

SNACKETIZERS

CALAMARI

Calamari lightly seasoned and deep fried. Served with spicy marinara. 10.95

COCONUT SHRIMP

Tender gulf shrimp breaded in our own sweet coconut batter. Served with caribbean dipping sauce. 12.95

CRISPY CHICKEN FINGERS

Crunchy strips of all white breast meat. Served with honey mustard or BBQ sauce. 9.95

MARYLAND CRAB CAKES

Two Maryland style lump crab cakes lightly sauteed. Served with our caribbean dipping sauce. 11.95

BUFFALO SHRIMP

Tossed in our special pepper sauce, then battered and fried. Available mild, medium, hot or "R U Crazy?" Served with celery sticks and bleu cheese sauce. 12.95

CONCH FRITTERS

Bahamian style recipe. Deep fried conch served with our caribbean dipping sauce. 11.95

FLORIDA GATOR BITES

Fresh chunks of Florida gator tail seasoned and fried to perfection. Served with our caribbean dipping sauce. 12.95

BUFFALO STYLE CHICKEN WINGS

One pound of wings deep fried, then tossed in our special pepper sauce. Available mild, medium, hot or "R U Crazy?" Served with celery sticks and bleu cheese sauce. 10.95

CHEESE STICKS

Provolone cheese deep fried in a garlic butter breading. Served with marinara. 10.95

GROUPEY FINGERS

Fillet of grouper deep fried served with tartar sauce \$11.95

*PEPPER CRUSTED TUNA

Fresh tuna crusted with mixed peppercorns and pan seared rare. Served with green garnish and wasabi and soy sauce. 11.95

BONELESS WINGS

Golden crisp, all white meat bites available mild, medium, hot, Thai glazed or "R U Crazy". Served with celery sticks and bleu cheese sauce. 10.95

NACHOS

Crisp corn tortillas topped with cheese, tomatoes, green onions and jalapenos. Served with salsa and sour cream (add black bean 1.95, add chicken, chorizo, beef, shrimp or crab for 3.95). 10.95

BLACKENED MAHI BITES*

Bite sized mahi mahi blackened and served with our caribbean dipping sauce. 11.95

GROUPEY HARD SHELL TACOS

Blackened grouper served with lettuce, tomatoes, and chipotle sauce. 10.95

HUMMUS PLATTER

Sprouted garbanzo humus served with tomatoes, cucumber, olives and warm flatbread. 10.95

LOBSTER FONDUE

Medallions of Maine lobster in a lobster cheese sauce. Served with grilled ciabatta bread. 14.95

SWEET POTATO FRIES

Served with our Boom Boom sauce 7.95



DESSERTS

Key Lime Pie 7.50
Brownie Sundae 7.25
N.Y. Style Cheesecake 7.25

Killer Chocolate Cake 7.50
Bowl of Homemade Ice Cream 5.95
Smoothies Sm 3.25Lg 4.75

Split Plate Charge \$1.95

OYSTERS & CLAMS (when available)

OYSTERS ON THE HALF SHELL Served with cocktail sauce, horseradish and lemon. (choose oyster from below)

STEAMED OYSTERS Prepared with garlic butter and a splash of white wine. (choose oyster from below)

BLUE POINT OYSTERS - Atlantic Ocean

Juicy, briny, firm and plump, clean and fresh. 15.95 1/2 doz / 2.95 single

APALACHICOLA OYSTERS - Gulf of Mexico

Clean dense and plump, less salty than other oysters. 8.95 1/2 doz / 1.95 single

KUMAMOTO OYSTERS - Japan Region

Deep-cut fluted shell, rich in buttery flavor, slightly salty, sweet and fruity finish. 16.95 1/2 doz / 2.95 single

DEEP BAY OYSTERS - British Columbia

Plump and sweet, meaty with a hint of salt, mild watermelon finish. 15.95 1/2 doz / 2.95 single

EAGLE CREEK OYSTERS

Pacific Ocean Salty, very meaty, pronounced fruity finish. 14.95 1/2 doz / 2.95 single

BAKED FRIED AND SMOKED OYSTERS

SMOKED OYSTERS Half dozen Apalachicola Oysters smoked to perfection and topped with garlic parmesan butter. Served with cocktail sauce, horseradish and lemon. \$12.95

JUMBO FRIED OYSTER One dozen Apalachicola oysters served with cocktail sauce and lemon. \$12.95

OYSTERS ROCKEFELLER Baked with spinach, shallots and Pernod.

