

SHIPP'S HARBOUR GRILL

LOCAL SEAFOOD AND ISLAND FARE

BEGINNINGS

Shrimp "Y'all" – 7.95

Fried Green Tomato, Tempura Shrimp, Arugula, Tarragon, Béarnaise

Red Neck Pâté – 4.95 (vegetarian)

A True Southern Delight! Chef Matt's Special Blend of Butter Beans, Feta Cheese, Peppers, Leeks and Lemon Butter.

Ben's Blackened Tuna – 9.95

Blackened Ahi Tuna **RARE**, Citrus Salsa, Wasabi Mayo, Spicy Mayo, Love Butter, Wasabi Greens

***Tuna Margarita – 7.95**

Ahi Tuna, Sesame Soy Marinade, Lime, Crème Fraiche, Microgreens

Smoked Tuna Dip -6.95

Ahi Tuna Smoked in House, Crackers

Oyster Crostini – 8.95

Fried Oysters, Brie Cheese, Roasted Poblano, Three Pepper Glaze, Crostini

West Indies Salad – MKT

Lump Crab, Sweet Onion, Marinade

Island Cheese Ball – 5.95

Goat Cheese, Pecans, Mango Salsa, Sweet Soy Reduction, Crackers

Pimento Cheese Fritters – 6.95

House-made Pimento Cheese, Panko, Spicy Sweet Mustard

Crab Dip– 12.95

Jumbo Lump Crab, Pickled Jalapeño Peppers, Cream Cheese, Special Seasonings, Pita Chips

Crab Rangoon - 7.95

Lump Crab, Lime Zest, Cream Cheese, Asian Dipping Sauce

Jumbo Lump Crab Cake – 9.95

Jumbo Lump Crab, Peach Chutney, Remoulade Sauce

Pepper Fried Shrimp – 7.95

Gulf Shrimp, Panko, Blue Cheese, Spicy Butter Sauce, Pepper Glaze

Fried Crab Claws – MKT

1/2 lb. Blue Crab Claws, Cocktail Sauce

Royal Reds - 9.95

1/2 lb. Steamed **In Shell**, **Peel-n-Eat**, Lemon Butter, Cocktail Sauce

Hush Puppies – 4.95

6 Jalapeño & Gouda Cheese

***New Style Sashimi – 7.95**

Ahi Tuna **RAW**, Citrus Marinade, Hot Sesame Oil, Seaweed Salad, Sriracha

Crab Bisque – 5/7

Turtle Soup w/ Sherry – 4/6

Seafood Gumbo – 4/6

OYSTERS

Creole - 7/12

Tasso, Cream Cheese, Parmesan

Rockefeller - 7/12

Spinach, Pernod, Parmesan

Combo - 12

6 Rockin', 6 Creole

***Nude - 9**

Raw & Salty

SALADS

Bread and Butter Served Upon Request.

Pleasure Island Salad – 12.95

Blackened Tuna, Spinach, Arugula, Almonds, Wasabi Peas, Red Bells, Passion Fruit Vinaigrette, Wasabi Mayo, Sweet Soy Glaze, Microgreens

***Blackened Tuna Salad - 12.95**

Blackened Tuna, Mixed Greens, Red Peppers, Tomatoes, Mushrooms, Egg, Wasabi Peas, Blue Cheese, Soy Lime Dressing, Lime Crème Fraiche, Microgreens

Fried Oyster Salad – 10.95

Romaine Hearts, Egg, Tomatoes, Red Onion, Fried Oysters, Blue Cheese Crumbles, Lemon Zest, Buttermilk Pernod Dressing

Apple Pecan & Cheese – 8.95

Spring Mix, Arugula, Pecan Encrusted Goat Cheese, Creole Pecans, Apples, Cinnamon Vinaigrette

Wedge Salad – 6.95

Wedge Lettuce, Blue Cheese, Bacon, Mushrooms, Tomatoes, Shaved Red Onion, Blue Cheese Dressing

***Caesar Salad – 6.95**

Romaine Lettuce, Croutons, Reggiano Parmesan, House-made Dressing

Mixed Green Salad – 4.95

Spring Mix, Mushrooms, Tomatoes, Red Onion, Tomato-Feta Vinaigrette

HOUSE SPECIALTIES

All Entrees Served with Mixed Green Salad and Tomato Feta Vinaigrette Dressing, Gouda Mashed Potatoes, Green Beans.

Bread and Butter Served Upon Request.

