



Ph 245-0040

Reservations always accepted

From the Spanish-influenced fare of the Yucatan Peninsula to the cultural melting pot of New Orleans to the tropical flavors of the Florida Keys, the Great Gulf Rim of North America is home to a remarkable array of culinary traditions. With an emphasis on fresh seafood, spicy seasonings, and local produce, Gulf Rim cuisine is renowned for its lively and inventive approach to everyday dining.

APPETIZERS

Fried Oysters \$14.95

Amazing extra select oysters golden fried to perfection served with Gulf Rim sauce.

Shrimp Cocktail a la Playa Del Carmen \$7.95

Steamed shrimp in a spicy cocktail sauce with avocado garnish.

Conch (KONK) Fritters \$8.95

Crispy cornmeal fritters with chopped conch, onions and peppers with Gulf Rim Sauce.

Honey Island Shrimp \$7.95

Golden fried shrimp with a warm honey, chili, and lime sauce.

Smoked Tuna Dip \$8.95

Hot oak smoked ahi tuna with a special blend of herbs and spices.

Fried Pickles \$5.95

Southern crispy fried dill pickles with Gulf Rim dipping sauce.

Garlic Fries \$5.95

Crispy fresh cut russet potatoes, french fried in a garlic butter sauce.

Guacamole and tortilla chips \$7.95

Homemade Guacamole served with white corn tortilla chips.

SALADS

Green Salad \$5.95

Mixed greens, sweet onions, tomato, and shaved carrots with one of our home made salad dressings. Add Grilled Chicken for \$3.00

Grilled Salmon Salad \$12.95

Orange and Sweet Chili glazed grilled Salmon served over mixed greens, sweet onions, tomato, and shaved carrots.

Gulf Rim Cobb Salad \$10.95

Pan Seared Shrimp, Hickory smoked bacon, Maytag bleu cheese, avocado, and hard boiled eggs over a bed of fresh mixed greens, sweet onions, tomatoes, and shaved carrots.

Calamari Greek Salad \$11.95

Mixed greens, feta, tomato, sweet onions, and olives with fried calamari served with one of our home made salad dressings. Make Vegetarian \$8.95

Jicama and Orange Salad \$7.95

Jicama, orange, and avocado over mixed greens with a mojo orange vinaigrette.

House Salad Dressings

All our house dressings are homemade daily.

Lime Cilantro, Bleu Cheese, Orange Vinaigrette, and Lemon Parsley Vinaigrette

Caribbean, Creole, and Cajun Favorites

Red Beans and Rice with Grilled Smoked Sausage \$9.95

Old New Orleans Style Creole Red Beans served over Rice with Grilled Smoked Sausage and a small side salad.

Chicken and Smoked Andouille Sausage Gumbo \$9.95

Smoked Chicken and Andouille Sausage Gumbo served Rice with a small side salad.

River Parish Style Crawfish Etouffee \$10.95

Creole Crawfish Etouffee served over rice with a small side salad.

Ropa Vieja and Plantains 13.95

Ropa Vieja is the National Dish of Cuba, our beef is braised slowly in the oven with Cuban spices and tri-colored peppers and is served with black beans, rice and fried plantains.

GULF RIM Specialties

Fresh Fish of the Day \$ Market Price \$

Could be Wahoo, could be Grouper, Monk fish, or Redfish....look on the chalkboard. Our seafood is brought in fresh from the Carolina Coast and is served with the 'vegetable of the day'.

Shrimp and Scallops \$ 17.95

Colossal Scallops and Jumbo Shrimp in Cilantro Walnut Pesto and Fresh Tomatoes served over Penne Pasta.

Make this dish vegetarian..... **\$10.95** Cilantro Walnut Pesto with Artichoke Hearts and Fresh Tomatoes served over Penne Pasta.

Chipotle Beef and Bleu Cheese Tacos \$11.95

Spicy Chipotle Beef and Guacamole on corn or flour tortillas served with Black Beans, lettuce, tomatoes, and Bleu Cheese.

