

Breakfast Menu

• HISTORIC PASS-A-GRILLE BEACH, FL •

LUNCH MENU 11AM-4PM~EARLY BIRD SPECIALS 3:30-5:30~DINNER MENU 4PM-CLOSE

ALL ITEMS ARE MADE FRESH TO ORDER, PLEASE ALLOW AMPLE TIME FOR PREPARATION

3 Egg Omelet with Toast

Plain \$3.95
Cheese \$4.50
Meat & Cheese \$5.00
Choice of (1)
Bacon, Sausage, Ham

Western \$5.55
Ham, Peppers, Onion and Cheese
Veggie \$5.30
Onion, Peppers and Tomato
Feta Cheese & Spinach \$6.80

(Egg Whites add \$1.00)

Waffle \$5.00

Add Fruit Topping for an Extra Charge. Waffle Toppings .75¢

Chicken and Waffle \$11.95

Homemade waffle with our hand breaded fresh chicken breast deep fried in Rice Bran Oil. Waffle Toppings .75¢

Pancakes (3) \$6.00

Chocolate Chip \$7~ Blueberry \$7.00~Banana Nut \$7.00

French Toast \$5.00

2 Slices of Thick Texas Toast, Dipped in our Home Made Batter
Grilled to a Golden Brown & Topped with Powdered Sugar. Add Fruit Topping for an Extra Charge

Banana Nut French Toast \$7.95

Fresh Bananas topped with Candied Pecans

Top of the Mornin' Breakfast \$4.25

2 Fresh Grade A Extra Large Eggs, cooked the way you like it
2 Sausage Patties or 2 Slices of Bacon or Ham, Served with toast

Eye of the Storm \$6.95

2 Fresh Grade A Extra Large Eggs, cooked the way you like it
2 Sausage Patties or 2 Slices of Bacon or Ham, Breakfast Potatoes, Toast or 2 Small Pancakes

Eggs Benedict \$8.75

Toasted English Muffin with Ham, Poached Eggs and Hollandaise Sauce - 1/2 order \$4.55

Crab Cake Benedict \$15.95

Moms homemade Maryland Style Crab Cake with toasted English Muffin with Poached Eggs, Hollandaise Sauce and Tomato.

Egg Sandwich \$5.00 (Scrambled or Fried)

Choice of Bread. Add to any Sandwich, Ham, Bacon or Sausage.
Choice of Cheese: American, Provolone, Cheddar or Swiss

Bread Options

Whole Wheat, Marble Rye, Croissant, Kaiser Bun, English Muffin or Bagel

Sausage Gravy & Biscuits \$4.99

Add 2 Sausage Patties for \$2.00 more

Chicken & Biscuits \$7.95

Enjoy 2/4oz pieces of our Fresh Chicken Breast over biscuits drizzled with Honey

Corned Beef Hash \$5.95

Corned Beef Hash & 2 Eggs, cooked to your liking and Toast

Quesadilla \$6.75

Scrambled Eggs, Cheddar Cheese, Sautéed Onions & Green Peppers with your choice of meat

Breakfast Burrito \$6.25

Peppers and cheese. Choice of meat Ham, Bacon or Sausage

SIDES

Ham, Bacon or 2 Sausage Patties \$2.75
Sliced Mushrooms \$1.25
Mixed Fruit Bowl \$2.99
Mixed Fruit Cup \$1.99
2 Slices of Toast \$1.50

English Muffin \$1.50
Plain Bagel \$1.50
Breakfast Potatoes \$1.25
Grits 99¢

Add Cheese 25¢
Diced Green Peppers 75¢
Diced Onions 75¢
Diced Tomatoes 75¢
Salsa 75¢

Ask About Our Ultimate Bloody Marys, Mimosas & Bellinis

Daily Breakfast Specials

BREAKFAST BAR

9AM-12PM

SERVED YEARLY ON SUNDAYS

TUESDAY & SATURDAY SERVED SPRINGTIME

\$12 PER PERSON

FEATURING

- Scrambled Eggs
 - Bacon, Sausage
 - Pastries
 - Mixed Fruit
 - Weekly Chef's Features
 - Breakfast Potato
 - Quiche
 - Chef's choice
 - Waffles (make your own fresh)
 - Choice of One (Coffee or Juice)
- Each cup of coffee brewed to order*

SUNDAY

Fried Green Tomato/Bacon Benedict \$6.99

SATURDAY

Crepes (Chef's Choice)

***ASK ABOUT OUR BLOODY MARY BAR
& HOLIDAY BUFFETS***

Dog Friendly Outside Deck Only

—◆—
Gift Cards Available Online

—◆—
Free Wi-Fi Password 1977

Hurricane Watch Rooftop Deck Est. 1991

Twin Bars, Spectacular Views Day, Night & Sunsets

We fry in rice bran oil, no cholesterol, no trans fatty acids, non-gmo, kosher certified (ou)

**Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contacting a foodborne illness especially if you have certain medical conditions*

HURRICANE SEAFOOD RESTAURANT

Lunch Menu

SINCE 1977

• HISTORIC PASS-A-GRILLE BEACH, FL •

11AM - 4PM

BREAKFAST DAILY 7AM - 11AM

DAILY AND HOLIDAYS

EARLY BIRD SPECIALS MONDAY - FRIDAY, 3:30PM - 5:30PM

DINNER 4:00 TO CLOSE

ALL ITEMS ARE MADE FRESH TO ORDER, PLEASE ALLOW AMPLE TIME FOR PREPARATION

APPETIZERS

Boneless Chicken Bites 1/2 Lb. | \$11

Hot, Medium, Mild or Creamy Cajun

Boom Boom Shrimp | \$11

Crispy Golden Fried Shrimp Drizzled with a sweet & spicy Hurricane Sauce

Calamari | \$12

Hand Breaded Calamari Steak, Fried and served with a Trio of Dipping Sauces

Gator Bites | \$14

Tender Straight from the Bayou

Grouper Nuggets | Market Price

Not big enough for the Big Bun

Crab Stuffed Portobello | \$18

Special Crab stuffing on top of a Portobello Mushroom with Sherry Sauce and Parmesan

1945 Crab Cake | \$15

Mom's Family Recipe, Direct from Baltimore

Smoked Fish Spread| \$8

A Local Favorite

Peel and Eat Shrimp

1/2 - \$15.99 • Full \$26.99

Chilled Shrimp in our Hurricane Spices

Onion Rings | 1/2 Lb. \$5 | Full Lb. \$10

Served with Chipotle Sauce

Classic Port-A-Shrimp Appetizer | \$11

GREENS

Hurricane House Salad | \$6.99

Baby Greens, Grape Tomatoes, Cucumbers, Red Onion & Croutons

Chopped Salad | \$7.99

Romaine, Grape Tomatoes, Gorgonzola, Almonds & Cranberries

Hurricane Caesar Salad | \$6.99

Romaine, Parmesan Cheese & Croutons

Dressings

Ranch, Bleu Cheese, Honey Mustard, Caesar, Balsamic Vinaigrette, Greek & Lite Raspberry Vinaigrette

ADD ON

Grouper Filet | Market Price

Chicken Breast | \$ 6.95

Salmon | (Market Price)

Shrimp | \$10

HOMEMADE SOUPS

New England Clam Chowder

Cup \$4.50

Bowl \$5.50

Famous Hurricane Bisque

Cup \$5.50

Bowl \$6.50

OUR SPECIALTY

World Famous FRESH GROUPE SANDWICH

Original 1/2 Lb. | Market Price

Petite 1/4 Lb. | Market Price

LUNCH SANDWICHES

Served with Fries or Cole Slaw or Mixed Fruit

Crab Melt | \$16

Mom's 1945 Crab Cake, Swiss and Provolone Cheese, Tomato and Onion. Served on an English Muffin.

Hurricane's Po Boy

Petite Fried Shrimp | \$10

Fresh Catch | \$11.99

Fried Grouper Nuggets | \$12.99

Served on a hoagie roll with Chipolte sauce

Triple Decker BLT | \$8.25

Hurricane Club | \$12.75

Ham, Turkey, Bacon, Swiss and Provolone Cheese

1945 Crab Burger | \$16.00

Hurricane Burger | \$9.95

100% Flame Grilled Angus Beef

*We fry in rice bran oil, no cholesterol, no trans fatty acids, non-gmo, kosher certified (ou)
*Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of
contacting a foodborne illness especially if you have certain medical conditions*

Ultimate Burger | \$12.50

100% Flame Grilled Angus Beef with American Cheese and Bacon

Black and Bleu Burger | \$12.50

100% Angus Beef Blackened with Cajun Spice and topped with Gorgonzola Crumbles

Buccaneer | \$10

1/2 Lb. Fresh Chicken Breast with Wing Sauce, Ranch Dressing and Provolone Cheese
Fried, Grilled or Blackened

PASTA

Scampi Lobster | \$21

Maine Lobster Sautéed with Garlic Butter, Lemon, Cavatappi & Parmesan Cheese

Chicken Alfredo | \$15

Creamy Alfredo, Cavatappi and Grilled or Blackened Chicken

Vegetable Marinara | \$14

Vegetable Medley, Cavatappi and Marinara Sauce

Lobster Ravioli | \$22

Lobster filled Pasta with Sherry Bisque, topped with Diced Tomato, Asparagus, Scallion and Parmesan Cheese

