

SHARED PLATES

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| GROUPEL OR WALLEYE FINGERS
GROUPEL STRIPS - BREADED - FRIED - TARTAR SAUCE - LEMON | 16.95 | TATER KEGS
FIVE JUMBO TATER TOTS STUFFED - BACON
WISCONSIN CHEDDAR CHEESE - CHIVES - REMOULADE SAUCE | 10.95 |
| BULL BITES
FILET MIGNON TIPS - BLACKENED - REMOULADE SAUCE | 19.95 | CRAB CAKE
5OZ - HOMEMADE JUMBO LUMP CRAB CAKE
LIGHTLY SEASONED - RED BELL PEPPERS
LEMON | 16.95 |
| FIRECRACKER SHRIMP
LIGHTLY DUSTED - FLASH FRIED SHRIMP - TOSSED
ZESTY HOUSE SAUCE - HINT OF FIRE | 13.95 | FRIED OYSTERS
LIGHTLY DUSTED OYSTERS - FRIED - TARTAR
SAUCE - COCKTAIL SAUCE - LEMON | 16.95 |
| CALAMARI
LIGHTLY BREADED - FRIED - MARINARA LEMON | 15.95 | MUSSELS
ONE POUND PRINCE EDWARD ISLAND MUSSELS
WHITE WINE GARLIC - BASIL BUTTER SAUCE
SERVED WITH FRENCH BREAD | 16.95 |
| AHI TUNA
PAN SEARED SESAME CRUSTED TUNA
SEAWEED SALAD - WASABI - PICKLED GINGER | 16.95 | QUESADILLA
SHRIMP - SCALLOP - RED BELL PEPPERS - CHEDDAR JACK
CHEESE - SOUR CREAM - HOMEMADE PICO DE GALLO
GUACAMOLE \$2.95 | 16.95 |
| SHRIMP COCKTAIL
SIX LARGE WHITE SHRIMP - COCKTAIL SAUCE - LEMON | 14.95 | CHICKEN...\$15.95 STEAK...\$19.95
SHRIMP & SCALLOP...\$17.95 | |
| LOBSTER MAC & CHEESE
TRADITIONAL MACARONI - WHITE CHEDDAR - ASIAGO
FONTINA CHEESE - ONE 4OZ COLD WATER LOBSTER TAIL -
BAKED CRISPY CRACKER TOPPING | 19.95 | | |

SOUPS & SALADS

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| NEW ENGLAND CLAM CHOWDER CUP 6.95
CELERY - ONIONS - CHOPPED CLAMS - POTATOES - HERBS | WATERMELON SALAD 10.95/18.95
MIXED GREENS - BLUEBERRIES - STRAWBERRIES - CANDIED
PECANS - FRESH WATERMELON - BREADED GOAT CHEESE
CROUTON - MINT - RASPBERRY VINAIGRETTE |
| SEAFOOD GUMBO CUP 6.95
FRESH SEAFOOD - ANDOUILLE SAUSAGE - OKRA
CELERY - ONIONS - TOMATO - CAJUN SEASONING - RICE | BEET SALAD 10.95/18.95
MIXED GREENS - SAVORY BEETS - MANDARIN ORANGES
CANDIED PECANS - FETA CHEESE
BALSAMIC - RASPBERRY VINAIGRETTE - BLEU CHEESE - RANCH |
| STRAWBERRY POPPYSEED SALAD 10.95/18.95
MIXED GREENS - STRAWBERRIES - ROASTED ALMONDS
FETA CHEESE - MANDARIN ORANGES - POPPYSEED DRESSING | AHI TUNA SALAD 14.95/24.95
SESAME CRUSTED AHI TUNA - MIXED GREENS
PICKLED GINGER - WASABI - MANDARIN ORANGES
SEAWEED - CARROTS |
| HOUSE SALAD 8.95/15.95
CRISP GREENS - CUCUMBERS - SHAVED CARROTS
CHERRY TOMATOES
BALSAMIC - RASPBERRY VINAIGRETTE - BLEU CHEESE - RANCH | CAESAR SALAD 8.95/15.95
ROMAINE LETTUCE - SHAVED PARMIGIANA - SEASONED
CROUTONS CREAMY CAESAR DRESSING
WHITE ANCHOVIES \$3 |

