



"Tomorrow at Noon, the Florida Keys will secede from the Union"

These words proclaimed by Key West Mayor Dennis Wardlow on April 23, 1982, signified the birth of "The Conch Republic." This declaration of independence was brought about by a blockade of the Keys set up by the U.S. Border Patrol. Mayor Wardlow's attempts to obtain an injunction from the Federal Court were denied and the protest quickly took to the streets. As promised, the rebellion began and in a battle that seemed to last for minutes (actually, it lasted one minute) a lone naval officer was pelted with stale Cuban bread by local citizen-soldiers of the newly formed "Conch Republic." Seeking to avoid any further violence, bloodshed and loss of food, Mayor Wardlow surrendered to the Admiral in charge of the naval base on Key West. Upon surrendering, the "Conchs" demanded One Billion Dollars in foreign aide to help rebuild their war ravaged country. This request was refused, but the blockade was removed, and the Conchs left us with their world renowned sense of humor and affinity to never take themselves too seriously.

"Our official policy is to provide you with an hour and a half of vacation whether you live across the street or across the country."

As owners of this fine establishment, we salute this spirit of humor and uniqueness. We ourselves have declared our independence from the corporate world so we could open "The Conch Republic Grill" for you and our neighbors. We want to provide you with a place that embodies these qualities and allows you a tropical getaway. Our dishes are served with a spirit of friendliness and a dash of humor. Welcome to our world, and **Enjoy!**

~ We are All Conchs at Heart! ~



Appetizers

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. 14.29

Calamari

Calamari lightly dusted in seasoned flour, fried crisp, served with spicy tomato garlic sauce and garnished with shredded parmesan. 15.29

Key West Conch Fritters

Handmade daily. Served with our Remoulade sauce. 14.29

Potato Skins

The old standby. Potato skins fried and packed with melted cheese, crispy bacon, and scallions, served with sour cream. 14.29

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 spicy Cracker Sauce. This stuff **ROCKS**. 14.49

Grouper Nuggets

Grouper nuggets, hand-breaded and fried to a golden crisp, served with house-made remoulade sauce. 16.99

Fried Zucchini

Fresh zucchini sticks, hand-breaded with seasoned flour, finished with Old Bay and parmesan cheese. Served with tomato garlic & creamy horseradish sauces. 10.99

Oysters - Raw

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

"Slurp" Half Dozen Market Price
"Slurp Slurp" Dozen Market Price

Oysters Rockefeller

Half a dozen fresh oysters, baked with a rich blend of butter, herbs, spinach, and crispy bacon, topped with season breadcrumbs. Market Price

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

Hand-Breaded Chicken Tenders

Five hand-breaded chicken tenders, fried golden—plain with BBQ, Buffalo-style with bleu cheese, or Ginger-style with a side of wasabi ranch. 10.99

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, half-tail Lobster, Jumbo Cocktail Shrimp, Oysters, Peel and Eat Shrimp, and Lump Crab Chunks. Served with lemons, cocktail sauce and drawn butter. Market 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



Try Our Conch Favorites

Marked with a Conch Shell

Make an appetizer an entrée!
Add side & salad 6.99

Ask your server about today's daily specials.

Sandwiches

Served with a choice of one of our fresh homemade side dishes.

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. 16.49

Fresh Gulf Grouper

Cajun, grilled or fried, lettuce, tomato, Secret Sauce. 20.99

Grouper Reuben

Sauerkraut, American cheese, 1000 Island dressing on pumpernickel & rye. 20.99

Lobster Roll

Warm lobster meat served on a toasted split-top roll with butter on the side. 25.49

Shrimp Po Boy

Fresh Cuban bread toasted and packed with fresh fried shrimp, shredded lettuce, sliced tomatoes, sliced pickles, and our Remoulade sauce. 16.49

Baja Fish Tacos

Three flour tortillas packed with beer-battered Shrimp or Grouper, topped with savory house slaw and finished with our remoulade sauce. 19.99

Hogfish Sliders

Two fried hogfish sliders topped with shredded lettuce and Thousand Island dressing. 15.99

