

Appetizers

Smoked Fish Spread

Smoked whitefish and pickled vegetables, served with club crackers and lemon wedges 9.99

Fried Calamari

Fried calamari, tossed in garlic butter, diced tomatoes and sliced pepperoncinis, garnished with fresh parsley 13.99



Grouper Nuggets

Black grouper bites battered and fried, served with Critter tartar sauce 10.49



Peel N' Eat Shrimp ^{GF}

Cocktail sauce and lemon, choose hot or cold
1/2lb 10.99 | 1lb 16.99

Crab Cake

Traditional style blue crab cake, lightly breaded and seared, topped with pineapple and jalapeño salsa and key lime aioli 11.49

Crunchy Fried Shrimp

Sea Critter's signature almond-crusted shrimp with house-made cocktail sauce 11.99



Hush Puppies

Lightly fried cornbread fritters served with a house-made remoulade for dipping 7.99



Tomato Crab Bisque

Our signature tomato basil bisque topped with a mound of chilled Blue Crab just before serving Cup 4.99 | Bowl 6.99

Salads

Caesar Salad

Crunchy romaine hearts, garlic herb croutons, shredded parmesan cheese, lemon caesar dressing 9.99

Greek Salad ^{GF}

Mixed greens, cherry tomatoes, pepperoncini, cucumbers, olives, red onions, peppers, feta crumbles, oregano vinaigrette 10.99

Critter House Salad ^{GF}

Mixed greens, cherry tomatoes, cucumbers, carrots, feta crumbles, sunflower seeds, sun dried tomato vinaigrette
Small 5.99 | Large 8.99

Add to any salad:

Shrimp 5.99, Chicken Breast 5.99, Grouper 12.99
Choice of Grilled or Blackened

Sandwiches & Such

All Sandwiches include one choice of Homemade Creamy Cole Slaw or Thick-Cut Steak Fries. Sweet Potato Fries add .99

Fresh Catch Sandwich

Choose from today's choice of market-fresh fish prepared your way: grilled, blackened, fried or crunchy almond-crusted MP Extras: Applewood Bacon 1.79, Avocado 1.99, Reuben Style 1.99

Maine Lobster Roll

Slow poached lobster meat and celery tossed in herbed buttermilk dressing, served on a New England style bun MP

Cuban

House-smoked pork, ham, salami, swiss cheese, yellow mustard sauce and pickles served on pressed Ybor Cuban bread 13.49

The Critter Burger *

8-oz. Angus beef patty grilled with lettuce, tomato and special sauce on a brioche bun 10.99
Extras: Applewood Bacon 1.79, Cheddar or Swiss 1.49, Grilled Onions .49

BBQ Chicken Sandwich

Grilled chicken breasts brushed with sweet and smoky BBQ sauce, with lettuce and tomato on a brioche bun 12.99
Extras: Applewood bacon 1.79, Buffalo-style with hot sauce and blue cheese 1.49

House Specialties

Today's Fresh Catch

Choose from today's choice of market-fresh fish prepared your way: grilled, blackened, fried, grilled or crunchy almond crusted and choice of two sides MP

Crab Cakes

Traditional style blue crab cakes, lightly breaded and seared, topped with pineapple and jalapeño salsa and key lime aioli, served with choice of two sides 21.99

Sirloin Steak * ^{GF}

Grilled grass-fed beef served with choice of two sides 26.99

Fish and Chips

Beer-battered haddock, Critter tartar sauce, served with creamy cole slaw and thick-cut steak fries 16.99

Jambalaya ^{GF}

House-made jambalaya with andouille sausage, shrimp and chicken, served over rice 21.99

Shrimp and Grits

Shrimp and andouille sausage sauteed with red bell pepper and onions in a cajun cream sauce, served on top of creamy smoked gouda grits, garnished with fresh parsley 21.99

BBQ Chicken Plate

Grilled chicken breasts brushed with sweet and smoky BBQ sauce, served with choice of two sides 17.99

Lobster Pasta

Maine lobster medallions, spinach, basil, vine-ripened tomatoes, sauteed in a lobster white wine butter sauce, parmesan cheese with angel hair pasta 26.99

Dos Fish Tacos

Flour tortilla, pineapple pico, chipotle crema, pickled red onion, and cilantro. Choose from today's choice of market-fresh fish prepared your way: grilled, blackened, fried or crunchy almond-crusted, served with creamy cole slaw and thick-cut steak fries MP
Avocado add 1.99

Sea Scallops *

Jumbo sea scallops, with tartar sauce, prepared your way: grilled, blackened, fried or crunchy almond-crusted, served with creamy cole slaw and thick-cut steak fries 23.99

Sides

Caribbean Rice GF 3.99

Thick Cut Steak Fries 3.99

Sauteed Vegetables GF 3.99

Creamy Coleslaw GF 2.99

Black Beans GF 3.99

Sweet Potato Fries 3.99 (as a side add .99)

Love Sea Critters as much
as we do? Scan the QR code
to explore our concepts.



*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails

Margaritas

Critters' Classic
Lunazul Blanco, Bols Triple Sec, Critter's Sour 7.99

Golden Royal
Lunazul Blanco, champagne, orange, lime, agave 8.99

The Platinum
Tromba Blanco, Grand Marnier, lime, agave 10.99

Tropical Specialties

Pass-A-Grille Punch
Flor De Cana Rum, Drambuie, lime, pineapple, Angostura, vanilla-cinnamon compound 8.99

Frozen Banana Daiquiri
Sailor Jerry Spiced Rum, fresh banana, lime 9.99

Dorado's Pina Colada
Wicked Dolphin Gold Rum, Gosling's 151, pineapple, coconut cream 8.99

Dockside Coolers

Green Bikini
Stoli Cucumber Vodka, fresh basil, lemon, seltzer 8.99

Berry-Sage Smash
Old Forester Bourbon, berries, fresh sage, lemon 8.99

Mama T's Homemade Sangria
Classic Sangria made from scratch! 8.99

Mocktails

Basil Lemonade
Fresh basil, lemon, sugar 4.99

Ginger Berry Bash
Ginger beer, berries, lemon 5.99

Wine

House Wine glass 5.99

Chardonnay | Pinot Grigio
Cabernet Sauvignon | Merlot

Sparkling

Champagne half bottle 28.99 / full bottle 58.99
Piper Heidsieck Brut Cuvee

Cava split 8.99
Codorniu, Spain

White & Rosé

Rosé 7.99 / 31.99
Matua | New Zealand

Riesling 8.99 / 33.99
August Kessler R. Kabinett | Germany

Pinot Grigio 7.99 / 31.99
Santa Marina | Provincia di Pavia

Sauvignon Blanc 9.99 / 39.99
Kim Crawford | New Zealand

Chardonnay 9.99 / 39.99
Chateau St. Michelle Mimi | Horse Heaven Hills

Red

Pinot Noir 8.99 / 33.99
Parducci Small Lot | Mendocino County

Merlot 7.99 / 31.99
Drumheller | Columbia Valley

Cabernet Sauvignon 9.99 / 39.99
J. Lohr | Paso Robles

Red Blend 8.99 / 33.99
Mad Genius | California

Beer

Draft
Yuengling 3.99
Bud Light 3.99
Blue Moon 4.99

Bottles & Cans
Jai Alai 5.99
White Claw 5.49
Hard Cider 5.49



PASS-A-GRILLE
ST. PETE BEACH, FLORIDA