All served with Garlic Bread

HOUSE SPECIALTIES FROM THE SEA

Served with One Side Unless Otherwise Noted

Grouper Pass-A-Grille | \$Market Price

8 Oz. Fresh Gulf Grouper Topped with Maine Lobster Meat, Bisque & Garlic Bread

Grouper Paradise | \$Market Price

8 Oz. Fresh Gulf Grouper, Topped with a Crab Cake, Petite Garlic Shrimp and Bisque

Hurricane Fried Platter | \$Market Price

8 Oz. Gulf Grouper, Six (6) Jumbo Shrimp & Crab Cake

Ultimate Fresh Grouper Dinner | \$Market Price

Prepared your Way with Choice of Two (2) Side Dishes

Mom's 1945 Crab Cake Dinner | \$26

Two (2) Maryland Style Crab Cakes, Signature Sauce

Snow Crab Dinner | \$Market Price

1 Lb. Snow Crab, Drawn Butter

Shrimp Dinner | (6) \$14 | (12) \$18

*Shrimp, Cooked your way
Jumbo Peeled and Deveined, Tails on.*

Scallop Dinner | \$20

Grilled, Broiled, Blackened or Fried

Salmon Dinner | \$17

Grilled, Broiled or Blackened

EXTRA TOPPINGS

King Topping | \$18

Crab Cake, Asparagus and Hollandaise

Petite Garlic Shrimp | \$8

Lobster Cream Sauce | \$4

Portobello | \$6

TACOS

2 Flour Tortillas, Mango Salsa, Lettuce, Cheese, Cilantro and Spicy Mayo served with Cole Slaw or French Fries

Choice of Fillings:

Garlic Sautéed Shrimp | \$10.99

Fresh Fried Grouper Nuggets | \$13.98

Fresh Catch | \$Market Price

Fried

SURF&TURF

Served with One Side

10 oz. Hand Cut Choice NY Strip

Served with your choice of one:

1/2 Lb. Snow Crab Legs | \$Market Price

1945 Crab Cake | \$37

Fresh Scallops | \$38

6 Jumbo Shrimp | \$38

LAND

Served with one side

10 oz. Hand Cut Choice NY Strip | \$24

Chicken Breast Dinner | \$15

Blackened, Grilled, Fried, and Teriyaki

SIDES

French Fries | \$4

Cole Slaw | \$4

Mixed Fruit | \$4

Vegetable Medley | \$4

Asparagus | \$4

Edamame Salad | \$4

Catering

The perfect beach front location for rehearsal dinner, wedding, retirement, holiday, birthday, anniversary, corporate parties. Enjoy inside, outside, and roof top events. Call (727) 488-6357 or email mcghurricane@gmail.com for information to make your event successful.

Come join us for our special holiday buffets on

Easter Sunday
Mother's Day
Thanksgiving
&
Christmas

**Enjoy our Beautiful
Hurricane Watch
Sunsets From our
rooftop
Twin Bars
360° View**

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HURRICANE SEAFOOD RESTAURANT

Dinner Menu

SINCE 1977

• HISTORIC PASS-A-GRILLE BEACH, FL •

4:00 TO CLOSE

DAILY AND HOLIDAYS

BREAKFAST DAILY 7AM - 11AM

LUNCH 11AM - 4PM

EARLY BIRD SPECIALS MONDAY - FRIDAY, 3:30PM - 5:30PM

ALL ITEMS ARE MADE FRESH TO ORDER, PLEASE ALLOW AMPLE TIME FOR PREPARATION

APPETIZERS

Boneless Chicken Bites 1/2 Lb. | \$11
Hot, Medium, Mild or Creamy Cajun

Boom Boom Shrimp | \$11
Crispy Golden Fried Shrimp Drizzled
with a sweet & spicy Hurricane Sauce

Calamari | \$12
Hand Breaded Calamari Steak, Fried and
served with a Trio of Dipping Sauces

Gator Bites | \$14
Tender Straight from the Bayou

Grouper Nuggets | Market Price
Not big enough for the Big Bun

Crab Stuffed Portobello | \$18
Special Crab stuffing on top of a Portobello
with Sherry Sauce and Parmesan

1945 Crab Cake | \$15
Mom's Family Recipe, Direct from Baltimore

Smoked Fish Spread| \$8
A Local Favorite

Peel & Eat Shrimp
1/2 15.99 - 1lb 26.99
Chilled Shrimp in our Hurricane Spices

Onion Rings | 1/2 Lb. \$5 | Full Lb. \$10
Served with Chipotle Sauce

Classic Port-A-Shrimp Appetizer | \$11

GREENS

Hurricane House Salad | \$6.99
Baby Greens, Grape Tomatoes, Cucumbers,
Red Onion & Croutons

Chopped Salad | \$7.99
Romaine, Grape Tomatoes, Gorgonzola,
Almonds & Cranberries

