



Starters

Easy Peel Shrimp 3/4 lb. Royal red shrimp served hot scampi style -OR- chilled with Old Bay and cocktail sauce. 21

Buffalo Shrimp 1/2 lb. Royal Red shrimp fried and tossed in our house-made buffalo sauce with bubble bread toast points. 16

Smoked Fish Dip With capers, cherry peppers, red onion and Captain's Wafers. 13

Chicken Wings 8 Jumbo wings fried or chargrilled and tossed in our house-made buffalo sauce. 16

Seared Tuna Sesame seed crusted ahi tuna seared rare, served with pickled ginger, soy sauce and wasabi. 16

Beachside Nachos Seasoned tortilla chips with white queso, black beans, fresh jalapeños, sour cream, guacamole, and pico de gallo. 14
Add: Chicken 4, or Shrimp 5

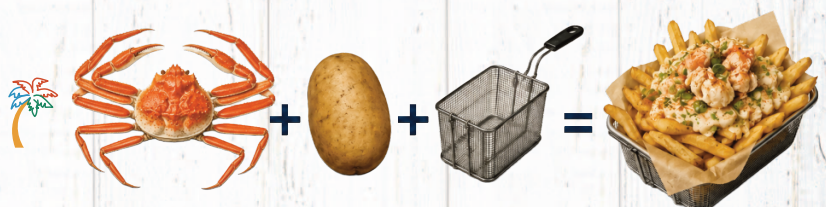


Calamari Strips Fried hand-cut calamari strips, served with classic marinara. 17

Seafood Ceviche Our house-made ceviche, prepared fresh daily, served with tortilla chips. (limited quantities) 16

Bubble Bread Cuban bread with blue cheese spread and parmesan cheese sprinkled over top, then baked. 10

Gator Nuggets fried with cherry peppers with remoulade sauce. 17



Crispy fries topped with snow crab, lemon aioli, Old Bay seasoning and green onions. 19

Handhelds



all sandwiches come with fries

Pam Burger Connie's favorite angus brisket blend cooked over open flame, served on brioche bun. 17
Add toppings for additional 1, bacon 2

Fresh Grouper Sandwich Locally sourced and cut daily, served blackened, grilled or fried. 24

Nashville Chicken Lightly breaded in panko and tossed in Nashville sauce, served with pickles on Texas toast. 15

Fresh Grouper BLT Grilled Gulf grouper, thick cut bacon, with lettuce and tomato, served on toasted Cuban bread, served with lemon aioli. 26



Alaskan Crab Roll Chilled Alaskan snow crab meat gently folded with Hellmann's mayo, seasoned with a perfect amount of Old Bay, served on a toasted New England style roll. 26

Lobster Roll Traditional Maine lobster roll, served on a toasted New England style roll. 32

Trigger Fish Lightly breaded trigger fish with lettuce and tartar sauce or Nashville Hot. 18

Island Chicken Teriyaki chicken and a grilled pineapple ring, topped with tropical slaw and red onion. 15

Beachside Tacos

all tacos come with choice of side

Select your choice of protein:
Grouper 22, Shrimp 17, or Chicken 17

Tacos Pico de gallo, queso fresco, salsa verde, cabbage, radish, cilantro and baja sauce.



Boom Boom Lobster Tacos Warm water lobster fried and tossed in boom boom sauce with cabbage, radish and cilantro. 20



= Crabby's Specialty Items

Shell Bar

all oysters market price

Raw Oysters* One dozen freshly shucked cold-water oysters, served with horseradish, cocktail, lemon and saltines.

Chargrilled Oysters* Six freshly shucked cold water oysters, chargrilled and served with cajun butter, parmesan cheese, and cajun seasoning.



Street Corn Oysters* Six freshly shucked cold-water oysters, topped with a creamy, zesty mix of roasted corn and cotija cheese, baked to perfection.

