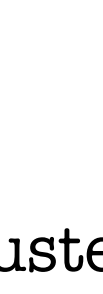


TABLE MENU



GIVE THE GIFT OF CONCH!

ORDER TODAY!



Try our Conch Favorites
Marked with a Conch!

APPETIZERS

Make an Appetizer an Entrée! Add side & salad 6.99

Cracked Conch

Strips of conch meat lightly breaded and fried to a golden brown and sprinkled with Old Bay. Served with Remoulade sauce for dipping. 13.99

Calamari

Calamari lightly dusted in seasoned flour, fried crisp, served with spicy tomato garlic sauce and garnished with shredded parmesan. 14.99

Key West Conch Fritters

Handmade daily. Served with our Remoulade sauce. 13.99

Potato Skins

The old standby. Potato skins fried and packed with melted cheese, crispy bacon, and scallions, served with sour cream. 13.99



Mussels Diablo

A mountain of Prince Edward Island mussels, sauteed with fresh spinach and mushrooms in our signature Diablo Sauce. Garnished with shredded parmesan and garlic toast. 19.99

Fresh Florida Fish Spread

Smoked mahi & amberjack served with carrots, cucumbers, onions, capers, jalapeños & crackers.

The BEST you'll ever have! 13.99



Ahi Tuna

Sesame seed and pepper encrusted, seared rare, served with pickled ginger, tataki glaze, wasabi, and Remoulade sauce.

Single 16.99 • Double 28.99



Conch Cracker Shrimp

Golden fried shrimp tossed in our signature spicy Cracker Sauce. This stuff ROCKS. 13.99

Fried Zucchini

Fresh zucchini sticks, hand-breaded with seasoned flour, finished with Old Bay and parmesan cheese. Served with tomato garlic & creamy horseradish sauces. 10.49



Oysters - Raw

"Give me oysters & beer, every day of the year"

"Slurp" Half Dozen Mkt. Price • "Slurp Slurp" Dozen Mkt. Price

Fried Pickles

Pickle slices, hand-breaded and fried to a golden crisp, topped with a sprinkle of Cayenne Pepper, served with house-made creamy horseradish sauce. 9.99

Florida Gator

Dusted in seasoned flour, fried, served with BBQ sauce.

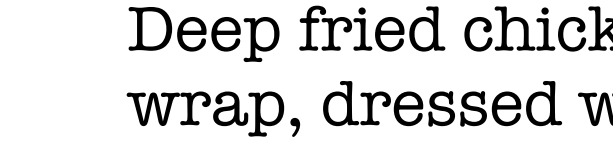
"Tastes like chicken" 16.49

Chicken Wings

10 Jumbo wings, breaded or naked, fried and tossed in your choice of sauce: Classic Buffalo, Jerk BBQ Sauce, or Cajun Dusted

Served with bleu cheese, carrots & celery.

"Tastes like gator" 16.99



A-1-A Peel & Eat Shrimp

We boil our shrimp in Old Bay & secret spices for the best shrimp around. 1/2 pound 15.99 • 1 pound 26.99

Seafood Tower

Shareable portions of Chilled Crab Legs, Jumbo Cocktail Shrimp, Oysters, Peel and Eat Shrimp and Lump Crab Chunks, served with lemons, cocktail sauce and drawn butter. Mkt. Price

Grouper Nuggets

Grouper nuggets, hand-breaded and fried to a golden crisp, served with house-made remoulade sauce. 16.49

SANDWICHES

Choice of French fries, black beans & rice, cole slaw or potato salad.



Authentic Pressed Cuban Sandwich

Any more authentic and you'd be in Havana! Cuban bread, filled with salami, ham, roast pork, Swiss cheese, pickles and mayo & mustard, then pressed 'til thin, hot & crusty. 15.99

Fresh Gulf Grouper

Cajun, grilled or fried, lettuce, tomato, Secret Sauce.

