Spinach Salad: with homemade honey mustard bacon dressing, baby spinach, sliced egg, red onion, roma tomato, avocado and crotons

Add to any salad:

2 Hard Boiled Eggs \$3 • Chicken (fried or blackened) \$4
Shrimp \$4 • Salmon \$7 • Fried Oysters \$4
Grilled Sea Scallops \$11 • Steak Filet \$11

Flo-Noia Small Plates

Beauviers Chicken Bites: (Honey Mustard, Ranch, Blue Cheese, or Buffalo on the side)

Cocunut Fried Shrimp: 6 Shrimp w/ honey chili pepper sauce

Southern Fried Oysters: w/Dipping sauce

Shrimps Seafood Cakes: 2 grilled Crab, Shrimp & Scallops cakes

HF Smoked Fish Spread: Shrimps in house recipe served with crackers and Pico de Gallo & Jalapenos

HF Raw Oyster Shooters: Apalachicola Florida Oysters in Shrimps seafood sauce topped with beer foam and served with crackers (No shell)

HF Mola BBQ Shrimp: Longosino shrimp sautéed in butter, marinated garlic, white and black pepper served with warm bread for dipping

EZ Peel and Bevelled Shrimp: Longosinos steamed in Cajun spices served with melted butter. Hot or Chilled

HF Scallops Rockefeller: Sea scallops sautéed in bacon over grilled spinach with hollandaise, parmesan cheese & toast points

Grilled Shrimp Nachos: Grilled Shrimp, bacon, Dirty Rice, White Cheese Sauce, Avocado, Sour Cream & Salsa

ALL HF Canal Street Po-Boys

All Po-Boys Dressed with lettuce, tomato, mayo, and pickle

Fried Shrimp Po-Boy	\$12 • Smoked Shrimp Po-Boy	\$15
Fried Oyster Po-Boy	\$15 • 1/2 Oyster & 1/2 Shrimp Po-Boy	\$14
New Orleans Beef Delite Po-Boy (dressed w/cauliflower & mayo)		\$11

Handbreads

Key West Sloppy Joe Sliders: (3) \$2.99

Chicken sliders: With tomato, lettuce & mayo (3) \$3.99

Served Fried, Grilled or Blackened

French Dip Prime Rib Sliders: Shaved Prime Rib with Swiss cheese on a sweet brioche roll with au jus (3) \$10.99

Fried Cod Sandwich: Wild Cod hand battered served on a croissant with white American cheese and tartar sauce

Macadamia Cajun Fish: Wild caught Corvina grilled and blackened served on a toasted croissant w/cheese, lettuce, tomato & onion

Surfer Quesadilla: White pepper grilled Gulf Shrimp and Sea Scallops mixed with 3 cheese blend and avocado and folded into a crispy tortilla

Sides

Add Any Side For \$1.99 Each

Shrimp Bisque • Gator Bean Soup • Fries • Caesar Salad
Vinegar Beet Slaw • Cheese Grits • Red Beans N Rice • House Salad
Steamed Broccoli • Horseradish Mashed Potatoes

Gulf Coast Fried Baskets

With Fries & Vinegar Beet Slaw (NO SUBSTITUTIONS)

Chicken Tenderloin Bites \$10.99 • Gulf Shrimp \$12.99

Cod Bites \$11.99 • Oyster \$13.99

HF Everyday Special 11-2 \$2.99

Cajun Red Beans & Rice with gator Andouille green onions & tomato

DAILY FOOD SPECIALS

Breakfast Special - Open till 10:00am
Free Beignet w/purchase

Lunch Special 11am-2pm \$9.99
Sandwich and a Side

Monday

Nola Beef Debris PO-Boy and Side

Tuesday

Nola Fried Gulf Shrimp Po-Boy and Side

Wednesday

French Dip Prime Rib Sliders (3) and Side

Thursday

Florida Surfer Quesadilla and Side

Friday

Fried Cod on Toasted croissant with
White American cheese and Side

Choose One

Shrimp Bisque, Fries, Cheese Grits,
Vinegar Beet Slaw

Every Day Lunch Special

Red Beans & Rice with Gator Andouille.....\$7.99

BIG EASY DINNER SPECIAL

2pm - Close - \$15.99

Starter, Dinner & Dessert (Beignets)
Upgrade to Nola Bread Pudding (add \$3)

