

GOLDEN RULE SEAFOOD

MARKET AND RESTAURANT



TEASERS

CRAB CAKES

Topped with our homemade mustard sauce 19.99

FRIED CALAMARI

Lightly dusted, flash fried & served with sweet Thai chili sauce 16.99

SIGNATURE SHRIMP GF

Seasoned steamed shrimp, chilled & served with our homemade mustard sauce 14.99

BUFFALO SHRIMP

Lightly fried shrimp hand tossed in our homemade mild buffalo sauce. Served with our homemade ranch dipping sauce 17.99

TUNA WONTONS*

Sashimi grade yellowfin tuna piled on fried wontons and drizzled with our homemade ponzu & spicy mayo, topped with seaweed salad 17.99

SOUP OF THE DAY 7.99

WINGS (6)

Served with blue cheese or ranch, celery and tossed in your choice of sauce. Buffalo, BBQ, Honey Sriracha 13.99

**OYSTERS ON THE ½ SHELL* GF

Freshly shucked ½ dozen Gulf or Bluepoint oysters served with crackers, homemade cocktail sauce & lime SEASONAL PRICE

SLIDERS

COD SLIDERS

Breaded & fried cod topped with lettuce, tomato & our homemade horseradish dill sauce 13.00

“BOW” BUNS

From our boats to your bellies...Honey soy glazed shrimp topped with pickled onions, cucumbers and drizzled with our spicy mayo & sesame seeds 13.00

BURGER SLIDERS

Our special burger blend topped with cheddar cheese, our homemade bacon jam & lettuce 13.00

MAHI SLIDERS

Blackened Mahi, topped with our delicious tropical mango slaw 13.00

SALADS

MEDITERRANEAN SALAD GF

Chopped romaine with tomatoes, red onions, kalamata olives, cucumber, red pepper, pepperoncini & feta cheese, served with a feta Greek vinaigrette 12.99 whole, 6.99 half, 19.99 add protein

DEBBIE'S DRUNKEN SAILOR SALAD GF

Mixed greens, tomatoes & cucumbers topped with drunken cranberries, candied walnuts & goat cheese, served with a champagne vinaigrette 14.99 whole, 7.49 half, 21.99 add protein

CAESAR SALAD

Chopped romaine, croutons & parmesan cheese served with a creamy Caesar dressing 12.99 whole, 6.99 half, 19.99 add protein

MUSSELS

Fresh black mussels steamed with garlic, wine and topped with truffle parmesan 15.99

BLACKENED SEARED TUNA

Topped with spicy mayo & a side of ponzu sauce 16.99

BANG BANG SHRIMP

Lightly fried shrimp tossed in our homemade bang bang sauce 17.99

CHICKEN QUESADILLA

Stuffed with chicken & cheese. Served with sour cream and pico de gallo 16.99

CONCH CEVICHE* GF

Freshly diced conch with diced onions, bell peppers, cucumbers, tomatoes, celery, and key lime juices, served with tortilla chips 16.99

CORVINA CEVICHE* GF

Corvina, peppers, onions, garlic, sweet chilis & citrus juices. Served with plantain chips 17.99

SMOKED FISH DIP

Served with sliced jalapenos, banana peppers, capers, fresh tortilla chips & roasted corn pico de gallo 14.99

CONCH FRITTERS

Served with our homemade mustard sauce 17.99



SANDWICHES

Sandwiches are served with fries and can be made as a wrap.

Add cheese to any sandwich. American, Swiss, Cheddar & Provolone add 1.49

COURTNEY'S MESS

Golden fried snapper smothered with American cheese, caramelized onions, tartar sauce, lettuce & sliced tomatoes served on home style white toast 23.99

MAHI REUBEN

Grilled or blackened mahi smothered with Swiss cheese & thousand island dressing, served on toasted seeded rye bread 19.99

Reuben - topped with sauerkraut

Rachel - topped with coleslaw

Raquel - topped with mango slaw

GROUPE SANDWICH

Blackened, grilled or fried grouper with lettuce, tomato, onion, spicy tartar & your choice of cheese on a brioche bun 25.99

FISH SANDWICH

Golden fried, grilled or blackened with crisp romaine, tomato, onion & tartar sauce on a brioche bun Mahi 19.99 Snapper 21.99

LOBSTER ROLL

A classic North-East favorite prepared with Maine Lobster on a New England Style roll, served with sweet potato fries 24.99

LOBSTER GRILLED CHEESE

Your classic grilled cheese with a twist...stuffed with goat cheese & Florida lobster meat, served in a bowl of lobster bisque 21.99

**SHRIMP & OYSTER PO BOY

Golden fried shrimp & oysters on a hoagie roll stuffed with sweet potato fries, lettuce, tomatoes & tartar sauce 16.99