Ben's Blackened Tuna – 19.95

Blackened Tuna, Citrus Salsa, Wasabi Mayo, Spicy Mayo, Love Butter, Microgreens

***Black Sesame Tuna – 19.95**

Ahi Tuna **RARE**, Black Sesame Seeds, Sesame Soy Reduction, Microgreens

Island Mahi Mahi – 19.95

Blackened Mahi, Jumbo Lump Crab, Pineapple Salsa, Coconut Butter, Toasted Coconut

Blackened Mahi Mahi – 19.95

Blackened Mahi, Jumbo Lump Crab, Gorgonzola Cream

Creole Grouper – 22.95

Grouper, Panko Bread Crumbs, Crab & Tasso Relish, Creole Butter

Coconut Grouper – 22.95

Paneéd Grouper, Jumbo Lump Crab, Spicy Coconut Butter, Toasted Coconut

Grouper Ponchatrain – 22.95

Grouper, Panko Bread Crumbs, Shrimp, Crab, Red Onion, Mushrooms, Lemon Butter

Gulf Coast Snapper – 23.95

Gulf Red Snapper, Panko Bread Crumbs, Jumbo Lump Crab, Tasso Butter

Snapper Pesto – 23.95

Gulf Red Snapper, Panko Bread Crumbs, Jumbo Lump Crab, Pesto Cream

Jumbo Lump Crab Cakes – 19.95

Two Jumbo Lump Crab Cakes, Remoulade Sauce, Peach Chutney

Royal Reds – 18.95

1 lb. Steamed Royal Reds, **In Shell** **Peel-n-Eat**, Lemon Butter, Cocktail Sauce

FRIED SEAFOOD

All Fried Seafood Platters Served with Mixed Green Salad and Tomato Feta Vinaigrette Dressing, Fries, Hushpuppies.

Bread and Butter Served Upon Request.

Fried Shrimp – 17.95

1 Dozen Butterflied Fresh Gulf Shrimp

Fried Seafood Platter – 19.95

Fried Oysters, Shrimp, Crab Claws, & Fresh Grouper

Fried Oysters – 18.95

1 Dozen Fresh Gulf Oysters

Combo Platter – 18.95

You Pick Two, Fish, Shrimp, Claws, 1/2 Dozen Oysters

ISLAND FARE

Island Eggplant – 12.95
Fried Eggplant, Marinara, Provolone Cheese,
Jumbo Lump Crab, Béarnaise

Crab and Brie Quesadilla – 12.95
Jumbo Lump Crab, Brie Cheese, Apple Glaze,
Slaw and Black Beans

**Asparagus & Cheese
Quesadilla - 10.95**
Grilled Asparagus, White Cheese,
Oven Dried Tomato Jam, Sweet Pepper Glaze,
Blue Cheese Slaw and Black Beans

Let Us Cook Your Catch!!

Hook & Cook

Prepared Three Ways:

Ponchatrain Style:
Panko Bread Crumbs, Shrimp, Crab,
Mushrooms and Lemon Butter

Blackened:
Topped with Gorgonzola Cream

Fried:
Buttermilk and Corn Flour

Served with Gouda Mash, Green Beans and Hushpuppies

14.95 per person

LAND FARE

All Steaks are Hand-Cut, U.S.D.A. Certified Angus Beef

All Entrees Served with Mixed Green Salad and Tomato Feta Vinaigrette Dressing, Gouda Mashed Potatoes, Green Beans.
Bread and Butter Served Upon Request.

Choose Your Steak Sauce

Bourbon Mushroom Demi Cream, Garlic Butter, House-made Worcestershire, or Béarnaise
Add Jumbo Lump Crab to any steak \$8.00

Filet (8 oz) - 24.95
Hand-Cut, Certified Angus Beef,
Your Choice of Sauce

NY Strip (16 oz) - 26.95
Hand-Cut, Certified Angus Beef,
Your Choice of Sauce

ButterBoy - 25.95
8 oz. Filet, Jumbo Lump Crab,
Garlic Butter

Island Oscar – 25.95
8 oz. Filet, Asparagus, Jumbo Lump Crab,
Béarnaise Sauce

Chipotle Filet – 25.95
8 oz. Filet, Tasso Cream Cheese,
Jumbo Lump Crab, Chipotle Butter

Harbour Filet – 25.95
8 oz. Filet, Bacon & Smoked Gouda Stuffed,
Bourbon Mushroom Demi Cream

Stilton Stuffed Filet - 25.95
8 oz. Filet, Stilton Blue Cheese, Jumbo Lump
Crab, Bacon Butter

Blackened Duck – 18.95
Blackened Duck, Pecan Praline Sauce,
Gorgonzola Cheese

Chicken Florentine – 14.95
Sautéed Chicken Breast, Artichokes, Spinach,
Brie

Please select temperature from scale below:

RARE - Cold Red Center MEDIUM RARE - Cool Red Center MEDIUM - Warm Red Center
MEDIUM WELL - Hot Pink Center WELL - Hot Center, Little to No Pink

