



## Hammertisers

**Swamp Bites** Watch out, they got a bite! Real Florida Alligator that's been tenderized, breaded, and deep fried. Served with spicy Remoulade sauce. \$ 14.95

**Bottle Tops** Dill pickle chips hand breaded and fried. Served with Ranch. \$9.95

**Fred's Cajun Nachos** Chips smothered in Fred's Famous Queso Cheese sauce made with Andouille sausage, Green Chilies & Monterey Jack cheese, lettuce and pico de gallo. \$10.95

**"Gator Done" Won Tons** little bites of minced Alligator, Andouille sausage, blended with cream cheese and seasoning - wrapped in a wonton and fried. \$10.95

**Jalapeño Cheese Curds** A Wisconsin fair favorite- Yummy little cheese morsels blended with jalapeno- served with Ranch. \$9.95

**Brazilian Nachos** A Tower of Wontons smothered with Parmesan cheese sauce, topped with black olive, Andouille sausage, Pepperoncini Pepper, and tomatoes. \$13.95

**Blue Crab Claws** Fresh blue Crab claws lightly battered and fried golden brown. Served with Remoulade sauce. \$16.95

## Gumbo Dip<sup>GF</sup>

Andouille sausage, shrimp, bell peppers, onions & cream cheese mixed and melted to a creamy goodness. Baked and served with tortilla chips. 10.95

**Smoked Salmon Dip** A blend of Colorado honey smoked Salmon, cream cheese, capers and seasonings. Served with Capt. Wafers Crackers. \$10.95

**Wings<sup>GF</sup>** 1 lb served with your choice of sauce; Mild, Medium, Hot, Nuclear, Honey BBQ or Garlic Parmesan. Served with carrots & celery and either Ranch or Bleu Cheese. Traditional \$ 8.95 Boneless \$9.95

## Soups & Salads

**"The Toss"** A bed of greens with tomatoes, cucumbers, onions, cheese & croutons. 7.95

**Gulf Coast Salad<sup>GF</sup>** Our house salad featuring Romaine and Seasonal Greens, tossed in Sweet Onion dressing, topped with crumbled goat cheese, bacon, sliced almonds & fresh berries. \$ 10.95 - Add chicken, or shrimp \$ 4.95

## Bourbon Glazed Tuna Salad

Blackened Tuna steak topped with Fred's own Sweet Bourbon glaze, served over a bed of greens with house made Cucumber Dill dressing & grilled peppers. \$12.95

**Chicken & Sausage Gumbo** an old Cajun favorite with shredded chicken & andouille sausage served with rice. Cup \$3.95 - Bowl \$5.95

**Shrimp & Crab Chowder** a rich and Creamy blend of Gulf shrimp, crab, and potatoes. Cup \$4.95 - Bowl \$6.95

## Drinks on the Rox's

**Capoquila** El Jimador Tequila, Liquor 43, Guava Nectar, Cranberry Bitters and a Lime Wedge *Won 2019 Best Tequila Cocktail in the Grand Lagoon*

**Fred's Famous Voodoo Punch** Sailor Jerry Spiced Rum, Club Caribe Coconut, blackberry and banana liqueurs with fruit juices.

**The Hammerhead** Sailor Jerry Spiced Rum, Club Caribe Coconut, Blue Curacao, pineapple and sour.

**Bobby H's Laid Back** A generous pour of El Jimador Tequila & Herradura Double Barrel Reposado, Gran Gala, sour and a splash of orange & lime juice.

**Swamp Water** Club Caribe Coconut Rum, banana & melon liqueur over ice mixed with pineapple and sour.

**The Landlubber** Club Caribe Banana, Blackberry Real puree mixed with sour and sprite.

**CAT 5** A hurricane with a double shot of Sailor Jerry, mixed with fruit juices and simple syrup.

**Huckleberry Lemonade** A generous blend of 44 North Huckleberry Vodka and our house lemonade.

**Sunset Margarita** El Jimador mixed with Blood orange sour mix, triple sec and lime juice

**The Barracuda** Club Caribe Raspberry rum, simple syrup, and a dash of lime juice mixed with ginger beer and lemon lime soda topped with blue Curacao.

## Frozen Drinks

**Storm Surge** Club Caribe Mango and Pineapple rum frozen and blended with Fat Tuesday Blue Raspberry and Ice cream mix.

