

APPETIZERS

CRAB STUFFED MUSHROOMS

Six mushroom caps filled with our specialty crab meat stuffing and smothered with mozzarella cheese. \$8.25

COCONUT SHRIMP

Six Gulf shrimp breaded with coconut and lightly fried. Served with an orange marmalade dipping sauce. \$7.75

GROUPEY FINGERS

If you thought fish didn't have fingers, wait until you tastes these. They'll be sure to change your mind. \$9.50

OYSTERS ON THE HALF SHELL

Half dozen raw oysters served with lemon and cocktail sauce. \$6.75

BEER-BATTERED ONION RINGS

No tears here! These hand breaded beer-battered onion rings are sure to start any meal off great. Served with a spicy horsey sauce for dipping. \$6.50

MUSSELS

Steamed Canadian mussels served in our homemade marinara or scampi sauce. \$8.95

CHICKEN TENDERS

Four tender strips of chicken fried to golden brown and served with honey-mustard. \$7.25

MOZZARELLA CHEESESTICKS

Six mozzarella sticks deep fried to golden brown. Served with homemade marinara sauce. \$6.95

CALAMARI

Tender rings and tentacles hand-breaded and lightly fried. Served with our homemade marinara sauce. \$9.50

ESCARGOT

One half dozen out of the shell snails sautéed in our homemade garlic butter and served with garlic toast. \$6.95

SHRIMP COCKTAIL

Peeled and de veined, six jumbo shrimp served with lemon and cocktail sauce. \$7.95

SAGANAKI

Sharp Greek cheese sautéed in butter, served on a hot skillet, and drizzled with lemon juice. Served piping hot! \$6.95

STUFFED CRABS

Three deviled crabs stuffed with our homemade crab meat stuffing. \$6.25

PEEL & EAT SHRIMP

Fresh Gulf jumbo shrimp steamed in our own special spices, and served chilled with crackers and cocktail sauce. 1/2 lb. \$9.95 Full lb. \$17.95

GIFT CARDS

GIVE THE GIFT THAT TASTE GREAT!!



Purchase Gift Cards Online At
www.innonthegulf.com

SPECIALTY DRINKS

SUNSETTER

Classic pina colada with a taste of strawberry.

TIDAL WAVE MARGARITA

Cuervo Gold Tequila, Cointreau, and Blue Curacao.

SHRIMP BLOODY MARY

Vodka Bloody Mary garnished with skewered cocktail shrimp.

SET SAIL MARGARITAS

Try one of our specialty homemade margaritas: Traditional, Golden, Strawberry, Mango, & Top Shelf. Served frozen or on the rocks.

FROZEN ISLAND DAIQUIRI

One of our fruit flavored daiquiris are sure to hit the spot Puerto Rican Rum blended with your choice of strawberry, Mango, or Pina Colada.

HOMEMADE RED SANGRIA

Our select blend of brandy, fresh fruit, and red wine. Served by the Glass \$5.75 Pitcher \$19.95

BEER

DOMESTIC BOTTLED BEERS

Budweiser, Bud Light, Bud Select, Bud Light Lime, Landshark, Miller Lite, Michelob, Michelob Light, Michelob Ultra, Coors Light, Smirnoff Ice, Amberbock, Icehouse, Samuel Adams