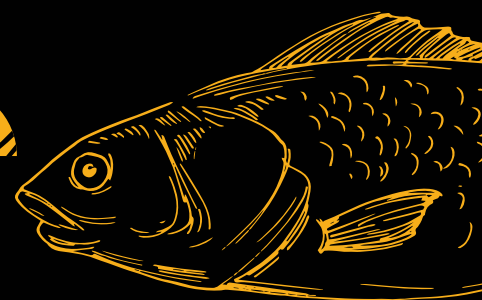
PLANTAIN CRUSTED CHICKEN

Topped with our roasted corn pico de gallo, sliced avocado & spicy mayo, served on a brioche bun 17.99

MR. B'S BURGER

Our special blended beef burger cooked to your desire, with your choice of cheese, lettuce, tomato, onion and mayo, served on a brioche bun 15.99

ENTREES



CRAB STUFFED LOBSTER

A butterflied Florida lobster tail stuffed with blue crab meat, mozzarella cheese and lobster bisque. Served with sauteed spinach & garlic mashed potatoes 34.99

LEMON BUTTER SNAPPER GF

A snapper fillet sauteed on a sizzling skillet, drizzled with a lemon butter sauce, & topped with capers, served with steamed broccolini & sweet potato mash 26.99

BLACKENED SALMON GF

Freshly blackened salmon served with garlic mashed potatoes and steamed broccolini 19.99

HONEY SRIRACHA SALMON GF

Grilled salmon seasoned and glazed with our honey sriracha glaze, served with a side salad & asparagus 21.99

CAJUN PASTA

Fettuccini topped with spinach, asparagus, mushrooms & your choice of blackened shrimp or chicken served with a creamy Cajun goat cheese sauce and garlic toast 21.99

SHRIMP & SCALLOP SCAMPI

Fettuccine pasta tossed with shrimp, bay scallops and our scampi sauce, served with garlic toast 19.99

BLACKENED ALFREDO

Fettuccine pasta tossed in fresh alfredo sauce and drizzled with balsamic glaze, served with garlic toast and topped with your choice of blackened mahi, shrimp, chicken or salmon 19.99

TACOS

3 flour tortillas stuffed with blackened, fried or grilled Mahi 18.99 / Shrimp 19.99 / Snapper 20.99

Choose your taco style:

CLASSIC TACOS

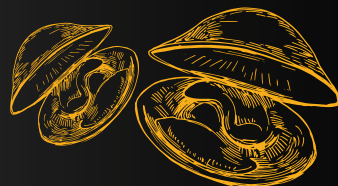
Topped with roasted corn pico de gallo, cheddar cheese & cabbage slaw, drizzled with spicy mayo

TIKI TACOS

Topped with goat cheese, spring mix, roasted corn pico de gallo, spicy mayo & champagne vinaigrette

TROPICAL TACOS

Topped with mango slaw



FRIED FAVORITES

All Fried Favorites served with Fries & Coleslaw

CARIBBEAN FRIED CONCH

Lightly breaded cracked conch fried to perfection and served with our homemade cocktail sauce 19.99

FRIED SHRIMP

Hand breaded shrimp, lightly fried & served with cocktail sauce 17.99

COCONUT SHRIMP

Succulent shrimp dipped in a coconut batter, lightly fried & served with a tropical dipping sauce 16.99

FRIED FISH

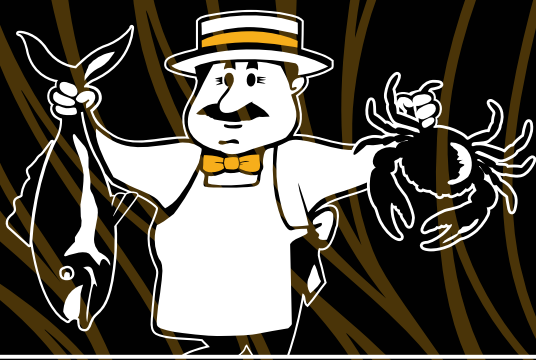
Delicately hand battered and fried, served with tartar sauce Snapper 19.99 Mahi 16.99

**FRIED OYSTERS

Freshly shucked Gulf oysters, lightly dusted & fried, served with our homemade cocktail sauce 17.99

CAPTAIN JEFF'S SAMPLER

Can't decide, get your favorites fried 2 Conch fritters, 2 fried shrimp, 2 coconut shrimp & fried mahi 26.99