OYSTERS OR CLAM CASINO Baked with breadcrumbs, parmesan and pancetta.

BLUE POINT OYSTERS 16.95 1/2 DOZ • KUMAMOTO 17.95 1/2 DOZ • DEEP BAY OYSTERS 16.95 1/2 DOZ

EAGLE CREEK OYSTERS 15.95 1/2 DOZ • APALACHICOLA OYSTERS 9.95 1/2 DOZ • CLAM CASINO 13.95 1/2 DOZ

...AND MORE

PEEL AND EAT SHRIMP

Shrimp, served chilled with cocktail sauce and lemon or hot with drawn butter. 10.95 1/2 pound

STEAMED CLAMS

Served with garlic butter and a white wine sauce. 11.95 bakers doz

STEAMED MUSSELS

Served in tequila butter. 10.95

SNAPPER CEVICHE

Marinated in lemon and lime juice with cucumbers, pepperoncinis, tomatoes and cilantro. 11.95

ALASKAN KING CRAB LEGS

Served with warm drawn butter. Market Price.

RAW BAR MEDLEY

6 clams casino, 3 fresh Florida oysters, 4 peel and eat shrimp, 6 mussels and 1 king crab leg served in tequila butter. (no substitutions) 19.95

TUNA AND MANGO TARTARE

Marinated with jalapenos, tomatoes, cilantro and avocado. Served with tortilla chips. 10.95

APALACHICOLA OYSTER SHOOTERS \$4.95 One freshly shucked oyster served in a shot glass

THE ORIGINAL

Chilled vodka, our bloody mary mix, fresh pepper

OYSTERIZER

Chilled vodka, our finest cocktail sauce, tabasco



SIESTA KEY

5250 OCEAN BOULEVARD SIESTA KEY | SARASOTA, FL 34242

ST. ARMANDS

325 JOHN RINGLING BLVD. | SARASOTA, FL 34236

ISLAND OF VENICE

300 WEST VENICE AVE. | VENICE, FL 34285



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(WARNING) There is an increased risk associated with certain especially vulnerable consumers eating such foods in raw or undercooked form. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.

SAVORY SALADS

* GLUTEN FREE ITEMS

Avoid breads, French Fries , Coleslaw and Seasoning.

Dressings available: ranch, bleu cheese, golden Italian, French, raspberry vinaigrette, balsamic, creamy dill and honey mustard.

Vegetarian alternatives available (Tofu, Vegan Chicken or Beef). Substitution 2.95. Add 5.95.

TOSSED SALAD*

Crisp iceberg lettuce with tomato, cucumber, red onion, sprouts, shredded cheese and chopped egg (add lobster salad for \$6.95 or chicken salad for \$4.95). 9.75

CLASSIC CAESAR SALAD

Fresh romaine, croutons and Parmesan cheese tossed in our homemade Caesar dressing (add shrimp, chicken or fish for \$4.25, add seared tuna \$4.95). 9.95

GRILLED SALMON AND MIXED GREENS

Wild sockeye salmon filet on mixed greens with fire-roasted black bean and corn salsa and a pineapple-mango vinaigrette. 13.95

CHEF SALAD*

Turkey, ham, shredded cheese, chopped egg, tomato, cucumber, sprouts, pepperoncini and red onion. Served over crisp iceberg lettuce. 10.95

GRILLED SIRLOIN STEAK SALAD*

Spring mix topped with Maytag bleu cheese, tomatoes, cucumbers, pepperoncini and red onions topped with grilled sirloin steak with raspberry vinaigrette. 13.95

*FRESH FRUIT PLATTER

Fresh seasonal fruit, diced and garnished with leaf lettuce (add cottage cheese for \$1.50, add lobster salad for \$6.95 or chicken salad for \$4.95). 10.95

SOUPS

Cup 4.95 Bowl 6.95

SOUP OF THE DAY

MANHATTAN CONCH CHOWDER

Manhattan style with fresh Key West conch morsels, garden fresh vegetables in a seafood broth.

