

Old Florida Bar & Grill

STARTERS

Smoked Fish Dip

served with fresh tortilla chips, crackers, jalapeños and banana peppers 15.

Bahamian Conch Fritters

served with housemade cocktail sauce and lemon 16.25

Coconut Chicken Fingers

flash fried coconut encrusted chicken fingers served with honey mustard sauce 14.50

Tuna Ponzu*

sesame seared ahi tuna in ponzu sauce with sweet chili glaze and wasabi 16.

Bavarian Pretzel Sticks

three soft pretzels served with beer cheese dipping sauce 13.25

Peel-N-Eat Shrimp

large shrimp lightly seasoned served cold with housemade cocktail sauce and lemon 12. half pound 21. full pound

Cracked Conch

lightly breaded and flash fried, served with spicy remoulade sauce 12.50 half order 22. full order

Quesadillas

chicken or shrimp, cheddar cheese, bermuda onions, red and green peppers, salsa and sour cream 13./14.

Cat 3 Shrimp

flash fried, tossed in our Cat 3 sauce and topped with sesame seeds 15.25

Calamari Fritto

lightly breaded and flash fried, served with our fresh marinara sauce 15.25

Tuna Poke*

ponzu marinated ahi tuna on crispy fried wonton squares topped with wakame and drizzled with sweet soy glaze 16.50

Steamed Clams

one pound steamed in our house seafood broth 15.

SALADS

Classic Caesar

housemade dressing, fresh romaine, shaved parmesan and chef's croutons 11.

Romaine Wedge

romaine lettuce, blue cheese, bacon, tomato, cucumber, bermuda onion, creamy parmesan peppercorn dressing and balsamic glaze 13.50

House Salad

fresh greens, tomato, cucumber, carrot and bermuda onion with choice of dressing 11.

Tomato & Mozzarella Caprese

fresh mozzarella, tomatoes, basil chiffonade, capers, bermuda onion and balsamic drizzle 13.

Add to any Salad:

Chicken 6 / Calamari 7 / Shrimp 7 / Dolphin 9 / Salmon 9 / Tuna* 9 / Cracked Conch 12.

HOUSEMADE SOUPS

Lobster Bisque

classic and creamy 6.50

Conch Chowder

housemade bahamian style 6.50

SANDWICHES

all sandwiches served with fries

Cubano

mojo pork, ham, swiss cheese, mustard and pickles pressed in a cuban roll 15.

Blackened Chicken & Brie

blackened chicken and brie on our rosemary focaccia bun with mango chutney and bermuda onion 16.

Cheese Steak

thinly shaved seared beef on a hoagie roll with sautéed onions, mushrooms, provolone cheese and au jus 16.75

Dolphin Sandwich

blackened or grilled on a kaiser with lettuce, tomato, bermuda onion and tartar sauce 16.50

Blackened Chicken Avocado BLT

blackened chicken, bacon, lettuce, tomato, chipotle aioli and avocado cream on grilled marble rye 16.50

Dolphin Rachel

blackened or grilled with swiss cheese, cole slaw and cayman island dressing on marbled rye 17.

Hot Italian

capicola, ham, salami and provolone served hot on a hoagie and topped with lettuce, tomato, bermuda onion, banana peppers and italian dressing 15.25

Crunchy Grouper

on a kaiser with lettuce, tomato and bermuda onion, tartar sauce 16.75

Chicken Breast

grilled or blackened on a kaiser with lettuce, tomato and bermuda onion 13.75

Shrimp Po' Boy

flash fried shrimp on hoagie with lettuce, diced tomato, bermuda onion, pickles and spicy remoulade 15.50

Ahi Tuna Wrap*

sesame seared tuna with lettuce, tomato, wakame and cucumber wasabi aioli 15.25

BURGERS

all burgers are served with fries

Backyard Burger

half pound char-grilled burger on a kaiser with lettuce, tomato and bermuda onion 14.75

