

APPETIZERS

Pirate's Fish Dip \$10

Our own recipe of smoked fish blended into a great spread served with onions, tomatoes, jalapeno peppers, and crackers.

Thai Firecracker Shrimp \$10

Crispy panko breaded rock shrimp in a sweet and spicy glaze nestled in a bed of peppery arugula.

Tempura Wasabi Shrimp \$10

Tempura wasabi battered jumbo shrimp with spicy thai red chili sauce.

Steamed Asian Sampler \$11

Spicy beef gyoza, shrimp shu mai, and chicken dumplings with assorted asian dipping sauces.

Jumbo Shrimp Cocktail \$11

Five fresh chilled jumbo shrimp from the gulf, served with our own spicy cocktail sauce.

Florida Steamers \$10

Sweet tender littleneck clams steamed in white wine, garlic butter and fresh herbs, served with toast points.

Fresh Mahi Bites \$10

Lightly battered with our seasoned flour blend, then fried golden brown, served with herb lime dip.

Fried Calamari \$9

Fresh sliced calamari rings lightly floured and flash fried served with marinara sauce.

Key West Conch Fritters \$9

A flavorful batter loaded with conch and fried to perfection, served with fresh fruit salsa.

Chicken Wings \$8

Eight to order the way you like them tossed in choice of mild, hot, garlic or teriyaki.

Nachos \$9

Topped with chili, cheddar cheese, tomatoes, shredded lettuce, red onion, and pickled jalapenos.

Onion Rings \$8

Homemade, hand cut, beer battered with our cajun remoulade sauce.

STEAK · BEEF · RIBS

All of our steaks are hand selected aged angus beef

Chargrilled Sirloin Steak

6 oz. \$14

12 oz. \$22

Grilled Angus Meatloaf \$14

Served with brown gravy

Barbecue Ribs

Half \$14

Full \$23

A Pirate's Loft favorite. A large chef's cut rack of ribs seasoned, slow cooked and finished on the grill topped with our house BBQ sauce.

FRIED PLATTERS

Jumbo Fried Shrimp \$16

Fish & Chips \$14

Fresh Local Grouper Fingers \$21

Fried Platter \$21

Jumbo shrimp, scallops and fried fish

Hand Dipped Chicken Fingers \$14

SANDWICHES

Grouper Reuben \$15

Batter dipped fried grouper on grilled rye topped with cole slaw, thousand island dressing and swiss cheese.

Fresh Mahi Sandwich \$15

Freshly caught then served to you blackened, grilled or beer battered then deep fried.

Sliced Steak Sandwich \$14

Sliced bistro steak with sautéed onions, mushrooms and provolone cheese.

Angus Burger \$12

Served "all the way" with sautéed onions, mushrooms, bacon and cheddar cheese.

Chicken Sandwich \$12

Grilled or blackened with crispy bacon and melted swiss cheese.

Roast Pork Dip \$11

Roasted pork with onion jus, topped with swiss cheese.

All entrées are served with a choice of one side :

Yukon gold mashed potatoes, fries, wild rice pilaf, red beans & rice, sautéed vegetable medley or homemade slaw ~ add garden or caesar salad \$2

SPECIALTIES

Florida Crab Cakes

Blended jumbo lump crab meat lightly seasoned and dusted with buttery cracker crumbs, fried and served with honey mustard sauce. Two \$17 Three \$23

Baked Seafood Platter \$23

Jumbo shrimp, sea scallops and a crabcake baked with white wine garlic and herbs.

Crab Stuffed Shrimp \$17

Four jumbo gulf shrimp stuffed with lump crab meat and topped with a citrus beurre blanc.

Fresh Jumbo Sea Scallops \$23

Fresh coldwater jumbo sea scallops, broiled, spicy cajun or deep fired to a golden brown.

Almond Tilapia \$20

Baked seasoned tilapia filet with an almond herb crust, topped with a citrus beurre blanc, served over wilted garlic spinach with fire-roasted red peppers.

Japanese Crispy Haddock \$20

Arctic haddock filets coated in seasoned japanese-style panko bread crumbs, deep fried and served over wok-fried vegetables with thai sweet red chilis and a touch of coconut milk.

All entrées are served with a choice of one side :

Yukon gold mashed potatoes, fries, wild rice pilaf, red beans & rice, sautéed vegetable medley or homemade slaw ~ add garden or caesar salad \$2

PASTA

Seafood Medley \$22

Jumbo shrimp, jumbo sea scallops, mussels and littleneck clams, sautéed with garlic, in a tomato herb sauce tossed with linguini or penne pasta.

Seafood Champagne \$22

Jumbo shrimp, lump crab meat and mushrooms in a lobster veloute champagne sauce tossed with linguini or penne pasta.

Shrimp Scampi \$16

Jumbo shrimp cooked scampi style in a rich white wine garlic butter sauce, tossed with linguini or penne pasta.

Linguini & Clams \$14

Steamed littleneck clams in white wine, garlic herb butter and clam broth tossed with linguini.

Creamy Chicken Pasta \$15

A perfectly seasoned grilled chicken breast served over penne pasta tossed with vegetables in a creamy tomato herb sauce.

Add Garden or Caesar Salad \$2

SOUPS & SALADS

Spicy Captain's Chowder

Seafood in spicy tomato broth

Cup \$4.50 Bowl \$6.50

She Crab Soup

Cup \$5.50 Bowl \$7.50

Award winning signature soup

Chef's Onion Soup

Served in a crock \$6

Toasted crouton, baked provolone and swiss cheeses

House Salad \$6

Fresh greens topped with tomato, onions, cucumber, black olives, and croutons, served with a dressing of your choice.

Caesar Salad \$8

Fresh cut romaine lettuce with a rich caesar dressing, topped with homemade croutons, and aged parmesan cheese.

Add Chicken

grilled, blackened or baked \$5

Add Shrimp (3)

grilled or blackened \$6

Add Fresh Mahi

grilled, blackened or baked \$7

Caribbean Shrimp Salad \$14

Baby spring greens with dried cranberries, toasted pecans, diced tomatoes, cucumbers, avocado and red onions, tossed in a raspberry vinaigrette then topped with three spicy grilled jumbo shrimp.

Floridian Cobb Salad \$13

A classic salad made into a Pirate's Loft tradition. Fresh greens topped with diced tomato, mandarin oranges, sliced avocado, toasted coconut, a chilled jumbo shrimp and grilled breast of chicken, served with your favorite dressing.

Chopped Chicken Salad \$13

Fresh greens topped with bacon, bleu cheese, avocado, tomato, olives, and chopped grilled chicken, served with your choice of dressing.

*Dressings: Basil Vinaigrette ~ Blue Cheese - Ranch ~ Raspberry Vinaigrette ~ Oil & Vinegar
Fat-Free Italian ~ Honey Mustard ~ Honey French*

PLANNING AN EVENT?

Pirates Cove Resort and Marina is the perfect place for your next party or function.

Birthdays, anniversaries, wedding receptions, rehearsal dinners, cocktail parties, club functions, meetings, and seminars can be arranged to meet your special needs.

Select from our comprehensive function menus or create your own custom menu with all the frills!

*For more information, contact:
Richard or Marc, Catering Department*

(772) 223-5048 Ext. 130