SUSHI

Surf & Turf Roll – 10.95
(Tempura Fried)
Shrimp, Filet Mignon, Chipotle Cream
Cheese, Red Pepper, Tomato Salsa, Onion,
Horse Sauce

Yum-Yum Roll – 11.95
Blackened Filet Mignon – lightly seared,
Tempura Shrimp, Cream Cheese, White
Truffle Oil, Spicy Mayo, Microgreens

BIG Shipp Roll – 11.95
Tempura Shrimp, Filet Mignon, Cream
Cheese, Avocado, Tuna, Blue Cheese,
Wasabi Mayo, Sweet Soy Glaze, Microgreens

Tuna & Mango Roll – 10.95
Ahi Tuna, Tempura Shrimp, Cream Cheese,
Avocado, Mango Salsa, Microgreens

Harbour Sushi Roll – 9.95
Tempura Shrimp, Cream Cheese, Avocado,
Crab, Green Onion, Spicy Mayo

***Citrus Tuna in Panko-8.95**
Ahi Tuna, Citrus Marinade, Avocado,
Cucumber, Citrus Salsa, Sesame Oil,
Spicy Mayo

***Spicy Tuna Roll – 8.95**
Ahi Tuna, Spicy Mayo, Scallions, Sriracha

***Spicy Tuna Tempura Roll – 7.95**
Ahi Tuna, Hot Sesame Oil, Spicy Mayo,
Sriracha, Scallions, Tempura Fried

Tomato Feta Roll – 6.95
Peppers, Tomato, Basil, Feta, Cream Cheese,
Tomato Salsa, Chipotle Mayo

Veggie Roll – 6.95
Tomato, Avocado, Peppers, Scallions, Cream
Cheese, Tomato Salsa, Spicy Mayo

Island Roll – 8.95
Tempura Shrimp, Cream Cheese, Avocado, Hot
Sesame Oil, Spicy Mayo, Pineapple Salsa

Crunchy Shrimp Roll – 8.95
Tempura Shrimp, Tomato Salsa, Scallions,
Spicy Mayo

Blackened Tuna Roll – 8.95
Blackened Tuna, Avocado, Cream Cheese, Hot
Sesame Oil, Pineapple Salsa, Lime Crème
Fraîche

Blue Crab Roll – 12.95
Tempura Shrimp, Cream Cheese, Avocado,
Jumbo Lump Blue Crab, Lemon Oil, Lemon
Zest, Spicy Mayo

Caribbean Roll – 8.95
Tempura Shrimp, Cucumber, Cream Cheese,
Mango Salsa, Lime Crème Fraîche

Tiger Roll – 8.95
Smoked Salmon, Cream Cheese, Scallions,
Lemon Zest, Horse Sauce

Avocado Roll – 6.95
Avocado, Tomato, Red Pepper, Cream Cheese,
Tomato Lime Salsa, Chipotle Mayo

Spider Roll – 10.95
Fried Soft Shell, Avocado, Cucumber, Scallions,
Sweet Soy Glaze, Wasabi Mayo

South Beach Roll – 8.95
Smoked Salmon, Tempura Shrimp, Cream
Cheese, Avocado, Scallions, Horse Sauce

OBA Roll – 8.95
Tempura Shrimp, Cream Cheese, Avocado,
Scallions, Tomato Lime Salsa, Spicy Mayo

Red Neck Roll – 9.95
Filet Mignon, Shrimp, Chipotle Cream Cheese,
Green Onion, Tomato Salsa,
Horse Sauce

California Roll – 7.95
Crab Stick, Cucumber, Avocado, Black Sesame
Seeds, Spicy Mayo

***Tuna Nigiri – 7.95**
Ahi Tuna, Seasoned Rice, Seaweed Salad

Seaweed Salad – 4.95

DESSERT

Pina Colada Cake - 7.00
White Cake, Coconut Custard, Butter Cream
Frosting, Sweet Coconut Flakes

Crème Brûlée - 6.00
Rich Crème, Vanilla, Caramelized Sugar

Drunk Brownie - 7.00
House-made Brownie, Pecans,
Häagen-Dazs Vanilla Ice Cream,
Chocolate Sauce, Carmel, Kahlua

Key Lime Pie - 6.00
Key Lime Juice, Sweet Cream,
Graham Cracker Crust

“Shipp Faced” - 8.00
A Secret Blend of Spirits and Tropical Flavors
Known to Impair One’s Judgment.
Served In Our Souvenir, Take-Home
“Shipp Faced” Mason Jar.
\$5.00 Refill Day of Purchase

Shipp’s Bushwacker- 8.00
Made with Real Ice Cream

*consuming undercooked, fish, seafood, or meat may cause food borne illness. Especially if you have certain medical conditions