IMPORTED BOTTLED BEERS

Corona, Corona Light, Heineken, Becks, Molsen Golden Amstel Light, Guinness

NON-ALCOHOLIC

Odouls, Coors

WINE

Chablis, Taylor

Glass \$4.50 1/2 Carafe \$9.95 Full Carafe \$14.95

Chardonnay, Vendange

Glass \$5.00 1/2 Carafe \$11.75 Full Carafe \$18.25

Chardonnay, Meridian

Glass \$5.50 Bottle \$22.00

Pinot Grigio, Cavit

Glass \$5.25 1/2 Carafe \$12.50 Full Carafe \$19.25

Riesling, Chateau Ste Michelle

Glass \$5.75 Bottle \$21.00

White Zinfandel, Beringer

Glass \$5.00 1/2 Carafe \$11.75 Full Carafe \$18.25

Burgundy, Taylor

Glass \$4.50 1/2 Carafe \$9.95 Full Carafe \$14.95

Pinot Noir, Smoking Loon

Glass \$6.25 Bottle \$23.00

Shiraz, Yellowtail

Glass \$6.25 Bottle \$23.00

Merlot, Heritage

Glass \$5.00 1/2 Carafe \$11.75 Full Carafe \$18.25

Merlot, Blackstone

Glass \$6.75 Bottle \$25.00

Cabernet Sauvignon, Robert Mondavi

Glass \$5.25 Bottle \$21.00

Champagne, Cooks

Split \$4.95

BEVERAGES

Soft Drinks – Free Refills (dine-in only) \$2.35

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Fruit Punch, Lemonade, Raspberry Tea

IBC Rootbeer \$3.00

Non-Alcoholic Smoothies \$3.50

Vanilla, Chocolate, Strawberry

Bottled Water \$1.95

Fresh Brewed Coffee & Tea \$1.75

Espresso \$2.95 Cappuccino \$3.25



FRESH FISH & SEAFOOD

GROUPEL

Fresh mild Florida white fish served broiled or fried. \$22.95

SALMON

Fresh Atlantic salmon filel seasoned and broiled to perfection. \$18.25

FLOUNDER

Fresh filel of flounder served either broiled or fried. \$17.95

MAHI MAHI

Fresh firm white fish with a delicate flavor served broiled. \$19.25

Add one of our specialty sauces to your broiled fish.
Lobster Alfredo \$3.00 / Creole \$2.00 / Mango Salsa \$2.00

STUFFED GROUPEL

Fresh broiled grouper stuffed with our homemade crab meat stuffing. \$24.95

STUFFED FLOUNDER

Broiled flounder stuffed with crab meat stuffing. \$19.95

FRIED SHRIMP

Nine Gulf jumbo shrimp hand-breaded and fried to golden brown. \$15.95

STUFFED SHRIMP

Six Gulf jumbo shrimp stuffed with our crab meat stuffing. \$17.95

SEA SCALLOPS

Large sea scallops served broiled in our scampi butter or hand-breaded and fried to golden brown. \$20.95

SHRIMP CREOLE

Nine Gulf jumbo shrimp sauteed in a spicy Creole sauce. Served best over rice. \$17.95

SNOW CRAB LEGS

One pound of steamed Canadian crab legs, served with melted butter. \$17.95

SHRIMP PARMESAN

Six Gulf jumbo shrimp topped with our homemade marinara sauce and melted mozzarella cheese. \$15.95



OUR FAMOUS
\$11.95
FISH & CHIPS



LANDLOVERS

FILET MIGNON

Lean 10oz. grilled center cut tenderloin. Our most tender cut of beef. \$23.95

PORK CHOPS

Two 8 oz. loin center cut pork chops, seasoned and grilled to perfection. Served with applesauce. \$15.25

NEW YORK STRIP

14 oz. aged strip steak, grilled to your liking. \$22.95

FROG LEGS

Tender frog legs served either fried or broiled in our homemade garlic butter. \$15.95

RIBEYE STEAK

12 oz. boneless Ribeye steak grilled to perfection. \$19.95

CHICKEN PARMESAN

Tender breast of chicken lightly breaded and topped with homemade marinara and mozzarella cheese. \$16.95

BEEF LIVER & ONIONS

Tender beef liver sauteed with onions and sherry wine. \$12.25

GRILLED CHICKEN

Grilled tender breast of chicken marinated in our signature Greek seasoning. \$14.95