BLACK BEAN SOUP*

(Vegetarian-Vegan) Black beans simmer with fresh vegetables, cumin, chili and cilantro.

DECKWRAPS

Served in a warm flour tortilla with a dill pickle and choice of fries or homemade coleslaw.

Vegetarian alternatives available (Tofu, Vegan Chicken or Beef). Substitution 2.95. Add 5.95.

LOBSTER WRAP NEW ENGLAND STYLE

Maine lobster tossed with lettuce, dill mayonnaise and seasonings (served chilled). 14.95

MAHI-MAHI WRAP

Fresh mahi mahi tossed with sautéed peppers and onions in creamy garlic dressing, wrapped with mozzarella cheese and sprouts. 12.95

SNAPPER WRAPPER

Snapper lightly seasoned and sautéed with onions and peppers. Wrapped with melted shredded jack cheddar cheese and our caribbean sauce. 12.95

GRILLED VEGGIE WRAP

Sautéed mushrooms, red and green peppers, black beans, onions and humus. Topped with spring mix and melted mozzarella. 10.95

GRILLED CHICKEN OR STEAK FAJITA WRAP

Your choice of diced, marinated sirloin steak or chicken, sautéed onion, peppers and jack cheddar cheese. Served with sour cream and tomato salsa. 11.95

CHICKEN CAESAR WRAP

Your choice - grilled or blackened chicken with crisp romaine and our homemade caesar dressing and grated parmesan cheese. 10.95

SALMON WRAP

Blackened salmon, dill sauce, stir fried vegetables, mozzarella cheese and shredded lettuce. 12.95

GRILLED CHICKEN BURRITO

Flour tortilla stuffed with grilled breast of chicken, tomato, lettuce, guacamole and jalapenos served with sour cream and salsa. 11.95

MAINSTAYS

All Mainstays start with choice of soup or tossed salad (caesar salad add \$2.95). Served with seasonal vegetables and choice of fries, rice, coleslaw or roasted potatoes (excludes pasta dishes), Single lobster tail to any entree add 13.95

*CATCHES OF THE DAY (when available)

Your choice of our catch of the day, prepared grilled, fried, sautéed, blackened, pepper crusted or jerk.

MAHI-MAHI.....	18.95	SALMON.....	18.95
TILAPIA.....	17.95	TUNA.....	19.95
SNAPPER.....	19.95	LOBSTER TAIL.....	16.95

TWIN LOBSTER

Twin 6oz lobster tails served with warm drawn butter and lemon. 28.95

GROUPE

Florida grouper prepared to your liking. 19.95

*SHRIMP AND SCALLOP SKEWERS

Twin skewers loaded with jumbo shrimp and tender sea scallops served over rice. Prepared grilled, cajun style, or island spiced. 20.95

CRAB CAKES

Two Maryland style lump crab cakes lightly sauteed. Served with our caribbean dipping sauce. 20.95

JUMBO GULF SHRIMP

A dozen jumbo gulf shrimp prepared the way you like them: fried, scampi, grilled, blackened or jamaican BBQ. 19.95

SEAFOOD ALFREDO

Baby gulf shrimp, plump scallops and crabmeat tossed in a spinach alfredo sauce. Served over linguini 19.95

CAJUN CREOLE PASTA

Jumbo shrimp and fresh sea scallops tossed in a cajun cream sauce served over linguini. 18.95

MIXED SEAFOOD GRILL

Snapper, sea scallops and jumbo shrimp served grilled or blackened. 20.95

FLAME BROILED NEW YORK STRIP

16oz. strip hand cut and rubbed with a special blend of herbs and spices. Topped with homemade onion rings. 23.95

TUNA KABOBS

Two skewers loaded with Ahi Tuna, bell peppers, onions, tomatoes , and mushroom served over a bed of rice finished with a soy glaze. 19.95

CREATE YOUR OWN PIZZA

Our 12" pizza is available with your choice of toppings: green pepper, onion, mushroom, ham, sausage, pepperoni, black olives, basil and pineapple

CHEESE PIZZA - 9.95 1-3 TOPPINGS - 10.95 4-UP -11.95

SANDWICHES & BURGERS

* GLUTEN FREE ITEMS

Avoid breads, French Fries Coleslaw and Seasoning.