**Trip to Paradise** Our most popular frozen drink. Club Caribe Mango Rum, Club Caribe Pineapple Rum, Fat Tuesday Raspberry, Red Bull, & a splash of pineapple juice.

**The Kraken** Stoli Vanilla blended and frozen with Fat Tuesday Blue Raspberry and Strawberry puree.

Be aware of raw or undercooked foods. Foods from animals such as meat, poultry, fish, shellfish and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illnesses.

A gratuity of 18% is added to parties of 8 or more, large parties one check please



HammerheadFred's.com



## Signature Taco

### Tacos

Served with your choice of side: Sweet Potato Tots or French Fries

**Wahoo Taco** A pair of filled with Blackened Wahoo, Green Cabbage Slaw, Cucumber Guacamole & Sriracha Aioli. \$12.95 *Won 2019 Best Fish Taco in the Grand Lagoon*

**Signature Taco** A pair of tacos filled with blackened fish on crunchy slaw topped with Remoulade, mixed cheese & pico de gallo. \$11.95

**Vera Cruz Taco** Two tacos filled with fried fish topped with Chipotle Cream, shredded mixed cheese & fresh pico on green cabbage slaw. \$11.95

**Shrimp Taco** A pair of tacos filled with fried popcorn shrimp tossed in Garlic Parmesan, green cabbage slaw and Cilantro Lime sauce. \$11.95

**Mahi Taco** Two tortillas filled with blackened Mahi, shredded green cabbage, Avocado Ranch & pico de gallo. \$12.95

**Chicken Taco** A pair of Soft tacos topped with Fire Roasted chicken, Jalapeno Bacon slaw, and Ranch dressing. \$12.95

## Oysters

All oysters served by the half dozen at Market Price

**Raw Oysters**<sup>GF</sup>

**Baked**<sup>GF</sup> With butter, garlic and Parmesan cheese.

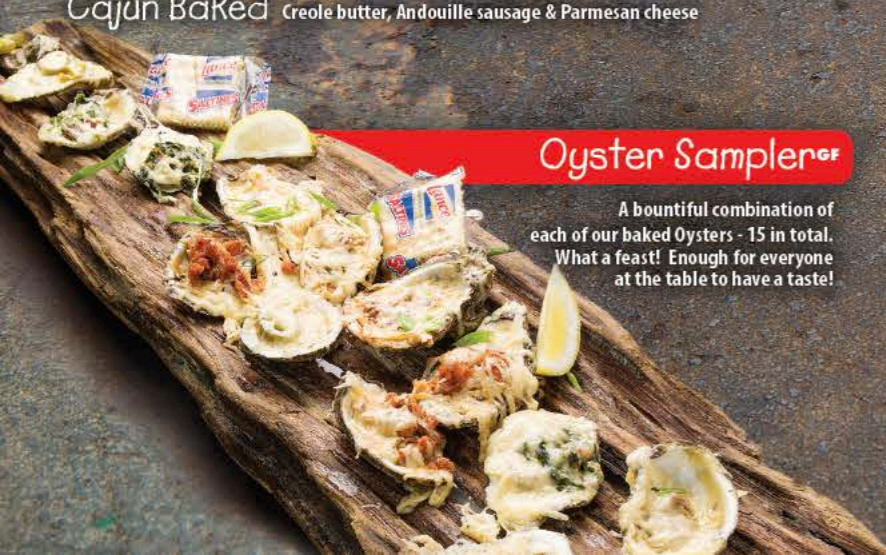
**Oysters "Rockefeller"** Baked<sup>GF</sup> With spinach, garlic, bacon, cream cheese & Parmesan cheese.

**Jalapeno Baked**<sup>GF</sup> With butter, garlic, Jalapeno peppers & Parmesan cheese.

**Combo Baked**<sup>GF</sup> A combination of Jalapeno, "Rockefeller" & Traditional baked.

**Spicy Garlic Baked**<sup>GF</sup> A blend of butter, garlic, red pepper flakes & Parmesan cheese.

**Cajun Baked** Creole butter, Andouille sausage & Parmesan cheese



## Oyster Sampler<sup>GF</sup>

A bountiful combination of each of our baked Oysters - 15 in total. What a feast! Enough for everyone at the table to have a taste!

## Entrées

All entrees served with a side salad and your choice of side:

Red Beans & Rice, Sweet Potato Tots, French Fries, Steamed Broccoli with Cheese Sauce or Smoked Cheddar Mash.