Choose One

Shrimp Bisque, Red bean Gator soup, Caesar Salad
or Spring Mix salad w/House Dressing

Sunday

Cajun Pot Roast Dinner w/ Horseradish
Mashed Potatoes and Aujus

Monday

Nola BBQ Shrimp Pasta

Tuesday

Chicken, Shrimp & Gator Andouille Sausage Jambalaya

Wednesday

Cajun Shrimp Alfredo

Thursday

Shrimp & Grits

Everyday Fresh Catch 2pm-close
8 oz Fresh Filet of Fish: Market Price

HANGOVER HOUSE SPECIALTIES

Deep Eddy Double Cajun Mary 16oz

Cajun Rim, Deep Eddy Vodka, Dash Lava Sauce, Zing Zang,
w/hot green beans & olives - \$8

The Breakfast Shot

Jameson Whiskey, Butterscotch Schnapps w/OJ Back - \$5

Mimosa

8oz. \$5 - 60oz. Pitcher \$25

Original: Prosecco, and OJ

Hawaiian: Prosecco, and Pineapple Juice

Poinsettia: Cranberry Juice and Prosecco

Bellini: Prosecco, Splash of Peach Schnapps and OJ

HAPPY HOUR DRINKS

Monday - Friday 2pm-5pm
Every Night 10pm - Close

\$3.00 - Well Drinks - \$3.00 - Bombs & Fireball

\$3.00 - 16oz House Draft Beer

\$3.50 - 16oz Cans (Bud, Bud Light, Miller Lite & Coors Light)

\$4.00 - Call Brands, House Wine & Prosecco

2-5PM Happy Hour

\$5 Appetizer Menu (Dine in only)

Mini Smoked Fish Spread

Apalachicola Raw Oyster Shooters

Fried Pickles

Chicken Bites

Sloppy Joe Sliders (3)

Homemade Blue Cheese Balsamic Potato Chips

Coconut Shrimp (6)

Fried Mushrooms w/Ranch

LATE NIGHT HAPPY HOUR MENU

10PM - CLOSE

Pizza

10" Personal Thin Crust 1 Topping Pizza \$5

Additional Toppings .69 cents / Max 3 toppings

Pepperoni, Sausage, Mushrooms, Onions

Peppers, Tomatoes, Jalapeno, Bacon, Extra Cheese

Salad

Avocado Caesar Salad \$5 - Add 2 Hard Boiled Eggs \$3

Add Grilled Chicken \$4 Add Grilled Shrimp \$6

2 Sliders w/ Fries

Sloppy Joe's \$5 - Fried Chicken \$6

Fried Cod \$7 - French Dip Prime Rib \$8

Dessert

New Orleans Bread Pudding \$5

SPECIALTY DRINKS 16oz.

Island Ice Java:

Deep Eddy Espresso Vodka, Iced coffee splash

Irish Cream & Milk - \$9

Original Key West Rum Runner:

Light and Dark Rum, banana liqueur, blackberry brandy,

pineapple and OJ/ grenadine - \$8

Flo-Rita Margarita:

Sauza Blue Agave tequila, Deep Eddy orange vodka

margarita mix & splash OJ & soda - \$9

Hurricane Irma:

Light rum, coconut rum, passion fruit, Blue Curacao,

pineapple juice & splash soda - \$8

Wild Berry Sangria:

Rum, Chardonnay, Cabernet, Fruit Juices, Wild Berry Puree

\$7 16 oz Glass or 60 oz pitcher \$24

Zombie Bombs Shots:

Deep Eddy or Three Olives Flavored Vodka

w/energy drink \$5

Grape, Cherry, Vanilla, Raspberry, Pineapple,
Orange, Blueberry, Peach

Bourbon Street Double Tall 16oz.

