




Lunch Menu Served 11AM-4PM

Dinner menu available upon request.




Starters

- Grouper Fingers** Grouper strips lightly dusted, deep fried to a golden brown & served with our homemade tartar sauce & lemon. **17**
- Tuna Tataki*** Black pepper crusted & seared rare Yellowfin tuna served with pickled ginger, sweet soy drizzle, wasabi, & a seaweed salad. **17**
- Coconut Shrimp** Homemade coconut shrimp served with an orange marmalade dipping sauce. **13**
-  **Oysters Rockefeller** A traditional favorite topped with a creamy cheese, spinach & bacon mixture on the half shell. **20**
- Hush Puppies** Deep fried fritters made from cornmeal & spices. Served with honey butter. **9**
- Fried Calamari** Fried to a golden brown & served with our house marinara sauce. **15**
- Conch Fritters** Tender pieces of conch, finely chopped & served with tangy Carolina BBQ sauce. **15**
- Crab Rangoon** Handmade fried dumplings stuffed with fresh Blue crab, cream cheese & green onions. Served with a spicy mayo & sweet chili dipping sauce. **15**
-  **Gator Bites** These hand breaded alligator nuggets are deep fried & served with our tangy BBQ sauce. **13**
- Spinach & Artichoke Dip** A creamy blend of cheeses, spinach & artichoke served with tri-colored tortilla chips. **14**
- Crab Cake** Hand-picked crab cake seasoned & cooked to a golden brown, drizzled with stone mustard. **20**

Soups & Chowders

-  **Seafood Gumbo** A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.
- By the cup **7** / By the bowl **11**
Bowl of gumbo with a side salad or small caesar salad **16**
- Lobster Bisque** Rich lobster stock simmered with sherry, cream & spices. Topped with black caviar & chopped lobster tail. Served with crostini.
- By the cup **10** / By the bowl **14**
Bowl of bisque with a side salad or small caesar salad **19**
- House New England Clam Chowder** Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.
- By the cup **7** / By the bowl **11**
Bowl of chowder with a side salad or small caesar salad **16**

Fresh Fish Selections

 Hogfish 5oz: 25 • 8oz: 35	Mahi 5oz: 19 • 8oz: 28	Salmon 5oz: 22 • 8oz: 32
 Black Grouper 5oz: 25 • 8oz: 35	Yellowfin Tuna 5oz: 18 • 8oz: 28	 Stone Crab (OCT. 15-MAY 1) MARKET PRICE

Choose Your Plate

Platter

Platters include: your choice of two sides (or Premium sides for two dollars each).

Salads

Deep Lagoon's House Salad
Caesar Salad

Sandwich

Served on a toasted bun with lettuce, tomato, & pickle.
Served with your choice of two sides (or Premium sides for two dollars each). Add cheese to your sandwich for one dollar.

Season It Up

Blackened (Cajun seasoning)

Fried (Lightly dusted)

Broiled (Garlic & herb)

Sautéed (White wine, lemon & butter)

Entrées

Served with your choice of two sides (or Premium side for two dollars)

Oyster Sandwich A generous portion of Gulf-caught select oysters, lightly dusted, deep fried to a golden brown. **24**

Hamburger* Cooked to your specifications & topped with lettuce, tomato & pickle on a toasted bun. Add bacon or cheese for a dollar each. **17**

Tacos Your choice of fare fried, grilled or blackened in two flour tortillas with shredded cabbage, cheese & chipotle sauce. Served with avocado pico de gallo. **Tripletail 18 / Shrimp 16 / Chicken 14**

Shrimp Po Boy Served with lettuce, tomato & avocado. **16**

 **Fish & Chips** Tripletail dusted in our unique breading & deep fried to a golden brown. Served with french fries & coleslaw. **16**

Fried Shrimp Basket Gently dusted in our traditional coating then carefully deep fried to a golden brown. **16**

Shrimp Scampi or Alfredo Tossed in a white wine, lemon butter garlic or alfredo sauce. Served over linguine & topped with Asiago cheese. **22**

* CONSUMER ADVISORY: 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.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.

Salads

Choice of Homemade Dressing: Ranch, Blue Cheese, Italian, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Greek Vinaigrette, Orange Vinaigrette or Thousand Island

 **Coconut Fried Shrimp** Coconut fried shrimp served on a bed of baby greens with mandarin oranges, almonds, carrots, a tangy orange vinaigrette & orange dipping sauce. **12**

Seared Ahi Tuna Salad* Black pepper crusted & seared rare Yellowfin tuna on top of baby greens, served with mandarin oranges, almonds, carrots & balsamic dressing. **14**

Greek Salad Fresh cherry tomatoes, Kalamata olives, English cucumber & rich Feta cheese served over a bed of Romaine lettuce with zesty Greek dressing. **13**

Caesar Salad Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps. **13 / Side Salad 8**

Deep Lagoon's House Salad A healthy blend of crisp salad greens topped with sliced tomato, cucumber & carrots served with your choice of dressing. **13 / Side Salad 8**

Tropical Seafood Salad Sautéed shrimp & scallops over baby greens, mandarin oranges, tomatoes, cucumbers, raisins & raspberry vinaigrette. **16**

Raw Bar

Gulf Oysters on the Half Shell* (Or Steamed) Dozen **26** • 1/2 Dozen **14**

Clams on the Half Shell* (Or Steamed) Dozen **20** • 1/2 Dozen **12**

Peel & Eat Shrimp (Cold, Hot, or Old Bay) Pound **28** • 1/2 Pound **15**

Shrimp Cocktail Jumbo chilled shrimp served with our signature cocktail sauce. **14**

Colossal Shrimp Served with our signature cocktail sauce. **12 Each**

ASK ABOUT OUR DAILY OYSTER OFFERINGS

Sides 4

Broccoli	Locally-sourced Green Beans
Coleslaw	French Fries
Butter Whipped Mashed Potatoes	Jasmine Rice
Mashed Sweet Potatoes	Saffron Yellow Rice

Premium Sides 6

Onion Rings	Chef's Seasonal Vegetable
Roasted Baby Bella Mushrooms	Squash Medley
Fried Plantains	