*CONSUMER INFORMATION: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Soup & Salads

Clam Chowder New England style with cherrywood bacon and russet potatoes, served with Captain's Wafers. 8

Classic Caesar Crisp romaine, grated parmesan and fresh garlic croutons. 13

Spinach and Berries Fresh spinach wit Feta cheese, toasted almonds, blueberries and strawberries. 13

Beachside House Blend of romaine and mixed greens, carrots, radishes, red onion, cucumber, croutons, and cherry tomatoes. 13

Palm Breeze Salad Mixed greens, avocado, edamame, cucumber, radish, toasted almonds and carrots. 15

Add your choice of protein:
Grouper 14, Chicken 5, Tuna 7, Shrimp 10

Dressings Available: Ranch, Blue Cheese, Honey Mustard, Champagne Vinaigrette

Tuna Bowl Seared tuna over coconut rice with avocado, cucumber, spring mix, shaved radish, edamame, poke sauce and sriracha mayo. 21

Fresh Catch of the Day

All fresh catch market price. Served with two sides.

Ask your server about our fresh catch brought in for the day.



BAIRDI (TANNER) CRAB
— Wild North Pacific —

Wild-caught in the frigid North Pacific, *Bairdi*—also known as *Tanner Crab*—is celebrated for its subtly sweet flavor and beautifully tender meat. Carefully harvested in some of the world's most demanding conditions, it offers a refined, clean taste that sets it apart from other crab varieties.

Entrées

Served with two sides



Bairdi Crab Snow Crab

Large clusters of crab served steamed or fire-roasted. 65

Baby Back Ribs Dry rubbed with brown sugar and spices, finished with our Memphis style BBQ sauce. Half-Rack 25 or Full Rack 37

Grilled Shrimp Street Dinner

Grilled Royal Red shrimp over street corn and served with one additional side. 20

Fresh Grouper a local favorite. Served fried, grilled or blackened. 36

Ribeye Steak 14 oz Chairman's Reserve grain fed certified premium beef with exceptional flavor and tenderness. 46

Filet Mignon 8 oz Petite center cut, chargrilled and finished with garlic butter. 44

Caribbean Twin Lobster Tails

Two 8 oz lobster tails fire roasted with garlic butter. 64

Grouper Nuggets Lightly breaded over a bed of crispy fries with Greg's signature key lime tartar sauce. 23

Fish & Chips Hand battered and fried to perfection with "Greg's famous Key Lime" tartar sauce. 24

Coco Shrimp Fried golden brown served with Thai Chili dipping sauce. 24

Sea Scallops Wild caught 10/20 scallops seared, served over street corn with one additional side. 42

Oysters Lightly breaded and flash fried served with cocktail sauce. 20

Trigger Fish Fried nuggets served with "Greg's famous Key Lime" tartar sauce. *mkt*

Shrimp Fried and served with cocktail sauce. 22

Southern Fried Chicken Tenders Fried and served with ranch dressing. 19

Dessert

Key Lime Pie 4 Time National Champ! Made with Nellie & Joe's Key Lime Juice, poured into a made-from-scratch graham cracker crust. 7

Beignets Traditional beignets with raspberry sauce. 7

Don't forget to visit

SWEET WILLY'S
Ice Cream & Coffee Shoppe

Combos

Served with two sides

Crab and Shrimp

Large crab cluster with grilled or fried shrimp. 44

Jumbo Bairdi Snow Crab Cluster and Half-Rack BBQ Ribs 46

Jumbo Bairdi Snow Crab Cluster and Caribbean Lobster Tail 75

Jumbo Bairdi Snow Crab Cluster and Filet Mignon 69

Surf and Turf Warm water lobster and filet mignon. 69

Oysters and Shrimp Fried oysters and shrimp hand-breaded and crispy fried. 28



Fresh Grouper and Shrimp

Key West grilled or fried. 36

Half-Rack BBQ Ribs and Shrimp

Shrimp served Key West grilled or fried. 32

Half-Rack BBQ Ribs and BBQ Chicken

Grilled chicken breast glazed with our Memphis style BBQ sauce. 28

Pasta

Cajun Chicken Alfredo Blackened chicken breast over linguine tossed in our creamy Cajun alfredo. 20

Shrimp Scampi Pasta Large wild caught royal red shrimp sautéed in a garlic wine cream sauce with tomatoes over linguine. 22

Sides

All sides 4

Fries

Tropical Coleslaw

Coconut Rice

Black Beans

Street Corn

Veggies

Baby Bakers

Plantains

Premium Sides

House Salad 5

Caesar Salad 5

Loaded Smashed Baby Bakers 8

beachsidepavilion.com

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have a medical condition.