ADD TO ANY MEAL

ROCK LOBSTER TAIL

7 oz. rock lobster tail broiled to perfection. \$19.95

SEA SCALLOPS

Six broiled sea scallops. \$7.25

CLAM STRIPS

Fried clam strips. \$5.95

SNOW CRAB LEGS

1/2 pound of sweet & tender crab legs. \$8.95

FRIED SHRIMP

Five jumbo fried shrimp. \$6.50

An 18% service charge will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

SUNSET FEASTS

BROILED SEAFOOD COMBO

Broiled combination platter of shrimp, scallops, grouper, flounder, and stuffed crab. \$20.95

ADMIRAL'S PLATTER

Broiled rock lobster tail, crab legs, fried shrimp, & fried clam strips. \$36.95

FISHERMAN'S FEAST

Fried combination of shrimp, scallops, and grouper. \$19.50

CAPTAINS PLATTER

Broiled shrimp, scallops, & crab meat stuffing. \$18.95

TWIN TAILS

Two 7 oz. rock lobster tails broiled to perfection, served with drawn butter. \$36.95

LOBSTER & SHRIMP

Broiled rock lobster tail & six jumbo fried shrimp. \$25.95

SURF & TURF

The best from the land and sea; filet mignon and a broiled rock lobster tail. \$38.95

Above entrees served with choice of side item and soup or salad.



PASTA SPECIALTIES

SHRIMP SCAMPI

Sauteed shrimp in a white wine garlic butter sauce served over a bed of linguini.

\$17.95

SCALLOP SCAMPI

Large sea scallops sauteed in our homemade scampi sauce served over a bed of linguini.

\$22.50

CHICKEN SCAMPI

Tender strips of chicken sauteed in a white wine garlic butter served over linguini.

\$15.75

SEAFOOD ALFREDO

Tender shrimp, scallops, and lobster meat tossed in a creamy parmesan alfredo sauce on a bed of linguini.

\$ 18.95

CAJUN CHICKEN ALFREDO

Grilled chicken breast seasoned with our own Cajun spices served over linguini, in a rich alfredo sauce.

\$ 16.95

Above entrees served with choice of soup or salad.

SUNSET PASTA

Linguini with broccoli, cauliflower, and carrots sauteed in a white wine garlic butter sauce. \$ 10.95

add chicken \$ 6.25

add shrimp \$ 6.25

STUFFED SHELLS

Four pasta shells stuffed with ricotta cheese, topped with marinara sauce and mozzarella cheese.

\$ 10.95

MUSSELS

Steamed Canadian mussels served over linguini with your choice of scampi or marinara sauce.

\$14.95

DESSERTS

THE VESUVIUS

Dark chocolate brownie cake with a layer of caramel and fluffy cheesecake dipped in a chocolate ganache, topped with chocolate mouses, and lined with dark chocolate truffles around the edge, then drizzled with caramel, chocolate, white chocolate and nuts. \$5.95

COLOSSAL CHEESECAKE

A rich, creamy New York Style cheesecake topped with choice of raspberry, chocolate, or caramel sauce. \$5.75

LEMONCELLO TORTE

Three layer Lemoncello infused pound cake filled with Chantilly cream and topped with toasted streusal crumbs and powdered sugar. \$5.25

KEY LIME PIE

Fresh homemade key lime pie drizzled with raspberry sauce and topped with whipped cream. \$5.50

APPLE CRUMBLE TART

A Vienna tart shell filled with sliced apples, raisens, and honey with a crumb topping served warm with vanilla ice cream, whipped cream, and caramel. \$5.25

ICE CREAM SUNDAE

Traditional double-scoop of vanilla, chocolate, or our flavor of the month ice cream with choice of chocolate, raspberry, or caramel sauce. Topped with whip cream and a maraschino cherry. \$5.95

CAPPUCCINOS, ESPRESSOS, LATTES, TEAS

Be sure to ask your server about our variety of liquored coffee drinks, along with our selection of cappuccinos, espressos, lattes, and Chai tea.

