

EAT, DRINK AND FLOUNDER



FLOUNDER'S

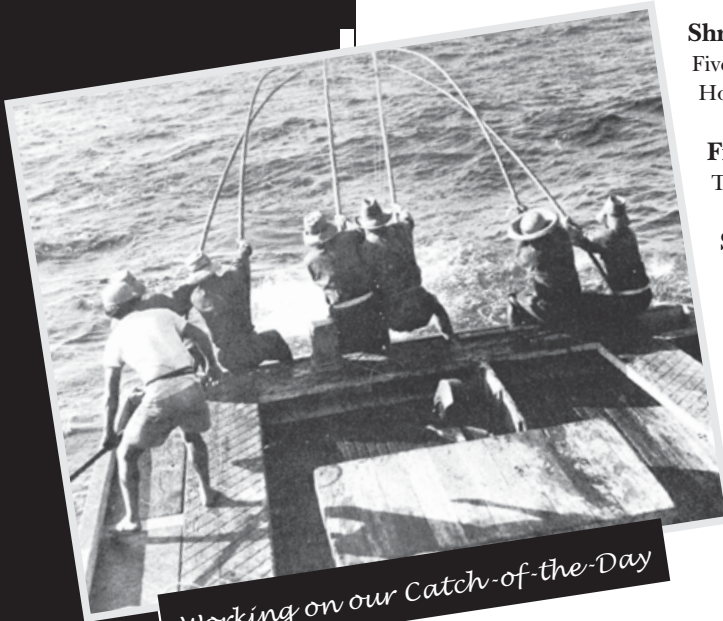
CHOWDER HOUSE

Est. 1979

Floyd Flounder, Founder

*"I Have Not
Yet Begun to
Flounder!!"*

John Paul Jones



Working on our Catch-of-the-Day

*"To Flounder
or Not to
Flounder,
That is the
Question"*

William Shakespere

APPETIZERS

Oysters on the Half Shell

We sell so many, you know they're fresh!

H.R.S. Warning: Raw oysters can cause serious illness and even death. The H.R.S. advises that all oysters should be thoroughly cooked before eating. 1 dozen.

Tower of Onion Rings

Served with Dippin' Sauce

Beer Boiled Shrimp - You Peel 'Em

Chilled and Served on a bed of ice

Shrimp Cocktail

Five Jumbo Gulf Shrimp with Plenty of Our House Cocktail Sauce

Firecracker Shrimp

Tender, crispy shrimp in a spicy & creamy sauce

Southern Fried Dill Pickles

Served with Creamy Ranch for Dippin'

Fried Cheese Sticks & Cubes

Flounder's Fish Tenders

with Sriracha-Tarter Sauce

Stuffed Deviled Crabs

with French Fries

Hushpuppy Basket

with Beer Cheese for Dipping

Seafood Nachos

As you know, Nachos were invented by Floyd Flounder when he ran his shrimp boat aground off the Coast of Tampico and shouted, "Nachos close to the Jalapeño Trees!" *Perfect for Sharing*

Calamari

Flash Fried Fresh-Caught Squid served with Marinara Sauce and sprinkled lightly with Parmesan Cheese.

Flounder's Shrimp & Spinach Dip

Fresh Spinach and Gulf Shrimp in a Creamy Cajun Cheese Sauce with Chips

New England Fried Clams

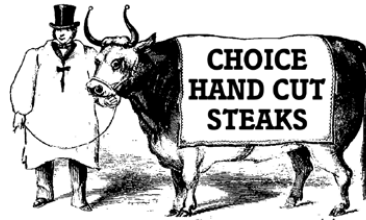
Flash Fried, served with Tarter Sauce

♦ While preparing oysters for serving, shell residue may be retained in the serving that may cause dental damage. We will not be responsible for paying the cost of repairing any damage done by this residue.



CHOICE STEAKS

We utilize our own patented Oak Fired Grille, developed at McGuire's Irish Pub, one of America's Great Steakhouses, to grill our Fresh Fish and Meats.



Choice Bacon Wrapped Filet Mignon*

Ribeye Steak*

A Delmonico Cut that is Tender and has the Highest Degree of Marble of any of the Prime Cuts. This Steak comes from the Prime Rib of Beef.

Add Six Flash Fried Deep Water Shrimp or a Shrimp Skewer

Our grilled steaks are served with your choice of Red Potatoes OR Flash Fried Potatoes OR Asparagus.

Floyd Flounder defines *Rare* as: Red on the inside.

Medium as: Pink and warm on the inside. *Well Done* as: Cooked through and no pink showing.

