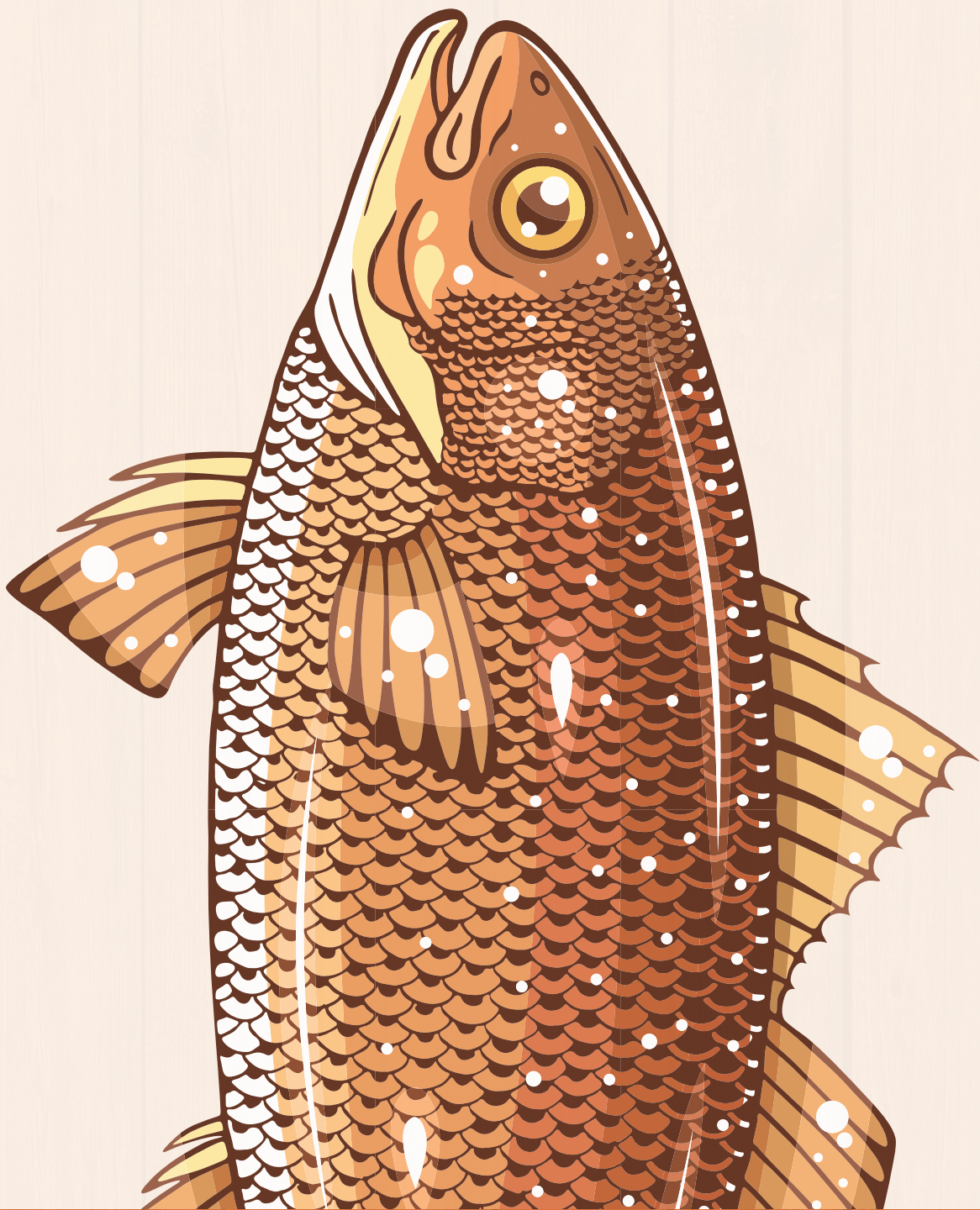


Angler's

BEACHSIDE BAR & GRILL

1030 Miracle Strip Pkwy SE / Fort Walton Beach, FL 32548
850-796-0260 / anglersgrill.com



APPETIZERS

POW-POW SHRIMP \$17

Flash fried Gulf shrimp tossed in a house-made sweet spicy sauce.

FRIED CALAMARI \$17

Golden fried, served with Pow-Pow or Sweet Thai Chili Sauce.

SESAME SEARED TUNA \$19

Seared Yellowfin Tuna sliced thin served with ponzu, Asian slaw, pickled ginger, and wasabi cream.

CRAB AND SHRIMP DIP **MKT PRICE**

Fresh gulf shrimp and blue crab in a cheesy cream sauce served with fresh tortilla chips.

ANGLER SHEET-TRAY NACHOS \$24

Bed of nacho chips topped with chili, queso, a delicious cheese blend, jalapenos, black olives, tomatoes and a side of salsa and sour cream. Served with your choice of either chicken, steak, or shrimp.