SANDWICHES

OUR FAMOUS FISH SANDWICH

Flaky filet of fish hand-breaded, fried to golden brown served open-faced with coleslaw and pickle. \$9.25

GRILLED CHICKEN SANDWICH

Boneless breast of chicken, grilled and topped with lettuce, tomato, pickle, and honey-mustard on a toasted kaiser roll. Served with coleslaw and steak fries. \$8.50

BUFFALO CHICKEN SANDWICH

Boneless chicken breast fried and tossed in our spicy buffalo sauce with lettuce, tomato, pickle, and blue cheese on a toasted kaiser roll with coleslaw and steak fries. \$8.75

CAJUN CHICKEN SANDWICH

Chicken breast grilled with Cajun spices, served on a toasted kaiser, topped with mozzarella cheese, lettuce, tomato, & pickle. Served with coleslaw and steak fries. \$8.75

TUNA SALAD SANDWICH

Fresh tuna salad served on your choice bread with lettuce, tomato, pickle, coleslaw, and steak fries. \$6.95

HAMBURGER DELUXE

USDA choice burger served with lettuce, tomato, pickle, coleslaw, and steak fries. \$7.25
Add Cheddar, Swiss, or Mozzarella. \$.50 Bacon \$1.00

GROUPEL REUBEN

Fried grouper served on toasted Rye topped with a sweet slaw mix and Swiss cheese. Served with steak fries. \$11.95

SUNSET BURGER

USDA choice burger served on a toasted kaiser roll with our own special sauce, melted mozzarella cheese, lettuce, tomato, pickle, onion, coleslaw, and steak fries. \$7.95

BACON BBQ BURGER

USDA choice burger topped with bacon strips, BBQ sauce melted cheddar cheese, lettuce, tomato, pickle, and red onion served with coleslaw, and steak fries. \$8.75

STEAK SANDWICH

7 oz. choice Ribeye steak grilled and served open-faced on toasted garlic bread with steak fries and au jus. \$9.95

BASKETS

OUR FAMOUS FISH & CHIPS

\$11.95

SHRIMP BASKET

\$8.25

CHICKEN TENDERS

\$8.25

CLAM BASKET

\$8.25



All baskets served with cole slaw and steak fries.

SOUPS & SALADS

GREEK SALAD

Try a taste of the old country! Fresh greens, tomatoes, cucumbers, onions, Feta cheese, Kalamata olives, and Greek peppers, topped with our homemade house dressing. Anchovies available upon request. \$8.75

SHRIMP SALAD

Fresh cocktail shrimp served on a bed of fresh greens, vine ripe tomatoes, cucumbers, onions, and croutons, with your choice of dressing. \$8.75

HOUSE SALAD

\$ 4.25

SOUP & SALAD

Homemade soup of the day complimented with one of our fresh garden salads. \$6.95

SOUP OF THE DAY

Cup- \$ 3.95 Bowl- \$5.95

CHICKEN SALAD

Tender breast of chicken served grilled, fried, or buffalo style over a bed of fresh greens, tomatoes, cucumbers, onions, croutons, Monterey Jack and Cheddar cheeses, with your choice of dressing. \$8.25

TUNA SALAD

Homemade tuna salad served over fresh greens, tomato, cucumbers, onions, croutons, Monterey Jack and Cheddar cheese. \$7.25

SIDE ORDERS

BAKED POTATO
\$2.25

STEAK FRIES
\$3.25

YELLOW RICE
\$1.95

COLE SLAW
\$2.25

APPLESAUCE
\$1.95

STEAMED VEGETABLES
\$2.50

LINGUINI MARINARA
\$3.25

KIDS MENU

HOT DOG
\$3.50

GRILLED CHEESE
\$4.25

CHICKEN TENDERS
\$5.25

HAMBURGER
\$4.75

CHEESEBURGER
\$5.25

FISH FINGERS
\$6.25

Kids meals served with steak fries.
Only for children under 10