



HAMMERTIZERS

SWAMP BITES Watch out, they got a bite! A combination of tenderized Breaded Alligator & Alligator Kickers (similar to Alligator Boudin Balls) served with a Spicy Remoulade Sauce \$15.95

BOTTLE TOPS Dill Pickle Chips Hand Breaded and Fried, served with Ranch \$12.95

CAJUN CHICKEN NACHOS Fresh Tortilla Chips smothered in a Cheese Sauce made with Green Chilis and Jalapenos, then topped with Shredded Lettuce, Pico de Gallo, and Blackened Chicken \$13.95

GARLIC BREAD CHEESE CURDS A Wisconsin favorite! Yummy little Cheese Morsels with a Garlic Bread coating, Fried Golden Brown served with Ranch and Marinara \$12.95

SPICY SHRIMP & CRAB DIP Creamy Crab & Shrimp with a hint of Cilantro & Jalapeno served with warm Tortilla Chips \$14.95

WINGS^{GF}

1 lb. of Wings with your Choice of Sauce: Mild, Medium, or Hot
Served with Carrots & Celery and either Ranch or Bleu Cheese - Market Price

CALAMARI Hand-Breaded to order and Fried Crispy served with Marinara and Sweet Thai Chile Sauce \$14.95

FRIED GREEN TOMATOES topped with Remoulade \$10.95

SOUPS & SALADS

"THE TOSS" A Bed of Greens with Tomatoes, Cucumbers, Onions & Cheese \$11.95

MUFFALETTA SALAD

Salad Greens, Salami, Provolone, Black and Green Olives, Diced Tomatoes, Greek Salad Dressing \$13.95

SHRIMP REMOULADE SALAD Greens, Fried Popcorn Shrimp, Chopped Hard Boiled Egg, Diced Tomatoes, Red Onion, Red Remoulade \$13.95

SEAFOOD GUMBO
Cup \$5.95 Bowl \$8.95

DINNER SALAD \$5.95

KIDS MENU \$8.95

Served with Fries

**BURGER - CHICKEN TENDERS - FISH STRIPS
POPCORN SHRIMP**

DRINKS ON THE ROXS

Drinks are Served in a
24 oz. Signature Souvenir Mug
FIRST DRINK \$14.75
REFILLS \$11.75
ADD A FLOATER \$2.00

FRED'S FAMOUS VOODOO PUNCH

Sailor Jerry, Wicked Dolphin Coconut Rum, Blackberry and Banana Liqueurs with Fruit Juices

THE HAMMERHEAD

Wicked Dolphin Coconut Rum, Blue Curacao, Sailor Jerry, Pineapple and Sour

SWAMP WATER

Wicked Dolphin Rum and Coconut Rum, Banana & Melon Liqueur over Ice mixed with Pineapple and Sour

CAT 5

A Hurricane with a Double Shot of Sailor Jerry, mixed with Fruit Juices and Simple Syrup

ICE COFFEE DELIGHT

Coffee, Big Ole' Caramel, Butterscotch Schnapps, and Irish Cream



VIRGIN FROZEN DRINKS

Served in a 24 oz. Fred's Signature Souvenir Mug \$12.95
Refills \$10.95

STRAWBERRY & PIÑA COLADA



**MAKE SURE TO
VISIT THE
GIFT SHOP!**

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



SCAN FOR MENU
USE YOUR QR CODE READER
OR PHONE CAMERA APP



HAMMERHEADFRED'S.COM
Winter 2024 Menu



TACOS

Served with your Choice of Side
Red Beans & Rice, "Loaded" Baked Potato Salad, French Fries, Fried Okra
Smoked Gouda Mash, Cajun Green Beans

BANG BANG Crispy Fried Popcorn Shrimp tossed in our
Spicy Creamy Sauce, Shredded Cabbage, and Fresh Pico de Gallo. \$13.95

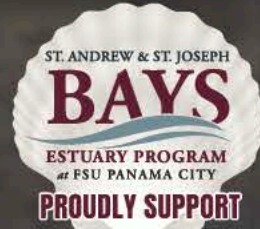
FLOUNDER Fried Flounder with Shredded Cabbage, House-made Remoulade,
Shredded Cheese, and Fresh Pico de Gallo \$14.95

MAHI TACO Blackened Mahi, Shredded Green Cabbage, Avocado Ranch and
Pico de Gallo \$14.95

BLACKENED CHICKEN Blackened Chicken,
Shredded Cabbage, Jalapeno Ranch, Shredded Cheese and
Fresh Pico de Gallo \$12.95

OYSTERS

All Oysters served by the Half Dozen
at Market Price



RAW OYSTERS^{GF}
Shucked and served on the Half Shell
with a side of Horseradish

CHAR-GRILLED OYSTERS



CHAR-GRILLED
Butter, Garlic and
Romano Cheese



HURRICANE
White Wine and Worcestershire
Butter Sauce topped Cajun
Seasoning and Romano Cheese