WINGS GF \$17

10 Jumbo fried wings served with celery and carrots and tossed in either mild, medium, hot, teriyaki, lemon pepper or Sweet Thai chili. Choice of either ranch or blue cheese dressing.

TRES AMIGOS \$18

Housemade queso topped with grilled chicken, shrimp, and steak, served with fresh pico de gallo, chips, and warm flour tortillas. add jalapenos or extra tortillas for \$1 extra.

QUESO AND CHIPS \$11

House-made queso served with fresh tortilla chips. Add chicken for \$2. Shrimp or Steak \$3

FRIED CRAB CLAWS **MKT PRICE**

Half Pound Jumbo Blue Crab Claws served with house-made cocktail or remoulade sauce.

PEEL N' EAT SHRIMP GF

Anglers spiced peel and eat shrimp served cold with fresh lemon wedge and cocktail sauce Half Pound \$16
Full Pound \$27

ANGLERS SMOKED YELLOW FIN TUNA DIP GF \$15

Fresh house-made tuna dip served with carrots, celery, jalapenos and tortilla chips or crackers.

GATOR BITES \$16

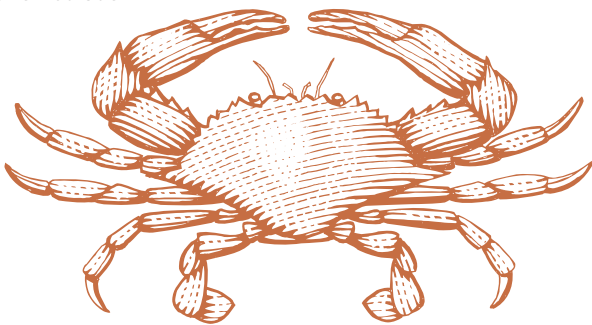
Hand breaded alligator tail meat mixed with sweet red peppers and Vidalia onions fried and served with remoulade sauce.

COCONUT SHRIMP \$16

Jumbo Coconut Shrimp fried and served with house-made coconut-pineapple glaze.

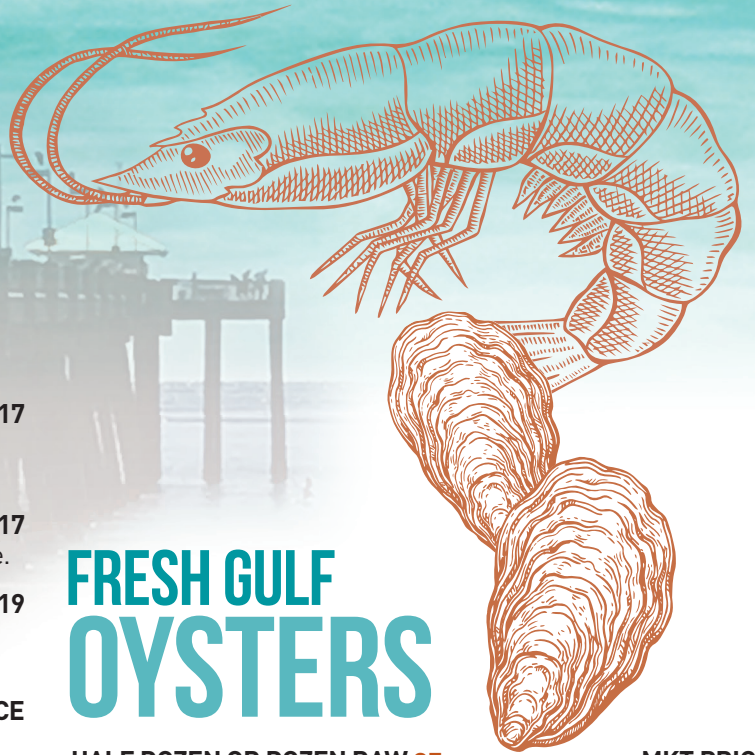
CRAB CAKE **MKT PRICE**

Jumbo lump crab cake seared or blackened served with a homemade remoulade.



GF- GLUTEN FREE

All items are prepared in a kitchen that shares prep space with items containing wheat, soy and tree nuts.



FRESH GULF OYSTERS

HALF DOZEN OR DOZEN RAW GF **MKT PRICE**

ROCKEFELLER **MKT PRICE**

Spinach, Cream, Parmesan Cheese and Bacon

BAYOU **MKT PRICE**

CREOLE BUTTER GF **MKT PRICE**

GARLIC PARMESAN GF **MKT PRICE**

JALAPENO BACON CHEDDAR GF **MKT PRICE**

SOUPS

SOUP OF THE DAY cup \$9 | bowl \$11

Ask your server for special soup of the day.