GOLDEN RULE SEAFOOD

MARKET AND RESTAURANT

SIDES

| | |
|-----------------------------|---------|
| STEAMED BROCCOLINI | 4.49 GF |
| GRILLED ASPARAGUS | 4.49 GF |
| SAUTEED SPINACH & MUSHROOMS | 4.49 GF |
| BRUSSEL SPROUTS | 4.49 GF |
| FRIES | 3.99 GF |
| SWEET POTATO FRIES | 3.99 GF |
| SWEET MASHED POTATOES | 3.99 GF |
| GARLIC MASHED POTATOES | 3.99 GF |
| LOADED MASHED POTATOES | 5.99 GF |
| COLESLAW | 3.49 GF |
| RICE | 3.29 GF |
| RED BEANS | 3.29 GF |
| GRITS | 3.29 GF |

DESSERTS

- KEY LIME PIE**
A South Florida classic...deliciously creamy key lime pie with a crunchy graham cracker crust. 7.99
- BERRY COBBLER**
Seasonal Berries served over our warm butter cake and topped with vanilla ice cream. 9.99
- SALTED CARAMEL CHEESECAKE**
A creamy blend of classic and sea salted caramel cheesecake 8.99
- BROWNIE SKILLET**
A rich homemade chocolate chip brownie topped with chocolate chip cookie dough then baked in a cast iron skillet and topped with vanilla ice cream, whipped cream and then more chocolate.
This is the ULTIMATE sharable dessert 11.99
- MISSISSIPPI MUD PIE**
Chocolate & coffee deliciousness...coffee mousse in an Oreo crust topped with chocolate 8.99
- GUAVA CHEESECAKE**
Deliciously creamy guava cheesecake, served over guava marmalade 9.99

(GF) Gluten Free

**** THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS**

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

20% gratuity is added to parties of 6 or larger

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

#goldenruleseafood

@goldenruleseafood | goldenruleseafood.com



WINE LIST

| | | |
|--|----|----|
| GABBIANO, PINOT GRIGIO, ITALY | 8 | 24 |
| MASO CANALI, TRENTINO PINOT GRIGIO, ITALY | 11 | 35 |
| TAPESTRY, SAUVIGNON BLANC, CALIFORNIA | 14 | 43 |
| STARBOROUGH, SAUVIGNON BLANC, NEW ZEALAND | 10 | 30 |
| WHITEHAVEN, SAUVIGNON BLANC, NEW ZEALAND | 12 | 38 |
| CLOS DU BOIS, CHARDONNAY, CALIFORNIA | 8 | 24 |
| MARK WEST, CHARDONNAY, CALIFORNIA | 10 | 30 |
| SONOMA-CUTRER, CHARDONNAY, CALIFORNIA | 14 | 43 |
| WILLAMETTE VALLEY VINEYARDS, VALLEY RIESLING, WILLIAMETTE VALLEY, OREGON | 10 | 30 |
| LA MARCA, PROSECCO, ITALY | 11 | 33 |
| FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE | 11 | 33 |
| LYRIC, PINOT NOIR, CALIFORNIA | 14 | 43 |
| MARK WEST, PINOT NOIR, CALIFORNIA | 10 | 30 |
| CLOS DU BOIS, MERLOT, CALIFORNIA | 8 | 24 |
| CLOS DU BOIS, CABERNET SAUVIGNON, CALIFORNIA | 8 | 24 |
| WILD HORSE, CABERNET SAUVIGNON, CALIFORNIA | 14 | 43 |
| PADRILLO, MALBEC, ARGENTINA | 8 | 24 |

COCKTAILS

MARGARITAS

- GRANDE TIKI MARGARITA**
Herradura Silver Tequila, freshly squeezed lime juice & agave nectar topped with Grand Marnier liqueur 15
- MANGO MARGARITA**
Milagro Silver Tequila, fresh lime juice & mango purée 12
- JALAPENO MARGARITA**
Tanteo Jalapeno Tequila, diced jalapenos, freshly squeezed lime juice & agave nectar 13
- STRAWBERRY MARGARITA**
Milagro Silver Tequila, freshly muddled strawberries, agave nectar & freshly squeezed lime juice 12
- SPICY WATERMELON MARGARITA**
Ole Smokey Watermelon Moonshine, Tanteo Jalapeno Tequila, freshly squeezed lime juice & muddled cucumbers 13
- PINEAPPLE PASSION MARGARITA**
Milagro Silver Tequila, pineapple juice, passion fruit puree, freshly squeezed lime juice & agave nectar 12
- CLASSIC MARGARITA**
El Jimador Tequila, fresh lime juice, agave nectar 11
- MOJITOS**
- CLASSIC MOJITO**
Parrot Bay White Rum, simple syrup, mint leaves & freshly squeezed lime juice, topped with club soda, served on the rocks 10
- COCONUT MOJITO**
RumHaven Coconut Rum, simple syrup, mint leaves, cream of coconut, freshly squeezed lime juice, topped with club soda, served on the rocks 11
- MANGO MOJITO**
Parrot Bay White Rum, simple syrup, mint leaves, freshly squeezed lime juice & mango purée, topped with club soda, served on the rocks 11
- BLUEBERRY MOJITO**
Stoli Blueberi Vodka, simple syrup, mint leaves, freshly squeezed lime juice & blueberries, topped with club soda, served on the rocks 11
- SUNSHINE MOJITO**
Grey Goose White Peach & Rosemary infused Vodka, simple syrup, freshly muddled mint leaves & oranges, topped with club soda 12
- GUAVA MOJITO**
Diplomatico Reserva Exclusiva Rum, simple syrup, mint leaves, freshly squeezed lime juice & guava puree, topped with club soda, served on the rocks 12