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

California Chicken Club

Grilled chicken breast topped with sundried tomato aoli, bacon, Swiss cheese, avocado, lettuce, and tomato, and served on grilled Texas toast. 16.99

Burger in Paradise

1/2 lb. fresh ground beef, cheddar cheese, lettuce, tomato, onion, pickle, mayo and mustard. 15.99
Add Bacon 1.49 Add Sauteed Mushrooms .99

SIDES

Black Beans & Rice • Garlic Smashed Potatoes • French Fries
Potato Salad • Pasta Salad • Coleslaw • Broccoli • Vege of the Day
Sautéed Asparagus (+2) • (After 4p) Baked Potato / Loaded Baked Pot. (+1.29)

Homemade Soups & Salads

All of our soups and dressings are made from scratch daily using only the **FINEST INGREDIENTS!**

Crab Soup	Cup 6.59	Bowl 9.19
Seafood Gumbo	Cup 6.59	Bowl 9.19
Cuban Black Bean	Cup 5.09	Bowl 6.59
Soup of the Day	Cup 6.59	Bowl 9.19

Homemade Dressings:

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

Hemingway House Salad

Fresh Romaine lettuce, Cheddar & Jack cheese, tomatoes, cucumbers, onions, tortilla strips served with your choice of dressing. 10.49



Tarpon Springs Greek Salad

Romaine lettuce, kalamata olives, beets, potato salad, pepperoncinis, red onions, vine ripe tomatoes, garbanzo beans, feta cheese, cucumbers and vinaigrette. 13.49

Wedge Salad

Iceberg lettuce wedge topped with our house-made bleu cheese dressing, bacon bits, tomatoes, onions, and bleu cheese crumbles. 10.69

Conch Republic Caesar

Crisp Romaine lettuce, tossed with our house-made Caesar dressing, house-made croutons & fresh grated Parmesan cheese. 10.69
Add a side of Anchovies 2.99



Coconut Island Salad

Romaine lettuce topped with Mandarin oranges, toasted almonds, coconut flakes, and honey mustard. **Coconut Chicken or Coconut Shrimp** 16.29 17.29



Try Our Conch Favorites

Marked with a Conch Shell

Add any of these choices
Grilled, Blackened, or Fried to your salad

Chicken Breast • Grilled Steak • Sea Scallops
6.59 10.19 9.19

Shrimp • Atlantic Salmon • Red Grouper • Anchovies
8.09 9.19 10.19 2.99

Our kitchen is not allergen-free, and we do not have allergen-specific preparation protocols in place. Menu items may contain or be prepared in areas that include allergens such as peanuts, tree nuts, dairy, eggs, wheat, soy, fish, and shellfish. Due to the volume of food preparation in our kitchen, we are unable to provide allergen-free dishes or modifications. If you have food allergies, please notify your server; however, we cannot guarantee your safety. Consumption of food is at your own risk.

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. Market Price

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 dijonaise, 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. 32.99

Coconut Crusted Mahi
Crusted with fresh coconut and oven roasted to perfection. Topped with warm mango chutney. 26.49

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.
1 Pinwheel - 20.99 2 Pinwheels - 28.99

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

Surf & Turf
Perfectly grilled hand cut Filet Mignon served with a 6 oz. Caribbean lobster tail.
4 oz. Filet - 42.99 8 oz. Filet - 53.99

Fantasy Shrimp Fest
The meal you've fantasized about! Your choice of Grilled, Cracker style, Peel & Eat, Cajun, Coconut, Fried or Scampi.
Pick 2 - 24.49 Pick 3 - 29.99

Fish -N- Chips
Hand battered Atlantic Cod filets deep-fried, with French fries, coleslaw & Key Lime tartar sauce. 21.49

Caribbean Lobster Tail
6 oz. warm water Twin Caribbean lobster tails, oven roasted, served with melted butter.
Single Tail - 34.99 Two Tails - 53.99
Lump Blue Crab Cake Stuffing 8.09 per tail

Coconut Shrimp Dinner
Jumbo shrimp rolled in our special coconut "Conch" oction and fried golden brown. **THE BEST!**
5 Piece - 19.99 8 Piece 24.49