Try a little Grouper Therapy. 19.99

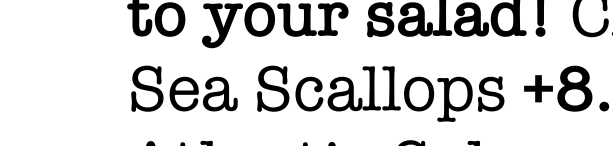


Grouper Reuben

Sauerkraut, American cheese, 1000 Island dressing on pumpernickel & rye. 19.99

Mahi Mahi

Cajun, grilled or fried, lettuce, tomato & Secret Sauce. 15.99



Shrimp Po Boy

Fresh Cuban bread toasted and packed with fresh fried shrimp, shredded lettuce, sliced tomatoes, sliced pickles, and our Remoulade sauce. 15.99

Baja Fish Tacos

Three flour tortillas packed with Mahi, Shrimp or Grouper.

Choose Cajun, grilled or fried. Served over Caribbean Slaw, and topped with Mandarin Oranges, Mango Salsa and Sweet Thai Chili Sauce. Shrimp 16.99 • Grouper 18.99 • Mahi 16.99

Key West Wrap

Deep fried chicken tenders, wrapped in a Tomato Basil tortilla wrap, dressed with lettuce, cheese and pico de gallo. Your choice of our house-made Ranch, Cracker Sauce, or Buffalo. 14.99

Grilled Chicken

Boneless breast of chicken, grilled mushrooms, bacon, American cheese, lettuce, tomato and mayo. 15.99

Burger in Paradise

1/2 lb. fresh ground beef, cheddar cheese, lettuce, tomato, onion, pickle, mayo and mustard. 14.99 Add Bacon 1.99

Add Sautéed Mushrooms .99

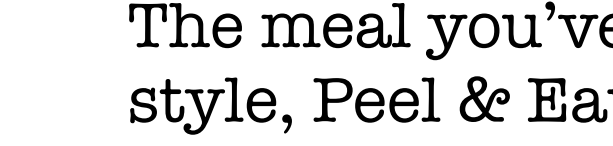
HOUSE-MADE SOUPS & SALADS

All of our soups and dressings are made from scratch daily using only the finest ingredients.

	Crab Soup	Cup 6.49	Bowl 8.99
	Seafood Gumbo	Cup 6.49	Bowl 8.99
	Cuban Black Bean	Cup 4.99	Bowl 6.49
	Soup of the Day	Cup 5.99	Bowl 8.49

Hemingway House Salad

Fresh Romaine lettuce, Cheddar & Jack cheese, tomatoes, cucumbers, onions, tortilla strips served with your choice of dressing. 9.99



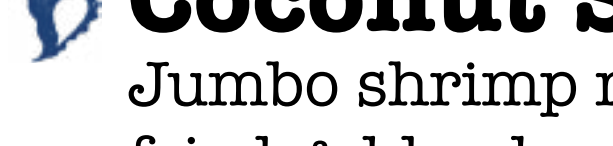
Tarpon Springs Greek Salad

Romaine lettuce, kalamata olives, beets, potato salad, pepperoncinis, red onions, vine ripe tomatoes, garbanzo beans, feta cheese, cucumbers and vinaigrette. 12.99

Conch Republic Caesar

Crisp Romaine lettuce, tossed with our house-made Caesar dressing, house-made croutons & fresh grated Parmesan cheese. 10.49

add a side of Anchovies 1.99



Coconut Island Salad

Romaine lettuce topped with Mandarin oranges, toasted almonds, coconut flakes, and honey mustard.

Coconut Chicken 15.99 or Coconut Shrimp 15.99

Wedge Salad

Iceberg lettuce wedge topped with our house-made bleu cheese dressing, bacon bits, tomatoes, onions, and bleu cheese crumbles. 10.49

Add any of these choices (Grilled, Blackened, or Fried) to your salad! Chicken Breast +6.49, Grilled Sirloin +9.99, Sea Scallops +8.99, Mahi Mahi +7.99, Shrimp +7.99, Atlantic Salmon +8.99, Red Grouper +9.99, Anchovies +1.99

House-Made Dressings:

Ranch • Bleu Cheese • Italian • Balsamic Vinaigrette
Honey Mustard • 1000 Island • Piña Colada • Caesar