PROTEIN AD-ONS

- 7OZ CHICKEN BREAST - 8.95 4 LARGE WHITE SHRIMP - 9.95 6OZ ATLANTIC SALMON - 12.95
3 LARGE SEA SCALLOPS - 14.95 6OZ GROUPEL - 16.95

GRILLED - BLACKENED \$1

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



SANDWICHES

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

CHEESE...\$1.95 CARAMELIZED ONION...\$1.95 SAUTEED MUSHROOMS...\$1.95

FAMOUS GROUPER SANDWICH 21.95

7OZ GROUPER FILLET GARNISHED - LETTUCE
TOMATO - PICKLE - TARTAR SAUCE - LEMON
FRESHLY GRILLED BUN
GRILLED - FRIED - BLACKENED \$1

HALF-POUND HAMBURGER 14.95

USDA CHOICE BEEF - LETTUCE
TOMATO - PICKLE - FRESHLY GRILLED BUN

CRAB CAKE SANDWICH 24.95

5OZ JUMBO LUMP CRAB CAKE - RED BELL PEPPERS
LETTUCE - TOMATO - REMOULADE SAUCE
FRESHLY GRILLED BUN

CHICKEN SANDWICH 14.95

7OZ CHICKEN BREAST - LETTUCE - TOMATO
PICKLE - FRESHLY GRILLED BUN
GRILLED - FRIED - BLACKENED \$1

TACOS

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

TWO TORTILLAS - SHREDDED CHEDDAR JACK
CHEESE - PICO DE GALLO - CHIPOTLE CREMA
GUACAMOLE \$2.95

CHICKEN...\$15.95

STEAK...\$24.95
FILET MIGNON

GROUPER...\$19.95

SHRIMP...\$19.95

GRILLED - BLACKENED \$1

GRILLED - FRIED - BLACKENED \$1

FRIED SEAFOOD BASKETS

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

GROUPER...\$21.95

SEA SCALLOPS...\$29.95

OYSTERS...\$25.95

SHRIMP...\$19.95

SEAFOOD BASKET...\$29.95
SHRIMP, SCALLOP, GROUPER

BREAD & BUTTER AVAILABLE UPON REQUEST

WE KINDLY REQUEST A SHARING CHARGE OF \$5 ON ANY ITEMS THAT REQUIRE ADDITIONAL PLATING.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SIDES

HOUSE SIDES

GARLIC SMASHED POTATO
FRENCH FRIES
PENNE PASTA
COLESLAW
CARAMELIZED ONIONS
BRUSSEL SPROUTS

UPGRADE SIDES \$3

HOMEMADE POTATO SALAD
SWEET POTATO FRIES
TATER KEGS (3)
CHEESY GRITS
CARIBBEAN RICE
SAUTÉED MUSHROOMS
ROASTED SWEET CORN
VEGETABLE MEDLEY
(BABY GREEN BEANS,
YELLOW SQUASH, RED BELL
PEPPERS AND CARROTS)

PREMIUM SIDES \$4

MAC & CHEESE
WILD RICE PILAF
(CONTAINS BACON)

MAIN COURSE

ENTREE AD-ONS

6OZ GROUPEUR 16.95 4OZ COLD WATER LOBSTER TAIL 16.95 4OZ FILET MIGNON 12.95
 3 LARGE SEA SCALLOPS 16.95 LARGE WHITE SHRIMP 9.95