Hurricane Caesar Salad | \$6.99
Romaine, Parmesan Cheese & Croutons

ADD ON

Grouper Filet | Market Price
Chicken Breast | \$ 6.95
Salmon | Market Price
Shrimp | \$10

Dressings
Ranch, Bleu Cheese, Honey Mustard, Caesar, Balsamic
Vinaigrette, Greek & Lite Raspberry Vinaigrette

HOMEMADE SOUPS

New England Clam Chowder
Cup \$4.50 Bowl \$5.50

Famous Hurricane Bisque
Cup \$5.50 Bowl \$6.50

OUR SPECIALTY

World Famous
FRESH GROUPEr SANDWICH
Original 1/2 Lb. | Market Price
Petite 1/4 Lb. | Market Price

DINNER SANDWICHES

Served with Fries or Cole Slaw or Mixed Fruit

Crab Melt | \$16
Mom's 1945 Crab Cake, Swiss and Provolone Cheese, To-
mato and Onion
Served on an English Muffin.

Hurricane Burger | \$9.95
100% Flame Grilled Angus Beef

Ultimate Burger | \$12.50
100% Flame Grilled Angus Beef with American Cheese and
Bacon

Black and Bleu Burger | \$12.50
100% Angus Beef Blackened with Cajun Spice
and topped with Gorgonzola Crumbles

1945 Crab Cake Burger | \$16

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TACOS

3 Flour Tortillas, Mango Salsa, Lettuce, Cheese, Cilantro and Spicy Mayo.
Served with one side, Cole Slaw or French Fries or Rice.
Choice of Fillings:
Garlic Sautéed Shrimp | \$12.99
Fresh Fried Grouper Nuggets | \$15.99
Fresh Catch | \$Market Price
Fried

PASTA

Scampi Lobster | \$21
Maine Lobster Sautéed with Garlic Butter, Lemon, Cavatappi & Parmesan Cheese

Chicken Alfredo | \$15
Creamy Alfredo, Cavatappi and Grilled or Blackened Chicken

Vegetable Marinara | \$14
Vegetable Medley, Cavatappi and Marinara Sauce

Lobster Ravioli | \$22
Lobster filled Pasta with Sherry Bisque, topped with Diced Tomato, Asparagus, Scallion and Parmesan Cheese

Shrimp & Rice | \$15
Petite Shrimp Sautéed in Garlic Butter over Yellow Rice with Tomato, Scallion and Parmesan Cheese

All served with Garlic Bread

EXTRA TOPPINGS

King Topping | \$18
Crab Cake, Asparagus and Hollandaise
Petite Garlic Shrimp | \$8
Lobster Cream Sauce | \$4
Portobello | \$6

HOUSE SPECIALTIES FROM THE SEA

Served with one side unless otherwise noted

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8 oz. Fresh Gulf Grouper, Topped with a Crab Cake, Petite Garlic Shrimp and Bisque

Hurricane Fried Platter | \$Market Price
8 Oz. Gulf Grouper, Six (6) Jumbo Shrimp, Crab Cake and Clam Strips

Ultimate Fresh Grouper Dinner | \$Market Price
Prepared your Way with Choice of Two (2) Side Dishes

Mom’s 1945 Crab Cake Dinner | \$26
Two (2) Maryland Style Crab Cakes, Signature Sauce

Grouper Fish & Chips | Market Price
Hand Breaded Grouper & Fries

Snow Crab Dinner | \$Market Price
1 Lb. Snow Crab, Drawn Butter

Shrimp Dinner | (6) \$14 | (12) \$18
Shrimp, Cooked your way
Jumbo Peeled and Deveined, Tails on.

Scallop Dinner | \$20
Grilled, Broiled, Blackened or Fried

Salmon Dinner | \$17
Grilled, Broiled or Blackened

LAND

Served with one side
10 oz. Hand Cut Choice NY Strip | \$24

Chicken Breast Dinner | \$15
Blackened, Grilled, Fried, or Teriyaki

SURF&TURF

Served with one side
10 oz. Hand Cut Choice NY Strip
Served with your choice of one:
1/2 Lb. Snow Crab Legs | \$Market Price
1945 Crab Cake | \$37
6 Jumbo Shrimp | \$38
1/2 Lb. Fresh Scallops | \$38

SIDES

French Fries | \$4
Cole Slaw | \$4
Mixed Fruit | \$4
Vegetable Medley | \$4
Asparagus | \$4
Edamame Salad | \$4
Yellow Rice | \$4
Mashed Potatoes | \$4

Catering

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Easter Sunday
Mother’s Day
Thanksgiving
&
Christmas

Enjoy our Beautiful
Hurricane Watch
Sunsets From our
rooftop
Twin Bars
360° View

Please send us your comments to
feedbackhurricane@gmail.com