

Starters

Soups & Chowders

Lobster Bisque
Cup 4.99 Bowl 6.29
Try our treasure of the sea!

Chilled Appetizers

Raw Oysters
Freshly shucked & served
with cocktail sauce, horseradish
and crackers.
half dozen 10.99 • dozen 16.49

Smoked Fish Spread
Served with flat bread crackers.
Nice to share. 8.49

Hot Appetizers

 **Calamari**
Thinly sliced tender calamari, lightly
breaded and fried golden brown. Served
with our savory marinara sauce. 7.99

Escargot
Six tender escargot, accompanied
by mushroom caps simmered
in a savory garlic butter. 7.49

**Stuffed
Mushrooms Caps**
Jumbo mushroom caps stuffed with
our famous crabmeat Imperial and topped
with delicious Hollandaise sauce. 7.49

Made to Order Signature Salads

Nicoise Salad
Mixed greens with blanched green beans,
hard cooked egg, red potato, cucumber,
tomato, red onion, capers and black
olives - drizzled with balsamic
vinegarette and your choice of...
Sliced Tuna Sashimi...14.49
Blackened Salmon...12.99


Caesar
Romaine lettuce, creamy Caesar dressing,
asiago cheese, and garlic croutons.
Choice of Chicken, Shrimp
Salmon or Calamari 11.99

Shrimp Salad
Fresh salad greens topped with our
homemade shrimp salad, cottage cheese,
cole slaw, fresh fruit and vegetables. 11.49

 **Our Signature
Clam Chowder**
Cup 4.49 Bowl 5.99

*We've built our reputation on this one.
It's the best you'll ever taste!*
Winner of the inaugural "Pass-a-Grille
Chowder Challenge Golden Ladle award."



 **Shrimp Cocktail**
An "All-American" classic. Tasty shrimp
with our zesty cocktail sauce. 8.99


Tuna Sashimi
"Sushi Grade" tuna, pan seared rare,
with wasabi, fresh ginger & seaweed.
small 8.49 full 13.49

 **Dynamite Shrimp**
Fried shrimp tossed in a creamy,
sweet and spicy thai sauce. 8.99

Oysters Rockefeller
Our own special recipe. May be
the best you've ever had. 11.49

Thai Chili Calamari
Thinly sliced tender calamari, lightly
breaded and fried golden brown. Tossed
with our savory Thai chili sauce. 7.99

Onion Rings
A full pound! Hand breaded
and fried golden brown. 5.99

 **P.E.I. Mussels**
Steamed in butter, white wine,
lemon, garlic & shallots. Served
with grilled garlic bread. 9.79

Black and Bleu
Mixed greens with tomatoes, bacon, red
onions, bleu cheese crumbles and crisp onion
strings. Served with creamy garlic dressing.
Choice of Blackened Tuna...13.99
Sirloin or Salmon...12.79

Chop Salad
Spring mix, romaine, and head lettuce.
Chopped and tossed with cucumber, tomato,
red onion, chopped egg, bacon, cheddar,
creamy garlic dressing and your choice of...
Grilled Chicken...11.79
Broiled Shrimp...11.79

Caprese Salad
Fresh mozzarella layered with sliced
tomatoes, topped with fresh basil and
cracked pepper, drizzled with extra virgin
olive oil and a balsamic glaze. 7.99

Sides

Garlic Mashed Potatos
Baked Potato
Rice Pilaf

French Fries
Sweet Potato Fries
Mixed Vegetables

Tossed Salad
Caesar Salad
Coleslaw

Consumer Information: Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions.



MOST POPULAR DISHES

Traditional Dishes

Celebrating 35 Years

Scrod Jason

Flavorful, mild whitefish topped with a blend of wine, cheese, garlic, butter and bread crumbs. Baked and served over rice pilaf. 13.49

Our Signature Dish

Onion Crusted Salmon

An Atlantic salmon fillet baked with our unique crisp onion topping, served over rice pilaf. 15.99

Seafood Martinique

Tasty shrimp, scallops and crabmeat. Served in a puff pastry and topped with a white wine sauce. 16.99

Leverock's Fried Shrimp

Nine plump, tender shrimp dipped in Leverock's original "wet batter" recipe and fried golden brown. 15.99

Classic Combinations

Leverock's Seafood Platter

Tender shrimp, juicy scallops and mild whitefish. Fried or Broiled 17.49

Stuffed Tilapia & Golden Fried Shrimp

A flaky tilapia fillet stuffed with our Crabmeat Imperial, baked to perfection and topped with a white wine cream sauce. Accompanied by our original "wet batter" golden fried shrimp and rice pilaf. 16.99



Leverock's Seafood Trio

A great combination of favorites! Our onion crusted Atlantic salmon baked to perfection along with our "wet batter" golden fried shrimp and one of our famous crab cakes. Absolutely superb! 17.49