Chicken Panne and Garlic Mashed Potatos \$10.95

Herb breaded chicken breast served with garlic mashed potatoes and a small salad.

Shrimp and Grits with Andouille Cream Sauce \$13.95

Sauteed Jumbo Shrimp over Chili cheese grits with smokey Andouille Cream Sauce.

Pork Chile Verde and Tequila Chili Sweet Potatoes 12.95

Slow roasted Cuban pork with tangy tomatillo and jalapeño sauce served with rice and tequila chili sweet potatoes.

Grilled Ahi Tuna with Tomatillo Cream \$15.95

Sashimi Grade Ahi Tuna grilled medium rare, served with tangy Tomatillo Cream sauce over Rice and the 'vegetable of the day.'

Seafood Baskets \$12.95

Freshly breaded and cooked to order with your choice of shrimp, catfish or combo served with Gulf Rim dipping sauce or cocktail sauce and French fries.

Hamburger \$8.95

1/2 pound hand made burger served with lettuce, tomato, and onions on the side with a choice of fries or green salad. Our hamburgers are cooked to order, and well done burgers can take up to 20 minutes to cook. Please be patient

Paradise Cheeseburger \$11.95 1/2 pound hand made burger with Bacon, Guacamole and White Cheddar Cheese served with lettuce, tomato, onions and sour cream on the side. Your choice of fries or green salad. Our hamburgers are cooked to order, and well done burgers can take up to 20 minutes to cook. Please be patient

Tacos \$10.95 Two corn or flour tortillas filled with your choice of: the fish of the day, oysters, shrimp, or chicken served with queso fresco, lettuce, tomatoes, and black beans.

Salmon and Spinach Enchiladas \$10.95 Two corn tortillas with sautéed salmon and spinach topped with red or green mole and cheese. Served with black beans, Yucatán slaw, lettuce, and tomato.

Burritos \$10.95 - A large flour tortilla filled with your choice of: the fish of the day, tulum chicken, or beef and smothered with either a red or spicy green tomatillo mole and cheese. Served with guacamole, sour cream, lettuce, tomato, Black Beans and Yucatán slaw.

The Flying Mayan \$9.95

A flour tortilla filled with tequila chili sweet potatoes, black beans pico de gallo and smothered with either red or spicy green tomatillo mole and cheese. Served with sour cream, guacamole, lettuce, and tomatoes.

BEVERAGES



BEER

Fish Camp Favorites \$2.00

Pabst Blue Ribbon
Miller High Life

American Standards \$2.75

Budweiser
Bud Light
Miller Lite

Micro Brews \$3.50

Abita Amber
Abita Turbo Dog
Abita Restoration
Duck Rabbit Brown Ale
Duck Rabbit Porter
Lagunitas IPA

Imports \$3.00

Corona
Corona Lite
Red Stripe
Negro Modelo
Pacifico

WINES

White

	Glass	Bottle
Festival '34 Chardonnay	\$6.00	\$24.00
W. Walch Pinot Grigio	\$6.50	\$25.00
Dom De LaGarrelier S. Blanc	\$7.00	\$27.00
Loimer Gruner Veltliner	\$6.50	\$25.00
Montepellier Viognier	\$5.00	\$19.00
Sur Torrontes	\$6.50	\$27.00
Montinore Estate Gerwurztraminer	\$6.50	\$28.00

Reds

Festival '34 Merlot	\$5.00	\$20.00
Masciarelli Montepulciano	\$5.00	\$22.00
Silverwing Pinot Noir	\$6.00	\$23.00
Abundance Vineyards Zinfandel		\$25.00
Nederburg Cabernet Sauvignon		\$25.00
Delas Freres Cotes-Du-Rhone		27.00

Sparkling Wine

Charles Bove Brut		\$25.00
Oblio Lambrusco		\$27.00

Soft Drinks, Iced Tea, Coffee, Hot Tea \$1.50

Accept Visa & MasterCard

No Checks Please

Parties of 6 or more add 18% gratuity.

Split Credit Cards \$1 charge per party