

STARTERS

Caramelized Sea Scallops: Charred poblano butter, fried goat cheese grit cake	20
Pimento Stack: Flash fried green tomatoes, pimento cheese, and ranch drizzle	15
Ahi Tuna Poke: Yellowfin tuna, avocado, cucumber, seaweed salad, sticky rice, ginger ponzu	20
Firecracker Shrimp: Battered & fried, tossed in a sweet chili sauce	17
Spinach Dip: Served with house made tortilla chips	17
Coastal Calamari: Fried & tossed in a habañero oil with banana peppers	18
Fried Pickles: Lightly battered & fried, served with ranch sauce	12
Smoked Tuna Dip: "The OG "Florida Favorite" with fresh veggies & tortilla chips	18

SOUPS & SALADS

Lobster Bisque	19
Seafood Gumbo	13
Seafood Salad: Baby market greens, fried green tomatoes, topped with shrimp and lump crab meat dijonnaise.....	25
Wedge Salad: Iceberg, tomato, bleu cheese crumbles, bacon, bleu cheese dressing	17
Garden Salad: Baby market greens, red onions, grape tomatoes, and house ranch	15

FRIED SEAFOOD PLATTERS

Shrimp: French fries and sweet corn nuggets	25
Fish: French fries and sweet corn nuggets	23
Shrimp & Fish: French fries and sweet corn nuggets	29

LOW COUNTRY BOILS

Served with corn on the cob, new potatoes, and sausage link

Peel-N-Eat Shrimp	MKT Price
Snow Crab	MKT Price
Crab & Shrimp Combo	MKT Price

CRAZY LOBSTER SPECIALTIES

Add lump crab meat or shrimp to any lobster dish for 15

Fried Lobster & Waffle: Fried lobster tails and Belgium waffles drizzled with jalapeño hot honey	38
Lobster Fire Tacos: Habañero and mango succulent lobster meat with mango salsa, finished with a chipotle mayo drizzle	35
Classic Lobster Roll: New England bun filled with succulent lobster meat	34
Lobster Melt: Buttery brioche lobster meat, melted brie and bacon jam, griddled to perfection	35
Lobster Ravioli Beurre Blanc: Lobster stuffed pasta pillows topped with lobster meat finished with a citrus beurre blanc	36
Surf & Turf: Tournedos of beef topped with succulent lobster meat, served with heirloom potatoes, and drizzled with creole bordelaise	60

VILLAGE FAVORITES

Add lump crab meat or shrimp to any entrée for 15

Shrimp & Grits: Blackened Gulf shrimp, served over cheese grits	34
Blackened Redfish: Served with grilled Gulf shrimp, fried green tomatoes, fresh arugula, chardonnay butter	34
Chicken Panee Limone: Crispy breaded chicken breast, lemon caper vin blanc sauce, angel hair pasta	30
Poppy's Shrimp Pasta: Sauteed shrimp, mushrooms, tomatoes, arugula, pimentos, cream sauce	32
Pork Porterhouse: Topped with bleu cheese, fig demi-glace, heirloom potatoes	36
Snapper Pontchartrain: Lump crab meat, hollandaise, heirloom potatoes, baby green beans	42
Tournedos: Pan-seared filet medallions and sea scallops, creole bordelaise sauce, grilled french bread, arugula, and baby green beans	47
Garlic and Rosemary Crusted Ribeye: Heirloom potatoes and baby green beans	68

A 20% Service Charge Added To Checks For Parties Of Five Or More | No Separate Checks | Limit Three Credit Cards Per Table

\$5 Plate Share Charge | \$5 Per Person Cake Service Fee | \$50 Corkage Fee

CONSUMER ADVISORY *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.