SIDES

- Garlic Smashed Potatoes • French Fries
- Potato Salad • Black Beans & Rice
- Steamed Broccoli • Vege of the Day
- Coleslaw • Sautéed Asparagus (+\$1)
- (after 4p) Baked Potato / Loaded Baked Pot. (+\$1.29)

SEAFOOD

Filletted by hand in our own temperature controlled cutting room. Served with a choice of one of our fresh homemade side dishes and your choice of a House or Caesar salad. (Substitute a side Wedge +2.49)

Black Grouper Dinner

The gem of the gulf! Try it Grilled, Cajun or Fried. 36.99

Red Grouper Dinner

Simply the freshest Florida fish. Try it Grilled, Cajun or Fried. 29.99

Jalapeño Crusted Grouper

Hand-cut Grouper fillet coated with Dijonnaise, coated with a spicy jalapeño crust, then oven baked. Served with Remoulade and fresh salsa. 30.99

Bacon Wrapped Sea Scallops

5 Large Sea Scallops wrapped in Bacon and baked until perfect. Finished with a Sweet & Sour glaze, served over a bed of Coconut Almond Rice. 32.49

Coconut Crusted Mahi

Crusted with fresh coconut and oven roasted to perfection.

Topped with warm mango chutney. 25.99



Bimini Stuffed Grouper in Paradise

Fresh Gulf grouper with Blue Crab Stuffing and topped with Paradise sauce. 35.99

Stuffed Salmon

Two pinwheels of fresh salmon with lump Blue Crab Stuffing and topped with our remoulade sauce. 28.99

Caribbean Glazed Salmon

Fresh Atlantic Salmon baked to perfection, finished with our zesty Caribbean inspired Seafood Glaze. 25.99



Conch Platter

Try Grilled - Cajun - Fried. Fresh Gulf grouper, Jumbo Shrimp, & Large Sea Scallops. 36.99



Fantasy Shrimp Fest

The meal you've fantasized about! Your choice of Grilled, Cracker style, Peel & Eat, Cajun, Coconut, Fried or Scampi.

Pick 2 - 23.99 • Pick 3 - 28.99

Fish -N- Chips

Hand battered Atlantic Cod filets deep fried, with French fries, coleslaw & Key Lime tartar sauce. 20.99

Surf & Turf

Perfectly grilled 7 oz. hand cut filet Mignon, served with a 6 oz. Caribbean lobster tail. 52.99

Caribbean Lobster Tail

Two 6 oz. warm water Twin Caribbean lobster tails, oven roasted, served with melted butter.

Two Tails 52.99 • Lump blue crab cake stuffing 7.99 per tail

Coconut Shrimp Dinner

Jumbo shrimp rolled in our special coconut "conch" oction and fried golden brown. THE BEST! 22.99

Florida Style Crab Legs

Alaskan snow crab boiled with a pinch of Island spice, tossed in butter, Old Bay and parsley. Worth the work! (20 oz) Market Price

Stuffed Shrimp Dinner

Five jumbo shrimp stuffed with our Bimini Crab Stuffing, baked until perfect. Finished with a touch of remoulade on top and served over a bed of Coconut Almond Rice. 31.49

SAUCES & TOPPINGS

Try a house-made sauce or topping over your Grouper, Mahi, or Steak!

Jalapeño Crust Dijonnaise-Jalapeño crust, w/ Remoulade, fresh salsa. 2.99

Oscar Jumbo Lump Crab, Asparagus & House-made Hollandaise Sauce. 8.99

Paradise Sauce Sautéed Shrimp in House-made Parmesan herb sauce 4.99

Roasted Garlic Parmesan It speaks for itself! 2.99

Bourbon Mushroom Sauce Sweet bourbon glaze with a subtle chili heat. Great on Chicken, Pork & Beef. 2.99

ADD-ONS

4 Jumbo Shrimp +7.99 • 1/2 Rack Ribs +10.99 • 7 oz. Filet +23.99

Lg. Sea Scallops +13.99 • Lobster Tail +19.99

10 oz Snow Crab +Market Price • 7 oz. Sirloin +14.99

PASTAS & RICE

All Pastas served with shredded Parmesan and garlic bread.



St. Martin Shrimp Scampi

Tender shrimp sautéed and tossed with fresh basil, vine ripe tomatoes, red onion and lemon white wine sauce.

Served over linguine. 23.49

Rasta Pasta

Sautéed Chicken breast tossed with penne pasta in a creamy Creole sauce laced with red and green peppers topped with diced tomatoes, green onions & Parmesan cheese. 19.99

Shrimp Diablo

Tender shrimp, fresh spinach, sautéed mushrooms, served in our signature diablo sauce over linguine. 23.49

Chicken Alfredo

Chopped Chicken breast sautéed and tossed in Alfredo sauce with penne pasta, broccoli, sliced mushrooms and tomatoes. 20.99



Seafood Pasta

Shrimp, scallops, grouper, mussels, and mushrooms sautéed in tomato garlic sauce with penne pasta. 27.49

Fresh Vegetable Pasta

Vine ripe tomato garlic sauce, zucchini, roasted red & green peppers, mushrooms, broccoli, spinach and fresh basil over penne pasta. 16.99

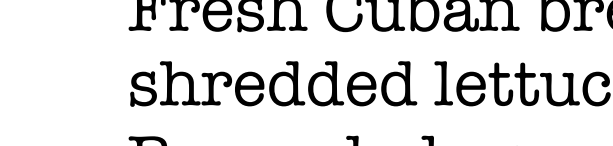


Seafood Creole

Shrimp, Scallops & Fresh Mahi, dusted with Cajun spice and sautéed in our creamy Creole Sauce. Served over Cuban yellow rice and finished with diced tomatoes, green onions & garlic toasted Cuban Bread. 23.99

GRILLED STEAK-CHICKEN-CHOPS

We hand cut our steaks in-house from USDA Choice Midwestern beef. Served with Served with a choice of one of our fresh homemade side dishes & choice of a House or Caesar Salad. (Substitute a side Wedge +2)



Ribeye, 14 oz

Thick, marbled and juicy. 33.99

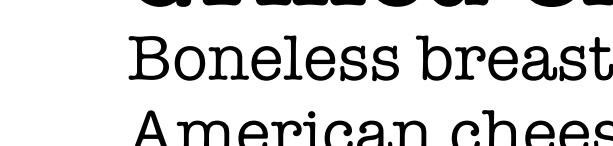


Filet Mignon, 7 oz

Our most tender cut of beef. 31.99

Top Sirloin Steak, 7 oz

Light marbling, excellent flavor. 21.99



Jalapeño Crusted Chicken

Two Grilled Chicken Breasts and topped with Dijonnaise, then finished with our crunchy Jalapeño crust, served with fresh salsa. 19.99

Jamaican Jerk Pork Chop

1-lb. "Tomahawk" cut bone-in pork chop, marinated in Jamaican Jerk rub and grilled. Served with warm Jerk sauce. 29.99

Mac Daddy BBQ Ribs

Slow roasted in our ovens for hours before they hit the grill. DELICIOUS! (1/2 rack) 17.99 (Full rack) 26.99

Bourbon Street Chicken

Two Grilled Chicken Breasts topped with a sweet bourbon mushroom sauce. 19.99

DESSERTS

Upside-Down Apple Pie

Fresh Granny Smith apples, caramelized walnuts and cinnamon in a home-baked crust, served warm with vanilla ice cream. 7.99

Chocolate Turtle Brownie

House-made brownie, walnuts, chocolate sauce, caramel, vanilla ice cream topped with whipped cream. 7.99



Key Lime Pie

Fresh Key limes, graham cracker crust with whipped cream. 7.99

Jen's Cheesecake

You never know what flavor she'll make, but you can be sure it'll be thick, rich and delicious. 7.99

Ice Cream Sundae

Vanilla ice cream topped with chocolate sauce, caramel, whipped cream, walnuts, and a cherry on top. 4.49



Bananas Foster

Prepared to order - crepes stuffed with vanilla ice cream and topped with fresh bananas caramelized over warm brown sugar rum butter sauce. Enough for two. 11.99

Conch Republic Table Menu ©2025 CROC, Inc. • 0725

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, please consult a physician.