Make any single liquor drink a double

Add: Well \$2 - Call \$3 - Premium \$4

SPECIALTY MARTINIS

All \$10 • SR=Sugar Rimmed

Deep Eddy Lemon Drop

SR Deep Eddy lemon Vodka, Triple Sec, fresh lemon

Florida Greyhound

Deep Eddy grapefruit vodka pineapple juice

Mocha Coffee Caramel

Choc/caramel drizzle, Three Olives espresso vodka and Irish cream

Pineapple Upside Down Cake

Three Olives vanilla vodka, with a splash pineapple & cherry

Bananas Foster

Three Olives Vanilla Vodka, Banana Liqueur, Butterscotch Liqueur, Splash of Irish Cream & Drizzled Caramel

Blood Orange Cosmo

Deep Eddy orange Vodka, cranberry juice & Triple Sec

Caramel Apple Pear

Three Olives Apple Pear vodka, Sour apple Liqueur, Apple juice & caramel



WINES by the Glass

8oz. Glass - \$6• 20oz. Carafe - \$15

Chardonnay

Light Oak Mondavi California

Pinot Grigio

Canyon Road

Sparkling Prosecco Capri

Valdobbiadene - Italy

Cabernet Sauvignon

Low Hanging Fruit California

Pinot Noir

Low Hanging Fruit California

White Zinfandel

WINES by the Bottle

Whites

Sauvignon Blanc

Oak Grove - Northern California- \$25

Pinot Grigio

Canyon Road \$23

Chardonnay

J Lohr, California \$25

Reds

Malbec:

Trivento, Mendoza Argentina \$25

Pinot Noir

Gnarley Head California \$25

Red Zinfandel

Cline Estate - Lodi California \$25

Cabernet Sauvignon

Cup Cake - N Coast CA \$30

CRAFT BEERS

IBU=International Bitterness Units • ABV=Alcohol by Volume

PINT \$6 • Sampler (4) 5 oz \$8

	IBU	ABV
Sea Dogs Sunfish	10	4.6
Wheat beer with hints of Peach & Grapefruit		
Purple Haze	13	4.2
American style wheat sweetened w/raspberries		
Sea Dogs Blueberry Wheat	15	4.6
Wheat Ale flavored w/ Maine wild blueberries		
Striker Blonde Ale	15	5.5
Tarpon spring FL, refreshing and crisp		
St. Pete Orange Wheat	15	6
Filtered wheat ale with orange peel		
Abita Amber Lager	17	4.5
LA, Munich style lager smooth/malty		
Florida Cracker	18	5.5
Tampa, unfiltered wheat with smooth herbs		
3 Daughters Rod Bender	23	5.9
St. Pete red ale slight caramel and bitter hops		
Little Joe Oatmeal Stout	25	6.3
Creamy stout with toffee and chocolate hints		
Abita Andygator	25	8
LA slightly sweet lager with a high ABV		
Maduro Brown Ale	25	5.5
Tampa, English ale w/ hints of caramel/toffee		
Big Top Hawaiian Lion	26	7.5
Toasted coconut and coffee porter		
Abita Turbodog	28	5.6
LA Dark brown ale with caramel, & chocolate hints		
Reef Donkey APA	30	5.9
A dry beer with slightly citrus and hops flavor		
Sweet Water 420 Extra Pale Ale	39	5.7
American Pale Ale with floral and citrus hops and a crisp finish		
Abita Big Easy IPA	40	4.5
Session IPA w/lemon peel dry hopped, citrus fruit and pine aroma		
Abita Hop on APA	45	6.0
Full bodied "Juicy Pale" w/tropical and citrus notes		
Green Bench Sunshine City IPA	68	6.8
Double dry hopped w/tropical notes		
Jai Lai IPA	70	7.5
Tampa bold IPA w/fruit hops and citrus bitters		

CIDERS

Original Sin (not sweet)	0	5
FL Champagne yeast cider very light/crisp		
Original Sin Pear	0	5
Bartlett pears make this very smooth/slight		

DRAFT BEER SPECIALS

\$3.25 Genesee Cream Ale	30	5.1
Flavor of an ale w/ the smoothness of a lager		
\$3.75 Yuengling Lager	12	4.4
Traditional rich amber lager		

16oz. ALUMINUM BOTTLES

Bud Light - Budweiser - Miller Lite - Coors Light	\$4
Michelob Ultra - Corona Light	\$4.50

HARD SELTZER

White Claw 12oz can (ABV 5%)	\$5
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