SOUPS AND SALADS

Floyd Flounder's Phenomenal FLOUNDER CHOWDER

Winner of the Great Florida Chowder Cook-Off, as

Featured in Southern Living **Cup Bowl**

Chowder To-Go **Quart**

House Salad or Small Caesar Salad

Large Classic Caesar Salad

Add Chicken, Shrimp, Salmon or Flash Fried Chicken Tenders add

Florida Cobb Salad

Fresh Greens topped with Mango Salsa, Tomatoes, Bacon, Blue Cheese, Praline Pecans and Boiled Egg, served with Raspberry Vinaigrette.

Seared Ahi Tuna Salad*

Romaine Lettuce, Baby Greens, Purple Cabbage, Pickled Ginger, Seaweed Salad, Crisp Wonton Strips, Green Onions, Carrots and Sesame Seeds. Topped with Seared Ahi Tuna. Served with Sesame Ginger Dressing

Grilled Shrimp Salad

Fresh Florida Greens, Cucumbers, Tomatoes, Carrots, Pepperoncini, Red Onion, Mango Salsa and Grilled Shrimp. Served with Mango Vinaigrette

TACOS

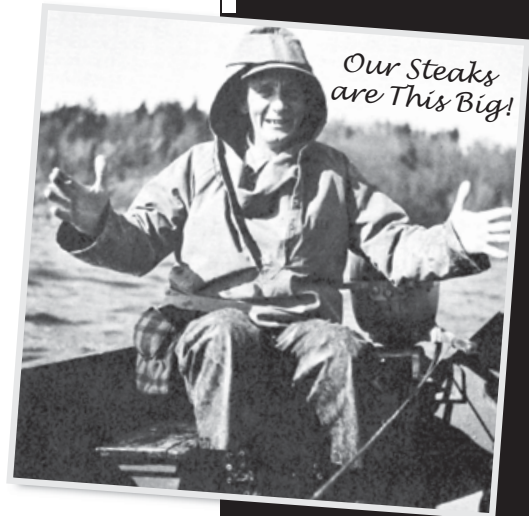
Seared Tuna Tacos* Ahi Sushi Tuna in warm flour tortillas with ginger, seaweed salad, shredded red cabbage, mango salsa and cilantro. Topped with fresh jalapeños.

Baja Fish Tacos Flash Fried White Fish in warm flour tortillas, topped with Pico de gallo, lettuce, pickled onions, Jack cheese, cilantro, guacamole & cumin infused sour cream.

Firecracker Shrimp Tacos Tender, crispy Shrimp in warm flour tortillas with shredded red cabbage, carrots, diced jalapeños, pickled onions and red peppers tossed in our cilantro-lime dressing. Topped with green onions and tempera flakes and drizzled with Firecracker Sauce

*"I Never,
Never Had
Sex With
That
Flounder"*

Bill Clinton



*"Frankly
My Dear,
I Don't
Give A
Flounder"*

Rhett Butler



FRESH SEAFOOD

Free Range Gulf Fish From Our Wood Fired Grille

Red Snapper or
Gulf Grouper



Yellowfin Tuna,
Mahi Mahi or
Alaskan Salmon

*Prepared: Naked, Blackened, Bourbon Glazed, Mango Beurre Blanc or Lemon Caper Butter
Served with your choice of Red Potatoes OR Flash Fries and Asparagus*

Flounder's Fried Flounder

Entire Flounder - From Head to Tail

Flounder's Classic Stuffed Flounder

(Stuffed Flounder not available on Sundays until 3 p.m.)

Boneless Flounder Filets loaded with Crab Imperial, topped with Citrus Beurre Blanc.
Served with choice of Red Potatoes OR Flash Fries OR Asparagus.

Flounder's Flash Fried Features

Fred Flounder's Flash Fried Favorites*

Deep Water Shrimp, Fish, Coconut Shrimp, Popcorn Shrimp and Oysters. Golden Fried in pure No-Cholesterol Oil with Hushpuppies, Homemade Pineapple Coleslaw, Flash Fried Potatoes and a Stuffed Deviled Crab

Coconut Shrimp

With Island Piña Colada Sauce and Pineapple Coleslaw, Hushpuppies and Flash Fried Potatoes

Floyd Flounder's Flawless Full Flavored Florida Flash Fried Fish

Beer Battered and Fried to a Golden Brown with Homemade Pineapple Coleslaw, Hushpuppies and Flash Fried Potatoes

Beer Battered Deep Water Shrimp

With Homemade Pineapple Coleslaw, Hushpuppies and Flash Fried Potatoes

Oyster Platter

Flash Fried with Homemade Pineapple Coleslaw, Hushpuppies and Flash Fried Potatoes

*"Give Me
Liberty or
Give Me
Flounder"*

Patrick Henry

*"It's Not the
Flounder
in Your Life,
it's the Life
in Your
Flounder"*

Mae West



*Fred, Floyd, and Felix Flounder
setting up for beach volleyball*



Shrimp Boat Platter

Today's Catch from our own Shrimp Boat.