Bacon Cheeseburger

half pound char-grilled burger with smoked bacon and your choice of cheese on a kaiser with lettuce, tomato and bermuda onion 16.50

Backyard Cheeseburger

half pound char-grilled burger on a kaiser with your choice of american, swiss, provolone, cheddar or pepper jack, lettuce, tomatoe and bermuda onion 15.50

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FLATBREADS

Margherita

fresh mozzarella, vine ripened tomatoes, fresh basil and balsamic drizzle 14.50

Clam & Bacon

roasted garlic cream sauce, clams, bacon, mozzarella and cheddar cheese, topped w/crispy sage 14.50

Supreme

pepperoni, sausage, mushrooms, onions, peppers, olives, tomato sauce and mozzarella 14.50

Pesto Chicken

grilled chicken, marinated artichokes, roasted red peppers, basil pesto and mozzarella 14.50

Meatlovers

ham, pepperoni, sausage, bacon, tomato sauce and mozzarella 14.50

Buffalo Chicken

fried chicken bites tossed in buffalo sauce, topped with mozzarella and blue cheese crumbles 14.50

ENTRÉES

Tuna Poke Bowl*

diced ahi tuna tossed with ponzu sauce served over jasmine rice with edamame, avocado, cucumber, mango, wakame and pineapple sriracha aioli 21.75

Traditional Fish 'N Chips

crunchy beer battered cod, served with fries, cole slaw, fresh tartar sauce and malt vinegar 19.

Old Florida Bowl

sautéed shrimp and bay scallops over angel hair pasta with feta, spinach and grape tomatoes in a slightly spicy garlic sauce 24.

Blackened Dolphin Avocado

served with black beans, rice, fried plantains, topped with avocado cream and fresh salsa 23.75

Grilled Maple Pork Chops

2-6oz boneless chops dusted with blackening seasoning, grilled, and glazed with maple mustard, served with mashed potatoes and vegetable of the day 18.50

Shrimp & Grits

creamy saffron parmesan grits with corn, red and green peppers, shrimp and andouille sausage 22.25

Blackened Dolphin or Shrimp Tacos

three tacos with cilantro lime slaw, pico de gallo and pineapple sriracha drizzle, served with black beans and rice 19.50

Sambal Chicken

slightly spicy with spinach and tomatoes in a garlic and feta cheese sauce served over angel hair pasta 17.

Asian Salmon Bowl

sesame crusted salmon over jasmine rice with edamame, cucumbers, crispy wontons, radish and teriyaki drizzle 22.75

Shrimp Platter

ten large shrimp hand dipped in beer batter and flash fried served with fries, cole slaw and cocktail sauce 18.

Almond & Coconut Encrusted Snapper

flash fried and served with mango salsa, rice and vegetable of the day 23.75

Mac-N-Cheese

corkscrew pasta in a creamy parmesan and smoked gouda sauce 12./ with Blackened Chicken 17./ with Blackened Shrimp 18./ add bacon or spinach 3.

SIDES

Cole Slaw 3.50

French Fries 4.

Rice Pilaf 4.

Mashed Potatoes 4.

Saffron Parm Grits 4.

Asian Slaw 4.50

Fried Plantains 4.50

Black Beans & Rice 4.50

Vegetable of the Day 4.50

Small Caesar Salad 6.

Small House Salad 6.

DESSERTS

Key Lime Pie 8.50

Bread Pudding 8.50

Brownie Sundae 8.50

Peanut Butter Pie 8.50

Seasonal Cheesecake 8.50

YOU CATCH IT... WE'LL COOK IT!!!

bring us your fresh cleaned fillets (up to one pound per guest) and we will prepare them flash fried, grilled, blackened or sautéed with your choice of two sides 15. per person

HAPPY HOUR Monday - Friday 3:00-6:00

Please Note:

Prices shown are for cash a charge of 3% will be added for credit cards to help offset credit card fees.

Consumer Advisory:

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions*