HURRICANE HOLE FRESH SEAFOOD GRILL

» APPETIZERS <
Catch Bites – Catch of the day lightly breaded & fried crispy w/ house tartar \$13
Pickle Chips – Panko breaded & fried crispy w/ house ranch \$10
Pretzel 'N Queso – Salted pretzel bites w/ house pub cheese \$12
Mussels – White wine, cream, celery, shallots and garlic w/ turmeric garlic toast \$14
Poké Bowl – Sesame ginger soy marinated yellow fin tuna, kimchi slaw, avocado, arugula and wontons \$14
Peel & Eat – Jumbo shrimp by the ½ lb. or full lb. served hot or cold w/ house cocktail \$14, \$21
Conch Ceviché – Bell peppers, citrus, onion, jalapeño over arugula \$14
Conch Fritters – Half dozen w/ house ancho chili and key lime aioli \$11
Gator Bites – Lightly breaded & fried crispy w/ house remoulade \$14
Wings – Dozen fried wings tossed in your choice of mild, hot, BBQ, teriyaki wasabi or florida bay \$14
Quesadilla – Cheese, black bean & corn salsa, tomato, jalapeño and green onion \$10 + Sub chicken \$3, pork \$4, blackened shrimp \$5
Pork Nachos – Corn tortilla chips, cheese, black beans, green onion, tomato and jalapeño \$13 + Sub Brisket \$2
»> SOUPS & SALADS <

Conch Chowder & Soup of the Day – \$5, \$7

Caesar – Romaine hearts, house croutons and parmesan \$7, \$12

Chopped – Blackened shrimp, mixed greens, mango, cucumber, tomato, onion, bleu cheese, bacon and candied pecans w/ house mango vinaigrette \$15

Asian – Mixed greens, carrot, cucumber, red bell pepper, avocado, wonton and ginger w/ house sesame ginger soy \$13

House – Romaine hearts, cucumber, carrot, tomato and house croutons \$6, \$10

Add a protein to your salad – chicken \$5, shrimp \$7, fresh catch or skirt steak \$9

\longrightarrow HOUSE SPECIALTIES \longleftarrow

Served w/ house cut fries, cole slaw or rice & black beans – Side caesar, side salad, roasted brussel sprouts, onion rings or sweet fries \$1 Fish Prep Choices – Grilled, blackened, fried, panko or beer battered Daily Fresh Catch – Fresh from our dock and caught daily by our captains here at Hurricane Hole \$24 Catch Tacos – Blackened catch of the day, flour tortilla, cabbage, avocado cream and mango salsa w/ house ancho chili \$18 Mexican Bowl – Blackened catch of the day, rice, black bean & corn salsa, tomato, jalapeño and lettuce w/ house ancho chili \$23 Seafood Piccata – Pan fried catch of the day, shrimp, penne pasta in a white wine lemon cream sauce w/ turmeric garlic toast \$23 Catch Fish 'N Chips – Beer battered fresh catch w/ house tartar \$18 Jambalaya – Shrimp, chicken, andouille sausage, bell peppers, onion, celery and tomato over rice \$17 Chimichurri – Marinated skirt steak, rice, black beans and plantains w/ house chimichurri \$20 Cajun Pasta – Penne pasta, chicken, spicy cajun cream sauce, bell peppers and parmesan w/ turmeric garlic toast \$16 Popcorn Shrimp Basket – Lightly breaded & fried crispy w/ house cocktail \$14 Chicken Tenders – Our secret buttermilk marinade, lightly breaded & fried crispy \$13 Cook Your Catch – Up to 1 pound per person, served family style with your choice of a side \$13

»---> TWO HANDED SANDWICHES ------

Served w/ house cut fries, cole slaw or rice & black beans – Side ceasar, side salad, brussel sprouts, onion rings or sweet fries + \$1 All burgers are made with Grass Fed Beef from Ft. McCoy Farm, Ocala Florida

Pub Burger – Two patties, house pub cheese and caramelized onion on a pretzel bun \$15 Bacon Mushroom Bleu Burger – Two patties, bleu cheese, bacon, mushroom, caramelized onion, arugula and garlic aioli on a stout bun \$16 Jalapeño Burger – Two patties, roasted jalapeño relish, bacon, pepper jack, avocado and garlic aioli on a pretzel bun \$16 Bubba Burger – Choice of cheese, lettuce, tomato, pickle and onion on a brioche bun, get is as a single or double patty \$10, \$15 Impossible Burger – Impossible plant based patty, arugula, tomato and onion on a stout bun \$16 **Catch Sandwich** – Catch of the day, lettuce, tomato, and onion on a brioche bun \$15 Catch Reuben – Catch of the day lightly breaded and fried crispy, sauerkraut and swiss w/ house thousand island on texas toast \$15 Catch BLT – Catch of the day blackened, bacon, arugula, tomato and avocado w/ house basil mayo on texas toast \$16 Chicken Sandwich – Panko crusted, bacon, lettuce, tomato, onion and swiss w/ house basil mayo on a brioche bun \$13 Brisket Grilled Cheese – House pub cheese and caramelized onion w/ house maple BBQ on texas toast \$14 French Dip – Brisket, bell peppers, caramelized onion, au jus and swiss on cuban bread \$15 Shrimp Po' Boy – Lightly breaded & fried crispy, bacon, lettuce, tomato and onion w/ house remoulade on cuban bread \$15 Shrimp Wrap – Blackened, bacon, lettuce, tomato and onion w/ house ranch \$14 Conch Sandwich – Tenderized, lightly breaded & fried crispy, lettuce, tomato, onion w/ house remoulade on a brioche bun \$14 Cuban Mix – Marinated pork, ham, bacon, swiss, pickle and mustard on cuban bread \$13 ** Consuming raw or under cooked meats, poultry or seafood may increase your risk of foodborne illness **

