

SMALL BITES

BOILED PEANUTS -6

Cooked low and slow with a TON of herbs & spices

HUSH PUPPIES -6

Cornmeal Buttermilk Batter-Jalapeno Corn
Dust-727 Sauce

FRIED STREET CORN -7

Sweet Corn Cobbettes-Grated Parm-Roasted Garlic
Lime Aioli

SMOKED FISH SPREAD -14

Our Fresh Catch smoked in House-Pickled
Veggies-Chef's Hot Sauce-Garlic Crostini

FRESH CATCH NUGGETS -15

Butcher's Blend of our Fresh Catch Fish lightly
breaded & Fried-Pineapple Tartar Sauce

WILD GULF SHRIMP SKEWERS -16

Citrus Rubbed & Grilled-Cajun Remoulade

SMOKED PEEL N EAT SHRIMP

Wild Key West pinks poached & cold smoked
-Mezcal Cocktail sauce
½ LB -17 1 LB -30

CLAMS & CORN -16

Over a POUND of locally farmed Middleneck
Clams sautéed in our Chorizo Creamed
Corn-Garlic Crostini

GRAND CENTRAL OYSTERS

Gulf Oysters stuffed with Chorizo Parmesan
Breadcrumbs then roasted-Kale Chimichurri Sauce
½ Doz -18 Full Doz -33

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness*

DAY BOAT FRESH

Step 1 Select a FISH

Please see our chalkboards for the day's offerings
*Vegetarian & chicken options available upon request

Step 2 Select a SEASONING

Housemade Citrus Rub Panko Herb Crusted (+2)
Blackened Simply Salt & Pepper

Step 3 Select your PREPARATION

As a PLATE

*CHOICE OF TWO SIDES
*CHOICE OF ONE
SAUCE

-No Frills, All Filet!

As TACOS

*CHOICE OF ONE SIDE
*NO SAUCE

2 Garlic Grilled flour
Tortillas-Pineapple &
Red Cabbage Slaws-
Pickled Onion-Fresh
Mango-Lime Garlic &
Sriracha Aiolis

As a SANDWICH

*CHOICE OF ONE SIDE
*CHOICE OF ONE SAUCE

Locally made Garlic
Toasted Sweet Bun
-Lettuce-Tomato-Pickled
Red Onion

As a SALAD

*NO SIDES
*NO SAUCE

Brick Street Farms' Greens
-Red Cabbage Slaw
-Roasted Pepper-Blistered Tomato-
Mango-Pickled Onion
-Parm-Chorizo Breadcrumbs
*Tossed in your choice of Shallot Vin,
Pineapple Lemongrass or Cajun
Remoulade

SIDES

-Coconut Rice Pilaf -Pineapple Cabbage Slaw
-Chorizo Creamed Corn (+1) -Yucca Fries
-Crispy Rosemary Potatoes -Seasonal Veggies (+1)

SAUCES

-Pickled Pineapple Tartar -Cajun Remoulade
-Mezcal Cocktail -Kale Chimichurri

ENTREES

SANDWICHES

All served with pineapple cabbage slaw & yucca fries on a
locally made garlic toasted sweet bun

BLACKENED PORTOBELLO MUSHROOM-15

Charred Peppers-Blistered Tomato-Greens-Kale
Chimichurri- Vegan Parmesan

BBQ CHICKEN-16

Brined and slow smoked chicken thighs- rum & coke
BBQ sauce-melted cheddar jack-Pineapple Slaw

SMOKED SHRIMP BURGER-19

Grilled patty made from our smoked & fresh gulf shrimp-
red cabbage slaw-pickled onion-tomato- 727 sauce-
sriracha aioli

The Trophy Fish Boil

Serves up to Two

Our way to celebrate the bounty of the Gulf!
We take a Spiny Lobster Tail, Jumbo Shrimp,
Middleneck Clams, Sweet Corn, Red Bliss
Potatoes & Spanish Chorizo & simmer it all in a
tasty broth of Craft Beer and Spices. Served
with Crispy Garlic Bread, Mezcal Cocktail
Sauce & Garlic Butter **\$65**

*Please allow an additional 15 minutes to prepare
*No substitutions or modifications

***Be Sure To Check Out Our
Chalk Board For Chef's Daily
Specials and Homemade
Desserts!**

LIKE, FOLLOW, SHARE OR REVIEW US

We are committed to enhancing our
experience everyday. Let us know if
you have any questions or concerns at:
liz@seedandfeedhospitality.com

WHO WE ARE

We are proud to be born and raised in St. Pete with saltwater running through our veins. We love our local seafood and support our local fishermen and women. And, while there are many seafood restaurants on our beaches, we felt that downtown St. Pete lacked a laid-back, come all/serve all, place for fresh fish. From this simple thought, our little Trophy Fish was born.

Our GOOD-SIZED fish house is located in the "inland marina" of the St. Pete Grand Central District. Our mission is simple: provide our guests with the freshest fish while enjoying a cold nautical cocktail or beverage. Our casual atmosphere and eclectic design, or as we like to call our "bait shop chic" style, allows our guests to enjoy good friends, great food, and make memories.

While you may see a few consistent items at our QUITE LARGE fish house, since our focus is on providing the freshest fish available, our menu changes daily with the catch(es)-of-the-day. Since they call it fishing and not catching, there may be days with less fish than others. We recommend that our guests arrive earlier rather than later as the early bird catches the trophy fish. For this same reason, we do not take reservations.

As mentioned, our WHOPPER of a fish house is... well... okay... really small, so space is limited (it may have grown over the course of writing this as any good fish story does). But, remember, it is not the size of the fish in the fight, it is the size of the fight in the fish!

**"NOTHING MAKES A FISH BIGGER THAN
ALMOST BEING CAUGHT"**

WWW.TROPHYFISHSTPETE.COM



HOURS OF OPERATIONS:

Kitchen Hours:

Mondays & Tuesdays: Gone Fishin'

Wednesdays & Thursdays: 5PM-10PM

Fridays: 4PM-10PM

Saturdays & Sundays: 12PM-10PM

See Social Media for Bar Hours

We love to host private events and/or make special occasions memorable. If you have an event or occasion that you want to host at Trophy Fish, please feel free to reach out to us at:
TrophyFishStPete.com

TROPHY FISH

FISH HOUSE & BOAT DRINKS

 /TROPHYFISHSP

 @TROPHYFISHSTPETE

2060 CENTRAL AVE. ST. PETE
27° 46' 14" N, 82° 39' 41" W

CASUAL OUTDOOR DINING & BAR.
NO RESERVATIONS NECESSARY.