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

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

Try our
Conch Favorites
Marked with a Conch

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. 23.99

Rasta Pasta
Sautéed chicken breast tossed with penne pasta in a creamy Creole sauce mixed 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. 23.99

Chicken Alfredo
Chopped chicken breast sautéed and tossed in Alfredo sauce with penne pasta, broccoli, sliced mushrooms and tomatoes. 21.49

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. 17.49

Seafood Creole
Shrimp, scallops & fresh grouper, 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. 24.49

Sweet & Spicy Salmon
Hand-cut salmon glazed with our sweet & spicy sauce, sautéed with zucchini, roasted peppers, and spinach, served over yellow rice. 17.99

Sauces & Toppings

Try one of our special house sauces over your Grouper, Mahi or Steak!

Jalapeño Crust
Oven-roasted and topped with Remoulade & fresh salsa. 2.99

Oscar
Jumbo lump crab, asparagus & house-made Hollandaise Sauce. 8.99

Paradise Sauce
Sautéed shrimp in our 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

Lg. Sea Scallops 13.99

1/2 Rack Ribs 10.99

4 Jumbo Shrimp 7.99

Lobster Tail 19.99

10 oz Snow Crab Market Price

7 oz. Sirloin 14.99

8 oz. Filet 25.99

4 oz. Filet 15.99

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Sautéed Asparagus (+2) • (After 4p) Baked Potato / Loaded Baked Pot. (+1.29)



Desserts

Upside-Down Apple Pie
Fresh Granny Smith apples, caramelized walnuts and cinnamon in a home-baked crust, served warm with vanilla ice cream. 8.09

Chocolate Turtle Brownie
House-made brownie, walnuts, chocolate sauce, caramel, vanilla ice cream topped with whipped cream. 8.09

Key Lime Pie
Fresh Key limes, graham cracker crust and whipped cream. 8.09

Jen's Cheesecake
You never know what flavor she'll make, but you can be sure it'll be thick, rich and delicious. 8.09

Ice Cream Sundae
Vanilla ice cream topped with chocolate sauce, caramel, whipped cream, walnuts, and a cherry on top. 4.09

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. 12.19

CARRY OUT AVAILABLE

All of our Island Favorites can walk! Call ahead or order while you're here

727-320-0536

16699 Gulf Blvd. • North Redington Beach, FL 33708

www.ConchRepublicGrill.com

We proudly serve Pepsi® Products because they're delicious.



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Steak-Chicken-Chops

All our steaks in-house from USDA Choice Midwestern beef. Served with a choice of one of our fresh homemade side dishes & choice of a House or Caesar salad. (Substitute a side Wedge +2.49)

Ribeye, 14 oz
Hand-cut, thick, marbled and juicy. 34.99

Filet Mignon
Hand-cut, our most tender cut of beef.
4 oz. Filet - 22.99 8 oz. Filet - 33.99

Top Sirloin Steak, 7 oz
Our most flavorful steak. 22.49

Jamaican Jerk Pork Chop
1-lb "Tomahawk" cut bone-in pork chop, marinated in Jamaican Jerk rub and grilled. Served with warm Jerk sauce. 31.99

Mac Daddy BBQ Ribs
Slow roasted in our ovens for hours before they hit the grill.
DELICIOUS!
1/2 rack - 18.49 Full rack - 26.99

Bourbon Street Chicken
Two grilled chicken breasts topped with a sweet bourbon mushroom sauce.
1 Breast - 16.99 2 Breasts - 19.99

Island Chicken Picatta
Two chicken breasts lightly breaded and seared with lemon, caper, and white wine butter.
1 Breast - 16.99 2 Breasts - 19.99

Kids Menu

Chicken Tenders 6.59 Cheese Pizza 8.69*

Fish-N-Chips 7.59 Shrimp 7.59

Cheeseburger 6.59 Kraft Mac-N-Cheese 6.59*

Pasta 6.09*

Little Conchs 10 and under, please. * All served with french fries except Pasta, Mac-N-Cheese, & Pizza.

*Kids burger cooked medium-well or up.

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.