"RONS" JAMAICAN JERKED
Jerked Butter Sauce with
Parmesan and Romano Cheese



BUFFALO
Hot Sauce, Bleu Cheese,
and a Parmesan Blend



CHAR-GRILLED SAMPLER

3 each of our Char-Grilled Oysters
12 Total Served on a Driftwood Plank

*No Substitutions



TRADITIONAL BAKED SAMPLER

3 each of our Traditional Baked Oysters
12 Total Served on Driftwood Plank

*No Substitutions

TRADITIONAL BAKED OYSTERS



BAKED
Butter, Garlic, and
Parmesan Cheese



CAJUN
Creole Butter, Andouille
Sausage & Parmesan Cheese



ROCKEFELLER
Spinach, Garlic, Bacon, Cream
Cheese & Parmesan Cheese



JALAPEÑO
Butter, Garlic, Jalapeno Peppers &
Parmesan Cheese

DUE TO THE VOLATILITY OF OYSTER AVAILABILITY AND AREA OF ORIGIN, ALL OYSTER SALES ARE FINAL

ENTRÉES

All Entrees Served with your Choice of Side:
Red Beans & Rice, "Loaded" Baked Potato Salad, French Fries, Fried Okra
Smoked Gouda Mash, Cajun Green Beans

PARMESAN CRUSTED FLOUNDER Parmesan Crusted Flounder Baked
and topped with Lump Crab, Fresh Basil, and Lemon Butter \$25.95

SHRIMP DINNER Fresh Gulf Shrimp served Fried, Grilled or Blackened \$22.95

GRILLED MAHI AND SHRIMP 6 oz. Filet of Mahi Char-Grilled with a
Skewer of Grilled Gulf Shrimp topped with Lemon Butter \$26.95

RIBEYE^{GF} 14 oz. House Cut Ribeye, Grilled to your liking, topped with Cowboy Butter \$34.95

CAPTAIN'S PLATTER A full plate of Fresh Catch, Gulf Shrimp, and Scallops
all served Fried Golden Brown \$26.95

RED BEANS AND RICE Grilled Andouille and Steamed White Rice \$14.95

BLACKENED CATFISH AND SHRIMP Blackened Catfish topped with a
Creole Mustard Cream Sauce and served with a Skewer of Gulf Shrimp \$16.95

BASKETS

All Baskets are \$15.95 | Served with Fries

POPCORN SHRIMP
CHICKEN TENDERS
CATCH OF DAY



DESSERT

NAPOLETANO TRUFFLE CAKE White and Dark Chocolate Mousse with
Chocolate Cake \$6.99

KEY LIME PIE A Florida must. A Tart Key Lime filling with a Graham Cracker Crust,
Raspberry Sauce and Whipped Topping \$6.99

SIDES

\$3.99 each

RED BEANS & RICE
"LOADED" BAKED POTATO SALAD
FRENCH FRIES

FRIED OKRA
SMOKED GOUDA MASH
CAJUN GREEN BEANS

SIGNATURES

REDFISH

Blackened Redfish on top of our
Egg Noodle Alfredo, served with a
Sundried Tomato Butter \$23.95

PESTO CHICKEN LINGUINE

Grilled or Blackened Chicken on top of Linguine Pesto Alfredo
garnished with Sundried Tomatoes \$18.95

CRAWFISH & SHRIMP ETOUFFEE

Gulf Shrimp and Louisiana Crawfish Sautéed in a Creole Stew served with White Rice \$18.95

FRED'S FRIED SHRIMP & GRITS

A Dozen Fried Shrimp topped on a bed of Smoked Gouda Cheese Grits drizzled
with a Tasso Gravy \$18.95

HANDHELDS

Served on a Brioche Bun and with your Choice of Side: Red Beans & Rice,
"Loaded" Baked Potato Salad, French Fries, Fried Okra Smoked Gouda Mash, Cajun Green Beans

"THE BURGER" Fred's Signature Burger Grilled to Perfection \$14.95

Additional Burger Toppings:

Applewood Bacon \$1 | Pepperjack Cheese 50¢ | American Cheese 50¢
Cajun Queso Cheese 50¢ | Caramelized Onions 75¢

HHF BURGER Burger Patty, Applewood Smoked Bacon, Fried Green Tomato,
Green Chile Cajun Cream Cheese \$15.95

WHALES TAIL Whale of a Sandwich – a generous Filet of Flounder, Fried and
topped with Cajun Slaw \$15.95

BLITZ CHICKEN Fried Chicken Breast with Applewood Smoked Bacon,
Pepperjack Cheese and House Ranch \$15.95

CAJUN GRILLED CHICKEN Cajun Marinated Chicken Breast,
Grilled and topped with Provolone and Applewood Smoked Bacon \$15.95

SHRIMP PO' BOY A pile of Large Shrimp, Good Ole Cajun Spicy Remoulade,
along with Shredded Lettuce and Tomato on Leidenheimer French Bread \$15.95

GATOR PO' BOY Fried American Alligator
with Andouille Sausage, Good Ole Cajun Spicy Remoulade
with Shredded Lettuce and Tomato \$16.95