A Shrimp Cocktail, Shrimp on a stick, Beer Batter Fried Shrimp, Popcorn Shrimp, A few "U-Peel 'Ems," Some Coconut Shrimp, Homemade Hushpuppies and Flash Fried Potatoes



*Captain Frank Flounder and Crew
check the bait before their fishing trip.*

*"I Never
Met a
Flounder
I Didn't
Like"*

Will Rogers



*"To Err is
Human; to
Flounder is
Divine"*

Alexander Pope

*“United We
Stand,
Divided We
Flounder”*

Abraham Lincoln

*“Ask Not
What Your
Flounder
Can Do For
You, But
What You
Can Do For
Your
Flounder”*

John F. Kennedy

*“Birds of a
Feather,
Flounder
Together”*

Robert Burton

FLOUNDERS PASTA

(Pastas not available on Sundays until 3 p.m.)

Shrimp & Grits

Stone Ground Gouda Grits with Gulf Shrimp in a Cajun Tasso Cream Sauce

Shrimp & Bacon Mac-n-Cheese

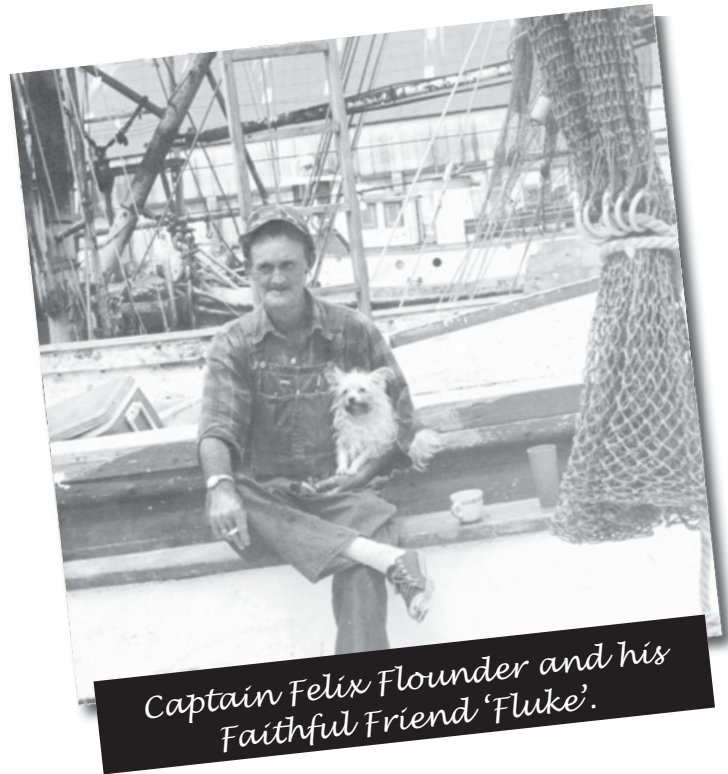
Jumbo Gulf Shrimp sautéed with Applewood Smoked Bacon, fresh Roma Tomatoes and a blend of 4 Cheeses, topped with Bread Crumbs and Baked

Shrimp Scampi Alfredo

Gulf Shrimp and Raw Garlic Sautéed in Extra Virgin Olive Oil blended in Alfredo Sauce and served over Pasta

Chicken Alfredo Fettucini

Chargrilled Chicken Breast tossed with Creamy Alfredo.
Topped with Parmesan Cheese.



*Captain Felix Flounder and his
Faithful Friend 'Fluke'.*

FLOUNDERS FOWL

Hawaiian-Style Grilled Chicken Breasts

With your choice of Red Potatoes *OR* Flash Fried Potatoes

Flash Fried Chicken Tenders

Chicken Breasts cut into Tender Strips, Hand Battered
by Flounder's Culinary Masters and Flash Fried.
Served with Deep Fried Potatoes

BURGERS & SANDWICHES

All Burgers and Sandwiches served with Flash Fried Potatoes

Fish Po' Boy

Golden Fried or Chargrilled on French Bread

Biggest on the Beach Steak Burger*

Topped with Lettuce and Tomato on a Fresh Kaiser Roll

Biggest on the Beach Cheese Burger*

Topped with Cheddar Cheese, Lettuce and Tomato on a Fresh Kaiser Roll

Bacon Cheddar Burger

Topped with Wisconsin Cheddar and Applewood Smoked Bacon

Seafood Topped Steak Burger*

Our huge Burger topped with a mixture of Shrimp and Whitefish, covered with Swiss Cheese