**Stuffed Baked Mahi** A filet stuffed with shrimp, crab & scallop stuffing topped with Andouille Cream sauce. \$21.95

**Parmesan Crusted Flounder** Parmesan crusted Flounder baked and topped with lump crab, fresh basil, and lemon butter. \$19.95

**Shrimp Dinner** Fresh Gulf Shrimp served fried, grilled or blackened. \$18.95

**New York Strip** 14 oz. cooked to temp on our wood fired char grill & topped with a Caramelized Onion and Bacon compound butter. \$23.95

**Martinique Platter** A plate full of Fresh Catch of the Day, shrimp & scallops served fried golden brown. \$21.95

**Shrimp Trio** Fred's Famous Shrimp Casino, Parmesan Crusted Shrimp and Crab Stuffed Shrimp. \$20.95

**Captain's Platter** A full plate of Fresh Catch, Gulf Shrimp, Select Oysters and Bay Scallops served fried. \$26.95

**Snow Crab**<sup>GF</sup> A pair of dusters of steamed Snow Crab legs served with butter. \$25.95

## Shrimp Casino

A long time Fred's Favorite, Jumbo Gulf Shrimp stuffed with a mixture of Blue Crab Meat & Cream Cheese, wrapped with Bacon and grilled then topped with Inferno sauce. 18.95



## Dessert

**Bananas Foster Cake** Light Banana Cake with layers of Caramel and whipped Banana frosting. \$6.95

**Chocolate Mousse Pie** Creamy, rich, decadent Belgian chocolate mousse. \$5.95

**Bread Pudding** Traditional Bread Pudding with White Chocolate and a Rich Bourbon Sauce. \$5.95

## Signatures

All Signatures served with a side salad

**Bourbon Street Pasta** Blackened chicken, Andouille sausage, red & green peppers, red onions & fresh basil in a Garlic Cream sauce over Cavatappi pasta. \$16.95

**Shrimp Romano** Sautéed Gulf Shrimp, green & red bell peppers and diced red onion tossed in Alfredo served over Cavatappi pasta. \$16.95

**Bayou Chicken** Two 4oz blackened chicken breasts topped with a white wine andouille cream sauce on top of red beans and rice. \$16.95

**Mahi Imperial** Mahi Mahi grilled on our hickory fired char grill topped with lump crab meat & lemon butter served over cheddar mash. \$22.95

## Baskets

Served with Fries & House Made Coleslaw

**Popcorn Shrimp** \$13.95 **Oyster** \$13.95

**Chicken Tenders** \$13.95 **Catch of Day** \$13.95

## Handhelds

Served with your choice of side: Sweet Potato Tots or French Fries

**Zydeco Chicken** Blackened chicken breast topped with shredded mixed cheese, remoulade, pico de gallo, and grilled andouille sausage. \$10.95

**"Rob's Hammertime"** Grilled chicken breast topped with lettuce, tomato, shredded mixed cheese & bacon, served with honey mustard. Ohhh it's so good!! \$10.95

**Blackened Wahoo** Blackened Wahoo filet with Remoulade, lettuce & tomato. \$13.95

**Tuna BLT** Blackened tuna seared rare topped with Applewood smoked bacon, lettuce, tomato & Wasabi mayo on Texas Toast. \$14.95

**Buttermilk Chicken** Buttermilk fried chicken breast topped with Provolone cheese and Maple Bacon Relish. \$10.95

**"The Burger"** 1/2 lb burger grilled on our Hickory fired char grill topped with lettuce & tomato. \$9.95 - Add cheese or bacon for .50 each.

**Avocado Burger** 1/2 lb char grilled burger topped with Provolone cheese, caramelized onions, Applewood Smoked bacon, guacamole & fresh pico de gallo. \$11.95

**Kansas City Burger** Char grilled burger topped with Cheddar cheese, caramelized onions, grilled ham, onion rings & Sweet Baby Ray's BBQ sauce. \$11.95

**Guinness Burger** Grilled 1/2 pound burger with Guinness cheese sauce, bacon, Jameson Irish whiskey BBQ sauce, and fried onions. Served on toasted brioche bun. \$11.95

**Whales Tale** Whale of a Sandwich- a generous filet of Flounder, fried and topped with Thousand Island Bacon slaw. \$12.95

**French Dip** Toasted French style bread with tender marinated Beef along with melted Provolone cheese and onions - House Aus Jus for the dipping. \$12.95

**Jumbo Dog** All Beef Hot Dog grilled and topped with Queso cheese and pico. \$8.95