CHILI cup \$9 | bowl \$11

CREAM OF CRAB **MKT PRICE**

Our signature Crab soup made with Blue Claw Crab meat and our secret in-house recipe.

SEAFOOD GUMBO cup \$11 | bowl \$12

New Orleans Style gumbo stocked full of spices with okra, andouille sausage and locally sourced fresh seafood.

SALADS

BEACHSIDE SENSATIONAL GF \$15

Fresh blend of Spring mix, candied pecans, cucumber, tomatoes, mixed berries, shaved parmesan tossed with house vinaigrette.

CAESAR \$13

Fresh chopped Romaine lightly tossed in Caesar dressing topped with house-made croutons and shaved parmesan cheese.

HOUSE GF \$10

Spring mix and Chopped Romaine tomatoes, cucumbers, shredded carrots, shaved red cabbage and red onion. Choice of Ranch, Thousand Island, Blue Cheese, Honey Mustard, House Vinaigrette.

UPGRADE YOUR SALAD

- with grilled or fried chicken \$9
- with 5 large Gulf shrimp \$10
- with 4 jumbo sea scallops \$12
- with fish of the day \$10
- with Yellow Fin Tuna \$11

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

BUILD YOUR OWN PLATE STRAIGHT FROM THE GULF

Choice of **blackened, grilled or fried**, served with your choice of **two sides**.

CHOOSE YOUR FISH

GROUPER.....	MKT PRICE
MAHI MAHI.....	\$28
YELLOWFIN TUNA	\$29
RED FISH.....	\$26
SEA SCALLOPS.....	\$30

CHOOSE YOUR SAUCE OR TOPPING | \$4

Mango Tropical Dream GF
Creole Cream GF
Sesame Ginger
Bayou
Lemon Butter Cream GF

PREMIUM TOPPINGS

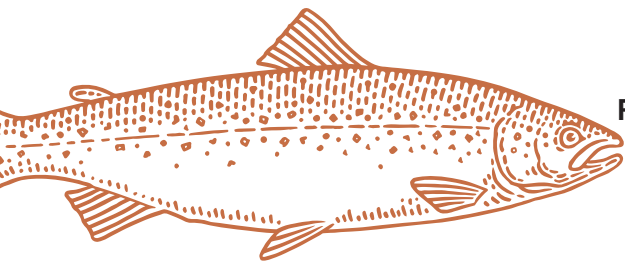
- Oscar **GF**** - lump crab meat, shrimp, asparagus tips and lemon butter **MKT PRICE**
- Angler's **GF**** - roasted garlic, sundried tomatoes, spinach, lump crab meat in a lemon butter cream sauce **MKT PRICE**
- Alexandria **GF**** - shrimp, roasted garlic, roasted cherry tomatoes, spinach, topped with lemon butter cream sauce **\$8**
- Loaded Creole **GF**** - sauteed Bay scallops and shrimp topped with our Creole cream sauce **\$9**

SIDE DISHES

- French fries
- Roasted garlic mash potatoes **GF**
- Dirty rice
- Cuban style black beans **GF**
(contains bacon)
- Vegetable medley **GF**
- Coleslaw **GF**

PREMIUM SIDES | ADD \$3.5

- Sweet Potato Fries **GF**
- Creamy white cheddar bacon mac & cheese
- Grilled asparagus **GF**



ANGLER'S BEACHSIDE TACOS*

3 tacos topped with corn tomato salsa, drizzled with chipotle aioli and served with Cuban style black beans and rice.

Grouper	\$23
Shrimp	\$22
Gator (fried only)	\$24
Chicken	\$19
Steak	\$23

*Your choice of grilled, fried or blackened

FRIED BASKETS

Served with fries, hushpuppies, and coleslaw.

Jumbo Shrimp	\$28
Grouper	\$26
Oysters	\$28
Popcorn Shrimp	\$23
Combo Platter (Shrimp, Grouper, and Oysters).....	\$32
Chicken Strips	\$20

BLACKENED SEARED TUNA.....\$31

Blackened Yellowfin tuna served with sautéed peppers, onions, and asparagus in a sesame ginger sauce over garlic mashed potatoes.

COCONUT SHRIMP.....\$29

Jumbo coconut shrimp served with a coconut pineapple glaze, fries, and coleslaw.

SHRIMP AND GRITS.....\$27

Creamy smoked gouda, stone ground grits with applewood smoked bacon and andouille sausage, diced sweet red peppers, red onions, tomatoes topped with jumbo blackened gulf shrimp.

SNOW CRAB **GF**.....MKT PRICE

One pound of steamed snow crab dusted with Old Bay. Served with your choice of two sides and garlic infused drawn butter.

BLACKENED CREOLE PASTA WITH CHICKEN OR SHRIMP.....\$24

Your choice of either chicken or shrimp blackened tossed with sundried tomatoes, red onions, mushrooms, with a creole cream sauce served over pasta and topped with shaved parmesan cheese.