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| SHRIMP & GRITS
FIVE LARGE WHITE SHRIMP - ANDOUILLE SAUSAGE
MUSHROOMS - CARAMELIZED ONIONS - SHERRY WINE
STONE GROUND CHEESE GRITS - ONE SIDE | 26.95 | GULF GROUPEUR
8OZ GULF GROUPEUR - MILD TASTE - FIRM TEXTURE - TWO SIDES -
GRILLED - FRIED - BLACKENED \$1 - PICATTA \$2 - BLACK AND BLUE \$3 | 38.95 |
| BROILED SEA SCALLOPS
BROILED LARGE SEA SCALLOPS - GARLIC - WHITE WINE
PARSLEY - LEMON JUICE - BUTTER - TRUFFLE - SEA SALT
TWO SIDES | 39.95 | BLACK & BLEU TRIPLETAIL SNAPPER
BLACKENED SNAPPER FILLET - MILD BLEU CHEESE SAUCE
TWO SIDES | 36.95 |
| FAROE ISLAND ATLANTIC SALMON
8OZ ATLANTIC SALMON - LEMON - TWO SIDES
GRILLED - BLACKENED \$1 - PICATTA \$2 | 32.95 | SHRIMP & SCALLOP PASTA
PENNE PASTA - SHRIMP - SCALLOPS - SQUASH - GREEN
BEANS - CARROTS - TOMATOES - RED BELL PEPPERS
GARLIC - WHITE WINE - ASIAGO CHEESE - BASIL | 27.95 |
| TWO COLD WATER LOBSTER TAILS
TWO 4OZ COLD WATER LOBSTER TAILS
DRAWN BUTTER - LEMON - TWO SIDES | 37.95 | JUMBO LUMP CRAB CAKES
TWO 5OZ JUMBO LUMP CRAB CAKES - LIGHTLY
SEASONED RED BELL PEPPERS - SCALLIONS - LEMON
REMOULADE SAUCE - TWO SIDES | 37.95 |
| COCONUT SHRIMP
SIX LARGE WHITE COCONUT SHRIMP
SWEET CHILI ORANGE MARMALADE - TWO SIDES | 27.95 | CHICKEN MARSALA
TENDER CHICKEN BREAST - MUSHROOMS - GARLIC
MARSALA WINE - TWO SIDES | 24.95 |
| LOBSTER MACARONI & CHEESE
TRADITIONAL MACARONI - WHITE CHEDDAR
ASIAGO - FONTINA CHEESE - TWO 4OZ COLD WATER
LOBSTER TAILS - BAKED WITH A CRISPY CRACKER
TOPPING - ONE SIDE | 39.95 | BEEF TENDERLOIN MARSALA
7OZ USDA CHOICE TENDERLOIN TIPS - MUSHROOMS
GARLIC MARSALA WINE - TWO SIDES | 29.95 |
| SHRIMP SHORE DINNER
FIVE LARGE WHITE SHRIMP - ANDOUILLE SAUSAGE
FRESH SWEET CORN - RED BELL PEPPERS - GREEN
BEANS - YELLOW SQUASH - RED POTATOES - GARLIC
OLIVE OIL - HOMEMADE BLEND OF SPICES | 27.95 | FILET MIGNON
TWO 4OZ USDA CHOICE FILETS - LIGHTLY SEASONED
CARAMELIZED ONIONS - TWO SIDES | 32.95 |
| CIOPPINO DINNER
THREE LARGE WHITE SHRIMP - TWO LARGE SEA
SCALLOPS - MUSSELS - 4OZ GROUPEUR - TOMATO
SEAFOOD BROTH - SERVED WITH FRENCH BREAD
ONE SIDE | 39.95 | PETITE FILET MIGNON & SHRIMP
4OZ USDA CHOICE FILET - LIGHTLY SEASONED - 4 LARGE
WHITE SHRIMP - LEMON - TWO SIDES
GRILLED - FRIED - BLACKENED \$1 | 29.95 |
| CANADIAN WALLEYE
11OZ WALLEYE FILLET - TARTAR SAUCE - LEMON
TWO SIDES FRIED - ALMONDINE STYLE | 32.95 | PETITE FILET MIGNON & LOBSTER
4OZ USDA CHOICE FILET - LIGHTLY SEASONED - 4OZ COLD
WATER LOBSTER TAIL - DRAWN BUTTER - LEMON
TWO SIDES | 35.95 |
| | | CAPTAIN'S PLATTER
THREE LARGE WHITE SHRIMP - THREE LARGE SEA SCALLOPS
4OZ GROUPEUR FILLET - TWO SIDES
GRILLED - FRIED - BLACKENED \$1 | 39.95 |

BREAD & BUTTER AVAILABLE UPON REQUEST

NO SUBSTITUTIONS PLEASE. WE KINDLY REQUEST A SHARING CHARGE OF \$5 ON ANY ITEMS THAT REQUIRE ADDITIONAL PLATING

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

MAIN COURSE SIDES

HOUSE SIDES

GARLIC SMASHED POTATO
FRENCH FRIES
PENNE PASTA
COLESLAW
CARAMELIZED ONIONS
BRUSSEL SPROUTS

UPGRADE SIDES \$3

HOMEMADE POTATO SALAD
SWEET POTATO FRIES
TATER KEGS (3)
CHEESY GRITS
CARIBBEAN RICE
SAUTÉED MUSHROOMS
ROASTED SWEET CORN
VEGETABLE MEDLEY
(BABY GREEN BEANS, YELLOW
SQUASH, RED BELL PEPPERS
AND CARROTS)