All sandwiches include lettuce, tomato and onion. Served with a dill pickle and choice of fries or homemade coleslaw.

Bread choices: white, wheat, rye or Brioche Bun. Cheese choices: American, Swiss, Cheddar, Pepper Jack and Bleu Cheese add \$1.25

FISH SANDWICH (when available)

Your choice of our catch of the day, prepared grilled, fried, sautéed, blackened, pepper crusted or jerk.

MAHI-MAHI.....	10.95	SALMON.....	11.95
TILAPIA.....	9.95	GROUPE.....	13.95
SNAPPER.....	12.95	TUNA.....	13.95

ISLAND BURGER*

A half pound of ground chuck cooked to your liking (add choice of cheese or mushrooms for \$1.25 each). 10.95

SIESTA BURGER*

A half pound of ground chuck grilled to perfection and smothered with guacamole and melted pepper jack cheese. 11.95

DECK BURGER*

A half pound of ground chuck cooked the way you like it, loaded with onions and mushrooms, crowned with bacon and your choice of melted cheese. 12.95

TUNA BURGER

Ahi Tuna burger topped with grilled pineapple, pickle ginger and finished with cilantro wasabi mayo. Served on ciabatta bread. 14.95

VEGGIE BURGER*

A grilled vegetable patty with sprouts, tomato and cucumbers on a Brioche Bun. Served with BBQ sauce. 10.95

KEY WEST MAHI CLUB

Crisp mahi mahi served on toasted white bread, with lettuce, tomato, bacon and pepper jack cheese. 12.95

DAIQUIRI DECKER

The ultimate club! Ham, turkey, lettuce, tomato, bacon and American cheese on white toast. 11.95

CRAB CAKE SANDWICH

Maryland style lump crabmeat sauteed and served on a fresh Brioche Bun with our caribbean dressing. 12.95

ALMOND CHICKEN SALAD SANDWICH

All white-meat chicken with toasted almonds and our secret blend of spices and herbs. Served on your choice of bread. 10.95

WHOLE BELLY FRIED CLAM SANDWICH

Fried "whole belly" clam with lettuce, tomato, tartar sauce and served on a hoagie roll. 12.95

GRILLED CHICKEN BREAST*

Marinated with Caribbean herbs and spices, and then flame broiled. Choice of BBQ, blackened or jerk. 10.95

SHRIMP PO BOY

Crisp, jumbo shrimp served on a fresh hoagie with lettuce, tomato and tartar sauce. 11.95

OYSTER PO BOY

Crisp, jumbo fried Florida oysters served on a fresh hoagie with lettuce, tomato and cocktail sauce. 12.95

CUBAN SANDWICH

Roast pork, smoked ham, salami, pickles, mustard, and swiss cheese on cuban bread. 10.95

SOFT SHELL CRAB SANDWICH

"It's the whole damn crab" Jumbo soft shelled crab deep fried and served on a Brioche Bun with caribbean sauce. 12.95

SIRLOIN STEAK SANDWICH*

A 6oz sirloin cooked to order, topped with caramelized onions and mozzarella cheese, and served on ciabatta bread. 12.95

SIDEKICKS

DILL DIP .99 | RAW ONION .99 | EXTRA DIPPING SAUCE .99 | GUACAMOLE 1.25

BOOM BOOM SAUCE .99 | DRESSING .99 | CHEESE 1.25 | FRENCH FRIES 4.95

*STEAMED VEGGIES 3.95 | GARLIC STICKS 2.95 | BEER BATTERED ONION RINGS 5.95

ROASTED POTATOES 3.95 | HOMEMADE COLESLAW 2.95

*SIDE OF FRUIT 3.95 | COTTAGE CHEESE 1.50 | BACON 1.25