Mixed Grill

Fresh mahi mahi with a skewer of jumbo shrimp and fresh scallops. Grilled to perfection. 18.99

Stuffed Shrimp & Bacon Wrapped Scallops

Six tender butterflied shrimp stuffed with our Crabmeat Imperial, baked and topped with a white wine cream sauce, combined with plump sea scallops wrapped in bacon, served over rice pilaf. 20.99



Fried Shrimp & Leverock's Style Crab Cake

Gulf shrimp dipped in Leverock's original "wet batter" recipe and fried golden brown, accompanied by one of our delicious crab cakes. 14.99

The San Francisco

Fresh grouper, jumbo shrimp and fresh scallops baked in garlic butter and italian bread crumbs with sauteed mushrooms. 19.99



Diamond Jim Flounder

Broiled flounder topped with tender bay shrimp, our famous rockefeller sauce, and Hollandaise. 14.99

Steaks, Ribs & More

Baby Back Ribs

Tender, mouth-watering baby back ribs. Slow cooked and basted with our smoky sweet BBQ sauce. Half Rack 13.99 Full Rack 17.99

Filet Mignon

The most tender, hand cut 8 oz. tenderloin. Lightly seasoned and chargrilled to your liking. 22.99

Suncoast Chicken

Two grilled chicken breasts, topped with piping hot BBQ sauce, crisp bacon, Swiss cheese, tomatoes and chives. Served over rice pilaf. 14.99

Jamaican Chicken

Grilled chicken breast topped with our own Jamaica jerk sauce and grilled pineapple. 14.75

Sandwiches and Burgers

Grouper Sandwich

(always FRESH - never frozen!) Your choice of blackened, fried, grilled or broiled 14.49

Pasadena Grilled Chicken

Tender chargrilled chicken breast topped with BBQ sauce, bacon and Swiss cheese 9.75

Outrageous Burger

Sauteed mushrooms, bacon, Swiss cheese and a fried onion ring 9.99

Blue Cheese Crunch Burger

Bleu cheese crumbles and crisp onion strings. 9.99

Add to Any Entrée

6 oz. Lobster Tail 14.99

Half Pound Snow Crab 9.49

Half Pound King Crab 15.49

Four Fried Shrimp 4.49

Chef's Signature Dishes

Broiled Sea Scallops

Dry pack, fresh sea scallops, broiled in garlic butter with diced tomato, green onion, and topped with Italian bread crumbs. 18.99

Maryland Style Crab Cake

This is the "real deal!" Prepared with jumbo lump and backfin crabmeat. Lightly seasoned so you can enjoy the true flavor.
one cake 14.99
two cakes 20.99



Fresh New England Cod

A mild, buttery fish, broiled and topped with a lemon, caper, crab butter. 19.99



Misoyaki Style New England Cod

Misoyaki marinate, broiled and topped with an Asian style lime butter. 19.99

Baltimore Platter

A single Maryland crab cake served along with grilled fresh sea scallops and jumbo shrimp. 20.99

*If it's fresher,
than Leverock's,
it's still swimming!*



Leverock's Popular Fresh Fish

Ask your server about availability

Grouper

Amberjack

Mahi Mahi

Salmon

New England Cod

Swordfish

Lobster & Crab

Caribbean Lobster Tails

Twin 6 oz. lobster tails baked to perfection and served with drawn butter. 31.49

16 oz Jumbo Tail

A jumbo lobster tail baked to perfection and served with drawn butter. 36.49

King Crab Legs

Alaska's finest from the icy waters of the North Pacific. One full pound of delectable crab legs. A meal fit for a king. 31.49

Lobster & Shrimp

6 oz. baked Caribbean lobster tail served with 4 of our famous wet battered fried shrimp. 23.99

Snow Crab Legs

Alaska's finest from the icy waters of the North Pacific. One full pound of delectable crab legs. 19.99

Sauteed Shrimp & Cheese Grits

Jumbo shrimp sauteed in bacon oil with garlic and green onion served over creamy cheese grits. 13.99

Pasta Station*

Lobster and Shrimp Scampi

Tender lobster meat and baby shrimp sauteed in butter, with garlic, diced tomatoes, white wine, fresh lemon, and basil served over linguine. 17.49

Shrimp Roma

Jumbo shrimp sauteed with marinated olives, sliced prosciutto, garlic, fresh tomatoes and basil served over linguini and topped with shredded asiago cheese 16.49

Seafood Alfredo

Cheesy cream sauce over linguini. 9.99
Add shrimp 13.99
-or- Fresh sea scallops 16.99

***All pasta dishes are topped with Asiago Cheese**



Chef Emeril visits with Chef Danny recently at Leverock's

OUR CHEF, DANNY CAPPIELLO is a graduate of the Culinary Institute of America 1979, Former Executive Chef at the up-scale Daniel Webster Inn on Cape Code, Massachusetts, and Chef Partner at Fleming's Prime Steakhouse and Wine Bar in Tampa.