PREMIUM SIDES \$4

MAC & CHEESE
WILD RICE PILAF
(CONTAINS BACON)

À LA CARTE SIDES

HOUSE SIDES \$5

GARLIC SMASHED POTATO
FRENCH FRIES
PENNE PASTA
COLESLAW
CARAMELIZED ONIONS
BRUSSEL SPROUTS

UPGRADE SIDES \$7

HOMEMADE POTATO SALAD
SWEET POTATO FRIES
TATER KEGS (3)
CHEESY GRITS
CARIBBEAN RICE
SAUTÉED MUSHROOMS
ROASTED SWEET CORN
VEGETABLE MEDLEY
(BABY GREEN BEANS,
YELLOW SQUASH, RED BELL
PEPPERS AND CARROTS)

PREMIUM SIDES \$8

MAC & CHEESE
WILD RICE PILAF
(CONTAINS BACON)

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AFTERNOON

SHRIMP & GRITS	21.95	FAMOUS GULF GROUPE	22.95
FOUR LARGE WHITE SHRIMP - ANDOUILLE SAUSAGE MUSHROOMS - CARAMELIZED ONIONS - CHIVES SHERRY WINE - STONE GROUND CHEESE GRITS		8OZ GULF GROUPE - MILD TASTE - FIRM TEXTURE - TWO SIDES GRILLED - FRIED - BLACKENED \$1 - PICATTA \$2 - BLACK AND BLUE \$3	
COCONUT SHRIMP	18.95	CHICKEN PICATTA	18.95
FOUR LARGE WHITE SHRIMP - SWEET CHILI ORANGE MARMALADE - TWO SIDES		7OZ CHICKEN BREAST - LEMON BUTTER CAPER SAUCE - TWO SIDES	
PETITE FILET MIGNON	19.95	FAROE ATLANTIC SALMON	18.95
4OZ USDA CHOICE FILET - LIGHTLY SEASONED GRILLED TO PERFECTION - TWO SIDES		8OZ ATLANTIC SALMON - LEMON - TWO SIDES GRILLED - BLACKENED \$1 - PICATTA \$2	
CRAB CAKE ENTRÉE	24.95	SHRIMP STIR FRY	19.95
5OZ LUMP CRAB CAKE - LIGHTLY SEASONED BELL PEPPERS - REMOULADE SAUCE - LEMON TWO SIDES		TEN MEDIUM SIZED SHRIMP - MIXED VEGETABLES TERIYAKI SAUCE - JASMINE RICE	

3 course specials

CHICKEN MARSALA	19.95	BLACK & BLUE TRIPLE TAIL	24.95
CHOICE OF: SMALL HOUSE SALAD OR CAESAR SALAD BALSAMIC - RASPBERRY VINAIGRETTE - BLEU CHEESE - RANCH		CHOICE OF: SMALL HOUSE SALAD OR CAESAR SALAD BALSAMIC - RASPBERRY VINAIGRETTE - BLEU CHEESE - RANCH	
TENDER CHICKEN BREAST - MUSHROOMS - GARLIC MARSALA WINE - TWO SIDES		BLACKENED SNAPPER FILLET - MILD BLEU CHEESE SAUCE TWO SIDES	
KEY LIME PIE		KEY LIME PIE	

BOOK YOUR NEXT EVENT WITH NAPLES COASTAL KITCHEN

OUR HEATED AND AIR CONDITIONED PERGOLA IS THE PERFECT PLACE FOR YOUR GROUP TO CELEBRATE BIRTHDAYS, SPORTS TEAMS, SHOWERS, REUNIONS...
WHATEVER THE OCCASION, NAPLES COASTAL KITCHEN WOULD LOVE TO HAVE YOU! WE CAN ACCOMMODATE UP TO 50 GUESTS WITH A CUSTOMIZABLE MENU INCLUDING SEAFOOD, BURGERS, SANDWICHES, SOUPS, SALADS & MORE. ASK YOUR SERVER FOR MORE DETAILS.

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