Oyster Po' Boy

Flash Fried Oysters with all the Fixins' on French Bread

Shrimp Po' Boy

Plenty of Deep Water Shrimp with all the Fixins' on French Bread

Chicken Supreme

Grilled Chicken Breast with Bacon and melted Swiss Cheese on French Bread

Cajun Fried Fish Sandwich

Flash Fried with our secret Cajun Seasoning on a Fresh Kaiser Roll

OLDTYME SEASIDE DESSERTS

Key Lime Pie – The State Pie

We settle the Age-Old Argument by serving a homemade layered pie of both yellow and green with a generous squeeze of fresh lime when served. We've been serving this same recipe since 1979

Banana Pudding

Our version of this southern classic. Layers of velvety vanilla custard, Nilla wafers and fresh bananas topped with a dollop of whipped cream and cookie crumbles

Chocolate Confusion – Dessert for Two

Chocolate Cake topped with Fudge Frosting, Chocolate Chips and Hot Fudge

*"Bikini Contest?
Why, no...
we came for the
yummy desserts!"*



Enjoy the latest in bikini fashions on Flounder's Beach.

*"I Came.
I Saw, I
Floundered"*

Julius Caesar

*"Never Trust
a Man Who
Doesn't
Flounder"*

W.C. Fields

*"Is That A
Flounder in
Your Pocket or
You Just Glad
to See Me?"*

Mae West

FRESH SUSHI

House Sake
Sho Chiku Bai Nigori
Sho Chiku Mio (Sparkling Sake)

Glass/Bottle



Flounder's Crew fillets their catch for tonight's Sashimi.

APPETIZERS

Tuna Poke on Wontons*
Miso Soup
Edamame
Seaweed Salad
Ginger Salad

NIGIRI Fish over rice, 2 pieces

Bluefin Tuna* (Akami)
Yellowfin Tuna* (Maguro)
Yellowtail* (Hamachi)
Salmon* (Sake)
Smoked Salmon* (Sake)
Freshwater Eel*

SASHIMI 5 Pieces

Bluefin Tuna* (Akami)
Yellowfin Tuna* (Maguro)
Yellowtail* (Hamachi)
Salmon* (Sake)
Smoked Salmon* (Sake)

POKE BOWL

Tuna or Salmon Poke with Spicy Mayo, Eel Sauce, Tobiko and Green Onions. Surrounded by Avocados, Seaweed Salad, Pickled Cucumbers, Cherry Tomatoes and Edamame. Served over Sushi Rice with Poke Wonton chips

MAKI ROLLS

California Roll KrabStik, Cucumber, Avocado and Masago. Topped with Sesame Seed
Crunchy Shrimp Roll Tempura Shrimp, KrabStik, Avocado, Cucumber and Spicy Mayo. Topped with Tempura Flake and Eel Sauce
Destin Roll* Tuna, Avocado, Topped with Green Onion and Sesame Seeds.
Philadelphia Roll* Smoked Salmon, Cream Cheese, Cucumber, Topped with Sesame Seeds.
Spicy Tuna Roll* Spicy Tuna, Cucumber, Spicy Mayo and Green Onions. Topped with Sesame Seeds.

McGuire Roll

Prime Filet*, Cream Cheese, Avocado and Spicy Mayo. Topped with Eel Sauce and Sesame Seeds

Dragon Skin Roll Lump Crab Salad, Cucumber and Avocado. Topped with Smoked Eel, Eel Sauce and Sesame Seeds.
Spider Roll* Soft Shell Crab, Cucumber, Avocado, Spicy Mayo and Green Onion. Topped with Masago and Eel Sauce.
Yellowtail Sunrise Roll* Yellowtail, Cucumber, Green Onion, Lite Wasabi and a Squeeze of Fresh Orange. Topped with Yellowtail, Sliced Lemon, Oil, Black Pepper and Ponzu Sauce. 9
Rainbow Roll* Lump Crab Salad, Cucumber, Avocado. Topped with Tuna, Yellow Tail, Salmon, Avocado and Masago.
Tsunami Roll* Tempura Shrimp, Cream Cheese, Avocado and Spicy Mayo. Topped with Lump Crab Salad, Tuna, Spicy Mayo, Chili Garlic Sauce, Eel Sauce and Green Onion.
Ultimate Spicy Tuna Roll* Spicy Tuna and Cucumber. Topped with Yellow Fin Tuna, Spicy Mayo, Jalapeno, Chili Garlic Sauce, Tobiko and Green Onion.
Red Dragon Roll* Fried Soft Shell Crab, KrabStik, Cucumber and Avocado. Topped with Tuna, Masago, Spicy Mayo, Green Onion, Tempura Flakes and Eel Sauce.

HRS Warning: Raw & Undercooked Foods: Foods from animals such as meat, poultry, fish, shellfish, oysters and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.

*contains raw ingredients

25608 - 4/18/24