

GOLDEN RULE SEAFOOD

MARKET AND RESTAURANT



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

TEASERS

CRAB CAKES

Topped with our homemade mustard sauce 21.99

FRIED CALAMARI

Lightly dusted, flash fried & served with sweet Thai chili sauce 17.99

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 19.99

TUNA WONTONS*

Sashimi grade yellowfin tuna piled on fried wontons and drizzled with our homemade ponzu & spicy mayo, topped with seaweed salad 19.99

WINGS

Served with blue cheese or ranch, celery and tossed in your choice of sauce. Buffalo, BBQ, Honey Sriracha (6) 13.99 (12) 25.99

**OYSTERS ON THE 1/2 SHELL* GF

Freshly shucked 1/2 dozen Gulf or Bluepoint oysters served with crackers, homemade cocktail sauce & lime SEASONAL PRICE

MUSSELS

Fresh black mussels steamed with garlic, wine and topped with truffle parmesan 16.99

BLACKENED SEARED TUNA

Topped with spicy mayo & a side of ponzu sauce 19.99

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 17.99

CONCH CEVICHE* GF

Freshly diced conch with diced onions, bell peppers, cucumbers, tomatoes, celery, and key lime juices, served with tortilla chips 18.99

CORVINA CEVICHE* GF

Corvina, peppers, onions, garlic, sweet chilis & citrus juices. Served with plantain chips 19.99

SMOKED FISH DIP

Served with sliced jalapenos, banana peppers, capers, fresh tortilla chips & roasted corn pico de gallo 16.99

CONCH FRITTERS

Served with our homemade mustard sauce 19.99

SOUP OF THE DAY 7.99

SLIDERS

COD SLIDERS

Breaded & fried cod topped with lettuce, tomato & our homemade horseradish dill sauce 14.00

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 14.00

BURGER SLIDERS

Our special burger blend topped with cheddar cheese, our homemade bacon jam & lettuce 14.00

MAHI SLIDERS

Blackened Mahi, topped with our delicious tropical mango slaw 14.00

SALADS

MEDITERRANEAN SALAD GF

Chopped romaine with tomatoes, red onions, kalamata olives, cucumber, red pepper, pepperoncini & feta cheese. served with a feta Greek vinaigrette 13.99 whole, 7.99 half, 21.99 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 15.99 whole 8.49 half, 23.99 add protein

CAESAR SALAD

Chopped romaine, croutons & parmesan cheese served with a creamy Caesar dressing 13.99 whole, 7.99 half, 21.99 add protein

HOUSE SALAD

Chopped romaine, red onion, grape tomatoes, and croutons with your choice of dressing 13.99 whole, 7.99 half, 21.99 add protein

FARM SALAD GF

Award winning seasonal salad - mixed greens, tomatoes, Bermuda onions & cucumbers; topped with candied walnuts, blue cheese & seasonal fruit. Dressed with our champagne vinaigrette paired with glazed salmon 24.99

TOP OFF YOUR SALAD WITH ONE OF THESE PROTEINS:

Chicken / Mahi / Salmon / Snapper / Shrimp / Tuna

DRESSINGS:

Champagne vinaigrette, Balsamic vinaigrette, 1000 Island, Ranch, Greek feta vinaigrette, Honey Mustard, Caesar & Blue Cheese

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

GROUPER 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

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 27.99

BLACKENED SALMON GF

Freshly blackened salmon served with garlic mashed potatoes and steamed broccolini 21.99

HONEY SRIRACHA SALMON GF

Grilled salmon seasoned and glazed with our honey sriracha glaze, served with a side salad & asparagus 23.99

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 23.99

SHRIMP & SCALLOP SCAMPI

Fettuccine pasta tossed with shrimp, bay scallops and our scampi sauce, served with garlic toast 21.99

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 21.99

TACOS

3 flour tortillas stuffed with blackened, fried or grilled Mahi 19.99 / Shrimp 20.99 / Snapper 21.99

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 21.99

FRIED SHRIMP

Hand breaded shrimp, lightly fried & served with cocktail sauce 19.99

COCONUT SHRIMP

Succulent shrimp dipped in a coconut batter, lightly fried & served with a tropical dipping sauce 18.99

LOBSTER ROLL

A classic North-East favorite prepared with Maine Lobster on a New England Style roll, served with sweet potato fries 29.99

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 17.99

PLANTAIN CRUSTED CHICKEN

Topped with our roasted corn pico de gallo, sliced avocado & spicy mayo, served on a brioche bun 18.99

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 16.99

ENTREES



WHOLE FRIED SNAPPER GF

Whole fresh snapper golden fried, served on a bed of garlic mashed potatoes with a side of steamed broccolini SEASONAL PRICE

CAJUN SHRIMP N' GRITS GF

A Cajun twist on our shrimp & grits... sauteed shrimp & sausage made in our delicious tomato based sausage gravy served over a bed of creamy grits 21.99

SHRIMP N' GRITS GF

Deliciously creamy grits topped with blackened shrimp, bacon & mushrooms 19.99

MANGO MAHI GF

Delicious mahi blackened and topped with our mango glaze, served over a bed of rice 19.99

PANKO CRUSTED COD

A fillet of cod dusted with panko breadcrumbs, served over a pesto cream sauce with brussel sprouts & garlic mashed potatoes 25.99

TUNA OR SALMON POKE BOWL*

Sashimi grade tuna or salmon served with sticky rice, diced cucumbers, seaweed salad, avocado, purple cabbage, spicy mayo & sriracha. 21.99

FIESTA SHRIMP GF

Grilled shrimp served over a bed of rice, drizzled with our homemade cilantro aioli, topped with our pico de gallo and served with a side of red beans 19.99

BABY BACK RIBS

Slow roasted, seasoned with a homemade brown sugar dry rub then brushed with our in house smokey BBQ sauce, served with fries & coleslaw Half rack 25.99

CILANTRO CHICKEN GF

A char-broiled chicken breast, drizzled with a homemade cilantro aioli, served with red beans & rice topped with our homemade pico de gallo 19.99

STONE CRABS (IN SEASON) GF

Fresh Florida stone crab claws, served with Golden Rule's famous homemade mustard sauce and coleslaw SEASONAL PRICE



FRIED FISH

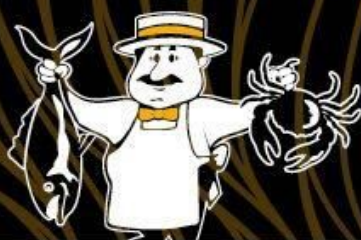
Delicately hand battered and fried, served with tartar sauce Snapper 21.99 Mahi 18.99

**FRIED OYSTERS

Freshly shucked Gulf oysters, lightly dusted & fried, served with our homemade cocktail sauce 19.99

CAPTAIN JEFF'S SAMPLER

Can't decide, get your favorites fried
2 Conch fritters, 2 fried shrimp,
2 coconut shrimp & fried mahi 29.99



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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.

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WINE LIST

GABBIANO, PINOT GRIGIO, ITALY	8	24
MASO CANALI, TRENTO 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, WILLAMETTE 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

HIGH NOON SELTZER 6

Pineapple
Watermelon
Peach

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
Slate 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

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
DOGFISH 60 MIN IPA	8	11
VICTORY GOLDEN MONKEY	8	11
MODELO	8	11
YUENGLING	6	8
STELLA ARTOIS	7	10
HEINEKEN	7	10

*Ask about our seasonal draft beer