



# We're Baaaaack!

## Shareables

### SHRIMP CEVICHE

Chef Jose's secret recipe. 14.99

### KABOOM SHRIMP

Gulf shrimp in spicy aioli over AMOB coleslaw. 12.99

### GROUPEL BITES

Crispy, golden-brown bites of fresh grouper, served with our zesty Kaboom sauce for the perfect kick. 15.99

### P.E.I. MUSSELS PROVENCAL

Sautéed in white wine with scallions, garlic, tomato, basil, and finished with parmesan. Served with garlic toast. 16.99

### SMOKED FISH DIP

Served with tortilla chips, pickled red onion and jalapeño. 11.99

### COCONUT SHRIMP

Served with apricot-horseradish sauce. 12.49

### BUFFALO CHICKEN STRIPS

Crispy, juicy strips tossed in tangy Buffalo sauce, served with your choice of dipping sauce. 11.99

## Oysters

Our House Oysters arrive fresh daily straight from the Gulf of Mexico.

Choose Your Style - Dozen or Half-Dozen

### RAW

- TRADITIONAL\*\* iced on the half-shell with horseradish and cocktail GF
- CHIMICHURRI\*\* topped with chimichurri and pickled red onion GF

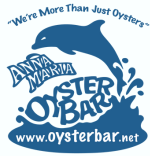
### ROASTED

- TEQUILA LIME margaritas + oysters = AMOB
- STEAMED GF
- GRANDMA GEORGIE'S CHIPOTLE a bit spicy, just like her
- GARLIC PARMESAN

**But wait, there's more! →**

\*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If unsure of your risk, consult a physician.

\*\*Warning: There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.



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## Mains

### GULF GROUPER

The best you'll find on the mainland! A whopping half-pound of fresh Florida grouper, straight from the Gulf to our grills. 33.99

### BAJA TACOS (NEW!)

Crispy fish, cabbage, pickled red onions, jalapeño, Baja crema  
With blackened Cobia. 16.99  
With fried Pollock. 13.99

### FRIED SHRIMP

Beer-battered and deep-fried, or sautéed with garlic sauce. 19.99

### SEA SCALLOPS

Plump and buttery. Choose fried or sautéed. 23.99

### SHRIMP & SCALLOPS

Perfectly seasoned shrimp and tender sea scallops, cooked to your choice of grilled, blackened, or sautéed. 27.98

### DANISH BABY BACK RIBS GF

Locals know these are the best ribs anywhere! Full rack of tender pork ribs, slathered with BBQ sauce. 23.99 Half rack 14.99

### FRIED CLAM STRIPS

Straight from Ipswich - the best around! 18.99

### ADMIRAL COMBO

4 succulent shrimp, 4 plump scallops, and a half pound fresh grouper filet 40.49

## Sides

Cilantro Lime Rice  
Apple Sauce  
Seasonal Vegetable  
Hush Puppies + 1.99

French Fries  
AMOB Slaw  
Cheese Grits

### BURGER IN PARADISE\*

Voted Best Burger in Bradenton! Half-pound Angus Prime. 14.99  
Add American cheese +1

### FISH & CHIPS

Our all-time best selling item! Four pieces of flaky North Atlantic Pollock, deep-fried to golden brown. 17.99

### CHICKEN CAESAR SALAD

Grilled or blackened chicken. 17.99  
Just the salad. 11.99

### SHRIMP & GRITS

Sauteed shrimp with tomato, bacon and garlic over our creamy cheese grits. 14.99

### COCONUT SHRIMP

Served with apricot-horseradish sauce. 23.99

### SNOW CRAB

Sweet, tender snow crab legs served hot and ready to crack, with warm melted butter for dipping. MP

### SNOW CRAB BOIL

1 lb. of sweet snow crab legs, tender mussels, succulent peel-and-eat shrimp, potatoes, and fresh corn on the cob, all simmered in an Old Bay Broth. 37.99



## Desserts

### KEY LIME TART

Best Key Lime Tart in Florida.  
Made in house. 4.99

