

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 Cocktail** – 7.95
Ahi Tuna, Sesame Soy Marinade,
Lime, Crème Fraiche, Microgreens

Smoked Tuna Dip - 2.00
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

Fried Crab Claws – MKT
1/2 lb. Blue Crab Claws, Cocktail Sauce

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

***Tuna Wontons** - 8.95
Marinated Ahi Tuna,
Jicama Slaw, Lime Vinaigrette,
Avocado & Wasabi Whipped Cream

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

Fried Green Tomato Salad – 10.95
Spinach, Egg, Blue Cheese Crumbles, Bacon,
Red Onions, Fried Green Tomatoes, Panko
Shrimp, Remoulade, Blue Cheese Dressing

Wedge Salad – 6.95
Wedge Lettuce, Blue Cheese, Bacon,
Mushrooms, Tomatoes,
Shaved Red Onion, Blue Cheese Dressing

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

***Caesar Salad** – 6.95
Romaine Lettuce, Croutons, Reggiano
Parmesan, House-made Dressing

***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

Mixed Green Salad – 4.95
Spring Mix, Mushrooms, Tomatoes,
Red Onion, Tomato-Feta Vinaigrette

HOUSE SPECIALTIES

All House Specialties Served with Gouda Mashed Potatoes and Green Beans.

Bread and Butter Served Upon Request.

Ben's Blackened Tuna - 14.95
Blackened Tuna, Citrus Salsa, Wasabi Mayo,
Spicy Mayo, Love Butter, Microgreens

***Black Sesame Tuna** - 14.95
Ahi Tuna **RARE**, Black Sesame Seeds,
Sesame Soy Reduction, Microgreens

Island Mahi Mahi - 14.95
Blackened Mahi, Jumbo Lump Crab, Pineapple
Salsa, Coconut Butter, Toasted Coconut

Blackened Mahi Mahi - 16.95
Blackened Mahi, Jumbo Lump Crab,
Gorgonzola Cream

Grouper Ponchatrain - 16.95
Grouper, Panko Bread Crumbs, Shrimp, Crab,
Red Onion, Mushrooms, Lemon Butter

Coconut Grouper – 16.95
Paneéd Grouper, Jumbo Lump Crab,
Spicy Coconut Butter, Toasted Coconut

Creole Grouper - 16.95
Grouper, Panko Bread Crumbs,
Crab & Tasso Relish, Creole Butter

**Red Snapper with
Pesto Cream** - 23.95
Gulf Red Snapper, Panko Bread Crumbs,
Pesto Cream, Jumbo Lump Crab

Jumbo Lump Crab Cake- 11.95
One Jumbo Lump Crab Cake,
Remoulade Sauce, Peach Chutney

Royal Reds – 11.95
1/2 lb. Steamed Royal Reds, **In Shell**
Peel-n-Eat, Lemon Butter, Cocktail Sauce

FRIED SEAFOOD

All Fried Seafood Platters Served with Fries and Hushpuppies.

Bread and Butter Served Upon Request.

Fried Seafood Platter - 19.95
Fried Oysters, Shrimp, Crab Claws, &
Fresh Grouper

Fried Shrimp - 12.95
Eight Butterflied Fresh Gulf Shrimp

Fried Oysters - 12.95
Eight Fresh Gulf Oysters

Combo Platter - 12.95
Four Shrimp and Four Oysters

ISLAND FARE

*Grilled Tuna Sandwich – 12.95

Rare Grilled Tuna Steak, Lettuce, Chipotle Mayo, Tomato Salsa, Brioche Bun, Fries or Slaw

Grouper Reuben Sandwich - 12.95

Blackened Grouper, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread, Fries or Slaw

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

Fried Grouper Sandwich – 12.95

Fresh Grouper Filet, White Cheddar, Lettuce, Tomato, Red Onion, Remoulade, Brioche Bun, Fries or Slaw

Tuna Tacos*- 10.95

Tuna, Guacamole, Sour Cream, Cholula, Spicy Mayo, Tomato Lime Salsa, Corn Tortilla, Coconut Black Beans, Blue Cheese Slaw

Grouper Taco - 10.95

Fresh Grouper Fried, Lettuce, Avocado, Spicy Mayo, Sour Cream, Tomato Salsa, Coconut Black Beans, Blue Cheese Slaw.

Island Eggplant - 12.95

Fried Eggplant, Marinara, Provolone Cheese, Jumbo Lump Crab, Béarnaise

Oyster Po-Boy – 9.95

Fried Oysters, Lettuce, Tomato, Tartar, Cocktail, Fries or Slaw

Shrimp Po-Boy – 8.95

Fried Shrimp, Lettuce, Tomato, Tartar, Cocktail, Fries or Slaw

Hook & Cook

Let Us Cook Your Catch 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 Mashed Potatoes, Green Beans and Hushpuppies

14.95 per person

LAND FARE

Bread and Butter Served Upon Request.

Pork Sliders (2) - 8.95

Sliced Pork Tenderloin, Homemade BBQ Sauce, Blue Cheese Slaw on Yeast Rolls, Fries

Buffalo Chicken Fingers - 9.95

Four Fried Chicken Fingers, Texas Pete Butter, Fries, Slaw, Blue Cheese Dip

Filet (8 oz) - 18.95

Hand-Cut, Certified Angus Beef, Garlic Butter Sauce, Gouda Mashed Potatoes, Green Beans

Real Chicken Sandwich - 8.95

Fried, Butterflied Chicken Breast, White Cheddar, Lettuce, Tomato, Red Onion, Chipotle Mayo, Fries

Prime Burger – 8.95

Prime Beef Burger, White Cheddar, Blue Cheese Crumbles, Mushroom Demi-Glace, Tomato Salsa, Lettuce, Brioche Bun, Fries

Chicken Florentine – 12.95

Sautéed Chicken Breast, Artichokes, Spinach, Brie

SUSHI

Surf & Turf Roll – 10.95

(Tempura Fried)

Shrimp, Filet Mignon, Chipotle Cream Cheese, Red Pepper, Tomato Salsa, Onion, Horsey 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, Horsey 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, Horsey 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, Horsey 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

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

Southern Comfort

Bread Pudding - 6.00

House-made Bread Pudding, Southern Comfort Sauce

Drunk Brownie - 7.00

House-made Brownie, Pecans, Häagen-Dazs Vanilla Ice Cream, Chocolate Sauce, Caramel, Kahlua

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