SEAFOOD ALFREDO.....\$24

Fresh Gulf shrimp tossed in a creamy parmesan alfredo sauce, served over pasta.

RIBEYE **GF**.....\$38

12-ounce hand cut ribeye, grilled to perfection with your choice of two sides.

GRILLED CHICKEN.....\$28

Two grilled chicken breasts served with vegetable medley, garlic mashed potatoes topped with your choice of plain, creamy bayou sauce, tropical **GF**, or creole cream sauce **GF**.

BACON WRAPPED SCALLOPS.....\$34

Jumbo bacon wrapped sea scallops, basted with a soy ginger glaze served with your choice of two sides.

CRAB CAKE DINNER.....MKT PRICE

2 jumbo lump crab cakes seared or blackened served with your choice of two sides.

SPECIALTY ADDITIONS TO MAKE ANY PLATE THAT MUCH BETTER!

3 Grouper fingers.....	\$10
4 Jumbo sea scallops	\$12
½ pound crab legs	MKT PRICE
5 Large Gulf shrimp.....	\$10
Jumbo lump crab cake	MKT PRICE

GF- GLUTEN FREE

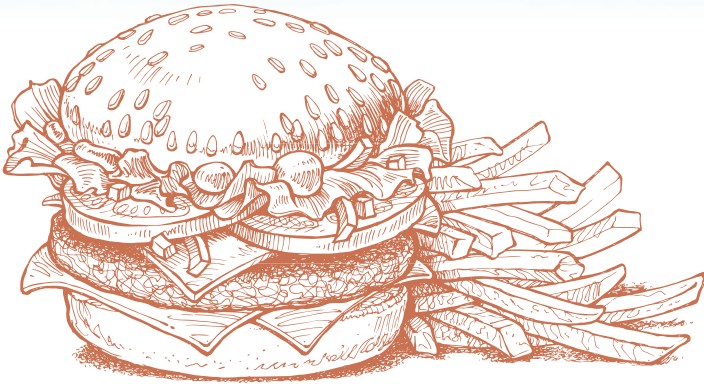
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ANGLER'S

BEACHSIDE SANDWICHES

Served with fries.



GROUPER RUEBEN \$23
Fresh grouper served on marbled rye with swiss cheese, sauerkraut, and thousand island dressing.

FRESH CATCH SANDWICH \$23
Catch of the day, grilled, fried or blackened served on a brioche bun with lettuce, tomatoes and red onion.

BUILD-A-BURGER \$18
Build it your way with certified black angus beef, your choice of cheese on a toasted brioche bun. Served with lettuce, tomatoes, onion, and pickle. (additional toppings \$1 each: avocado, fried egg, bacon, sauteed mushrooms, caramelized onions, Pow-Pow sauce, extra cheese)

IMPOSSIBLE BURGER (VEGGIE BURGER) \$18
Impossible patty grilled to perfection served with lettuce, tomatoes, onion, and pickle with a side of vegetable medley.

CHICKEN BACON RANCH \$19
Grilled or fried topped with bacon, jack cheese and served with lettuce, tomatoes, onion and pickle with a side of ranch.

PO'BOY \$21
Shrimp or oyster Po'boy, piled high served on fresh baked bread with lettuce, tomatoes and a pickle.
Add \$1 for Pow-Pow Sauce.

CRAB CAKE SANDWICH **MKT PRICE**
Our homemade jumbo lump crab cake, pan seared or blackened, served on a toasted brioche bun, served with lettuce, tomatoes, onion and a pickle and a side of our house-made remoulade sauce.

A LA CARTE SIDES | \$6

- French fries
- Roasted garlic mash potatoes **GF**
- Dirty rice
- Cuban style black beans (contains bacon)
- Vegetable medley **GF**
- Coleslaw **GF**
- Hush puppies



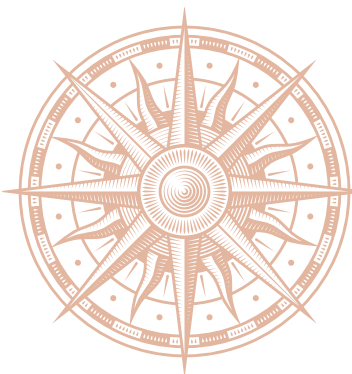
PREMIUM SIDES | \$9.5

- Sweet Potato Fries **GF**
- Creamy white cheddar bacon mac & cheese
- Grilled asparagus **GF**



BEVERAGES

- Sweet tea, unsweet tea, coffee, decaf coffee | \$3
- Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Mug Root Beer (Caffeine Free), Orange Sunkist, Lemonade | \$3
- Juices (orange, pineapple, grapefruit, cranberry) | \$4
- Redbull (regular, sugarfree, and assorted flavors.) | \$5



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