



APPETIZERS

Garlic Parmesan Oysters

Baked with parmesan cheese and garlic butter.
Half Dozen 13.99 | Full Dozen 23.99 **Cajun style add .75¢**

Stuffed Clams

Lobster and crabmeat stuffed baked clams. 12.99

Steamed Mussels

One pound of fresh farm raised mussels sautéed in wine sauce, onions, garlic and tomatoes, sprinkled with parmesan cheese. Served with garlic toast. 11.99

Baja Fish Tacos

Two crunchy corn taco shells loaded with our crunchy fried fish, shredded cabbage, chili tequila lime sauce and pico de gallo served with our chipotle crème sauce. 9.99

Fried Chicken Livers

Lightly breaded and deep fried and served with our spicy honey mustard sauce. 9.99

Cajun Bacon Wrapped Scallops

A house favorite! Three large sea scallops wrapped with bacon and grilled to perfection with our honey lime sauce. 18.99

Coconut Shrimp

Premium shrimp dipped in coconut batter, rolled in shredded coconut, then deep fried. Served with island dipping sauce. 11.99

Crunchy Chicken Tenders

Fresh chicken tenders, corn flake breaded, then golden fried. 8.99

Conch Fritters

Loaded with conch (konk), served with Bahamian fritter sauce. 10.99

Seared Yellow Fin Tuna*

Sushi grade tuna served with wasabi, soy and ginger. 14.99

Blue Cheese & Balsamic Tater Chips

House made potato chips covered with melted bleu cheese fondue and finished with balsamic glaze, tomatoes and green onions, perfect for sharing! 15.99

Coconut Onion Chips

Dipped in rum batter, covered in coconut and deep fried. 12.99

Bacon Wrapped Plantains

With orange chipotle glaze. 8.99

Jumbo Chicken Wings. Mon!

Lightly breaded, deep fried and tossed in your choice of sauce; key lime habanero, teriyaki garlic, bourbon BBQ, Sriracha Honey or Jamaican jerk BBQ sauce. 13.99

Bleu Cheese & Celery 99¢ Extra Sauce 25¢

Fried Calamari

Fresh calamari coated in a seasoned flour, then deep fried. 13.99

Queso Cheese Dip

Served with tri-color corn chips. 9.99

Crunchy Fish Fingers

Fresh fish strips rolled in corn flakes, then deep fried golden brown. 7.99

Smoked Fish Dip

Mild fish blend smoked then blended to create a taste sensation. Includes diced tomato, onion, and jalapeño on request. 11.99

Oak Grilled Teriyaki Chicken & Pineapple Kabobs 8.99

Ahi Tuna Tartar*

Sashimi grade yellow fin tuna diced and mixed with sweet Thai chili and sriracha. Garnished with green onions and wasabi cream sauce. Served over chips. 16.99

SANDWICHES & WRAPS

Most items are served with lettuce, tomato, onion and chips.

Add fries 1.99

Choice of honey lime, Jamaican jerk, garlic teriyaki, apricot ginger lime on grilled item. American, Swiss, cheddar, provolone, pepper jack, bacon, sautéed onion or bleu cheese add 1.50. **Gluten Free bun add 1.39**

Oak Grilled Fish Sandwiches

With your choice of baste or sauce
Mahi, Tuna or Salmon 15.99 | Grouper 19.99

Lobster-N-Crab Cake

Our special blend of lobster and crab meat fried or sautéed. 18.99

Pineapple & Teriyaki Mahi Sandwich

Oak-grilled mahi and pineapple with teriyaki glaze and citrus mayo. 15.99
Substitute Chicken 14.99

Crunchy Fish or Chicken BLT Wrap

Your choice of crunchy fish or chicken, smoked bacon, fresh ripe tomatoes and iceberg lettuce tossed with our cajun mayo and wrapped in a seasoned herb wrap. 13.99

Crunchy Fish Sandwich

Mild fish fillet dusted in seasoned flour, rolled in corn flakes, deep fried. 11.99

Abaco Fish Sandwich

Coconut fried fish fillet topped with mango chutney and smothered with melted Swiss cheese. 12.99

Cuban Sandwich

Mojo-marinated fresh pork, baked ham, genoa salami, imported Swiss, dill pickle and yellow mustard on fresh pressed Cuban bread. 13.99

Pulled Pork Sandwich w/Cole Slaw

Our pork is slow-cooked with your choice of our Jamaican jerk, Carolina gold, North Carolina vinegar, bourbon or hickory smoked BBQ sauces. 11.99

Buffalo Wrap

Your choice of shrimp or chicken coated with our key lime habanero sauce and wrapped together with our bleu cheese slaw. 12.99

Oak Grilled Chicken Breast Sandwich

Your choice of style 12.99

Basic: with your choice of baste

Buffalo: covered with our key lime habanero sauce

Thai: Thai peanut sauce and crunchy fried onions

Mahi Reuben

Our grilled mahi with sauerkraut, melted Swiss cheese and Thousand Island dressing on toasted rye bread. 16.99

SOUPS & SALADS

Joe's Conchy Chowder Cup 5.99 Bowl 8.99

Caesar Salad

Fresh romaine lettuce, parmesan cheese tossed in our key-lime Caesar dressing and topped with seasoned croutons. 12.99

Garden Salad

Fresh cut lettuce, tomatoes, red onion, cucumber, carrot and red cabbage. Served with our homemade orange balsamic vinaigrette dressing. 11.99

Our Salad

Baby greens, tomato, red onion, white raisins, candied pecans and dried cranberries, lightly tossed in our signature vanilla vinaigrette dressing and topped with bleu cheese crumbles. 13.99

Grilled Shrimp Skewer on any salad add 6.99

Grilled Mahi-Mahi on any salad add 9.99

Grilled Tuna or Salmon on any salad add 10.99

Grilled Chicken or Lip Lickers™ on any salad add 5.99

Over Water Grill | www.squidlipsgrill.com

"I am the bread of life, he who comes to Me will not hunger and he who believes in Me will never thirst!" John 6:35

We add a 3% surcharge to each check to allow our non-tripped staff to earn a living wage. Tipped employees are prohibited by law from sharing gratuities with non-tipped employees—like cooks and dishwashers. If you wish, you may deduct this amount from your normal gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness, especially if you have certain medical conditions. All food is produced in a facility that handles nuts and wheat products.

All weights are before cooking and are approximate. We fry using 0 grams of trans-fat oils. 18 % gratuity will be added for all parties of 8 or more.