SIGNATURE COCKTAILS

- MILE MARKER 141**
Diplomatico Reserva Exclusiva Rum, RumHaven Coconut Rum, guava & passion fruit puree topped with club soda. 12
- PASSIFLORA**
Herradura Silver Tequila, Chinola Passionfruit Liqueur, lime juice, agave & muddled cucumbers 16
- THE PAMELA**
Patron Silver Tequila and grapefruit juice, lime & triple sec, garnished with rosemary & salted rim 13
- BLACKBERRY BOURBON LEMONADE**
Woodford Bourbon, blackberry purée, fresh lemon juice & simple syrup, served over ice 12
- HENDRICK'S LEMONADE**
Hendrick's Gin, freshly squeezed lemon juice, simple syrup & club soda 11
- ESPRESSO MARTINI**
Stoli Vanilla Vodka, Baileys Irish Cream & cold brew coffee 12
- WATERMELON BASIL MARTINI**
Watermelon Basil Grey Goose Vodka, muddled fresh basil & fresh squeezed lime juice 12
- TRIPLE CITRUS GIN & TONIC**
Fords Gin, fresh lemon, grapefruit, orange & tonic 11
- BLACK RASPBERRY OLD FASHIONED**
Slane Irish Whiskey, Chambord Black Raspberry Liqueur, freshly muddled raspberries & raspberry puree 13
- BLOODY MARY**
With a Golden Rule twist including our Signature Shrimp, hot sauce, Old Bay & Stoli Vodka 13
- OLD FASHIONED**
Woodford Bourbon, bitters & orange zest. Stirred & served on the rocks 10
- ELDERFLOWER MULE**
Stoli Vodka, Giffard Elderflower Liqueur, muddled blackberries & fresh lime juice, topped with elderflower tonic water 11
- THE STOLI MULE**
Stoli Vodka & fresh lime juice, topped with ginger beer 9
- GUAVA MIMOSA**
LaMarca Prosecco & guava puree 8
- TIKI TIME**
RumHaven Coconut Rum, Diplomatico Reserva Exclusiva Rum, freshly squeezed lime juice & cranberry juice 14
- CUCUMBER DILL-LICIOUS**
Crop Organic Cucumber Vodka, muddled cucumbers, fresh lime juice, agave nectar & garnished with sliced cucumber and dill 9
- TRIPLE BERRY SANGRIA**
With freshly muddled strawberries, blackberries & blueberries, topped with blackberry brandy 15
- WHITE CITRUS SANGRIA**
Packed with citrus...oranges, lemons & limes, topped with Kettle One Botanical Peach & Orange Blossom Vodka 15



HIGH NOON SELTZER 6

- Pineapple
- Watermelon
- Peach

FROZEN DRINKS

PINA COLADA 11 STRAWBERRY DAIQUIRI 11 MARGARITA 11

BEER

BOTTLES

| | |
|---------------------------|---|
| CORONA | 6 |
| MILLER LITE | 5 |
| PERONI | 7 |
| BLUE MOON | 7 |
| RED STRIPE | 6 |
| GUINNESS | 7 |
| MICHELOB ULTRA | 6 |
| COORS LIGHT | 5 |
| BUD LIGHT | 5 |
| SAMUEL ADAMS BOSTON LAGER | 6 |
| HEINEKEN N/A | 6 |
| BUDWEISER | 5 |

DRAFT

| | | |
|-------------------------|---|----|
| WYNWOOD LA RUBIA | 8 | 11 |
| LAGUNITAS ISLAND BEATS | 8 | 11 |
| FUNKY BUDDHA FLORIDIAN | 7 | 10 |
| CIGAR CITY JAI ALAI | 8 | 11 |
| REEF DONKEY | 8 | 11 |
| LA TROPICAL LA ORIGINAL | 8 | 11 |
| DOGFISH 60 MIN IPA | 8 | 11 |
| VICTORY GOLDEN MONKEY | 8 | 11 |
| MODELO | 8 | 11 |
| YUENGLING | 6 | 8 |
| STELLA ARTOIS | 7 | 10 |
| HEINEKEN | 7 | 10 |