

FRESH FROM THE DOCK

Red Snapper Black Grouper Yellowfin Tuna Special Fresh Catch



SEARED GRADE A #1 YELLOWFIN TUNA Market

Lightly blackened seared tuna cooked to order with blackened pineapple, boca berry, Thai chili & wasabi

Be advised there can be a potential health risk associated with consuming uncooked seafood

A.T.S. STYLE 40

Local favorite! Fresh Catch lightly breaded, pan sautéed with shallots, garlic, lemon juice & white wine finished with sauce beurre blanc

KEYWEST STYLE 40

Fresh Catch Broiled prepared with capers, shallots, lemon juice & white wine

CHEF'S BEST CATCH Market

Fresh Catch of the day prepared by the chef with the finest ingredients

COMBINATION PLATTER 34/24

Lightly breaded & fried Gulf shrimp, oysters & fresh grouper served with traditional cocktail & tartar sauces

FRIED COCONUT SHRIMP 32/22

Nine or Five Coconut dusted Gulf shrimp served with Thai pineapple dipping sauce

Menu Selections will be served with Vegetable & Potato Du Jour prepared nightly. A LA CARTE BLACK BEANS & YELLOW RICE, CHEESY GRITS OR SAUTÉED SPINACH BOAT 7. REGULAR SIDE 2.50

OFF THE GRILL OR OUT OF THE PAN

FILET MIGNON - PETITE 28 FULL 40

Fire grilled bacon wrapped filet mignon 8oz or 4oz, finished with a mushroom demi glaze. *Served over blue cheese risotto Add 7*

KEY LIME CHICKEN 30/18

Lightly breaded chicken breast de glazed with key lime juice & butter

BLACKENED, BRONZED OR GRILLED 40

Fresh Catch seared with a Cajun seasoning & garnished with sauce beurre blanc.

GASPARILLA LUMP BLUE CRAB CAKES 34/22

Sautéed lump blue crab cakes served with honey plum and Creole mustard sauces

CHICKEN MARSALA 32/20

Sautéed chicken breast tossed with light cream, exotic mushrooms, finished with Marsala Wine & served over fettuccini

DAMIFICARE BURGER 17

Juicy grilled half pound Black Angus Short Rib with or without cheese served on a brioche bun with choice of daily side

PASTABILITIES

PAD THAI SHRIMP 32/22 CHICKEN 30/20

This ethnic dish is loaded with flavor, starting with the freshly sautéed julienne vegetables, smothering oriental noodles & beautifully topped with toasted coconut & peanuts

RISOTTO SHRIMP 32/22 CHICKEN 32/20

Grilled Gulf Shrimp or Grilled Chicken served over creamy risotto with spinach, onions, exotic mushrooms & basil

SEAGRILLE SEAFOOD PASTA 32/24

Grilled Gulf Shrimp & fresh catch sautéed in extra virgin olive oil, ripe tomatoes, scallions, garlic, black olives & capers served over fettuccine with freshly grated parmesan

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE
TAKE AWAY 941.964.0806

ALA CARTE APPETIZERS

TOMATO BASIL CRAB BISQUE CUP 5 BOWL 6

PJ's Signature Recipe

SOUP DU JOUR CUP 5 BOWL 6

OYSTER STEW CUP 7 BOWL 10

Prepared to order!

GRADE A #1 YELLOWFIN TUNA TARTAR - MARKET

Tossed in a sesame soy vinaigrette, garnished with pickled ginger, wasabi, & wontons

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NEW ORLEANS STYLE SPICY FRIED OYSTERS 20

Plump spicy fried oysters with jalapeno aioli & apple slaw

SHRIMP COCKTAIL 13

FIVE Gulf Shrimp lightly poached served with cocktail sauce

CRAB CAKE SLIDERS 20

THREE lump blue crab cakes, served on Hawaiian slider bun with Swiss cheese, spicy remoulade & garnished with pickles

GRILLED SHRIMP RACK 18

FIVE Grilled Shrimp prepared Grilled, Thai Chili Fire Glazed, or Cajun garnished with yellow rice

QUESADILLAS - CHICKEN 14, CRAB, SHRIMP OR STEAK 15

THREE flour tortilla's loaded & pressed with goat cheese parmesan & house made corn salsa. Served with spicy creole & pico de gallo

SHRIMP WELLINGTON 14

FIVE Wonton wrapped shrimp served with a honey plum & Creole mustard dipping sauce

DUCK EGG ROLLS 14

Crispy spring rolls stuffed with roasted duck & julienne vegetables with a Thai pineapple dipping sauce

FRIED ARTICHOKE HEARTS 10

Lightly breaded & fried served with a cumin mayonnaise

MARKET GREENS

ARTISAN HOUSE SALAD 8

Mixed greens served with julienne vegetables & choice of house made dressing

BEET SALAD 10

Roasted beets marinated & tossed with feta cheese, toasted almonds, sweet vinegar & olive oil served over Artisan mixed greens

CAESAR SALAD 10

Romaine lettuce tossed with Caesar dressing, topped with PJ's house made parmesan crisp
add CHICKEN 7 SHRIMP 9

CAPRESE 10

Vine ripe tomato, buffalo mozzarella & fresh basil drizzled with balsamic vinaigrette

SEARED AHI TUNA SALAD - MARKET

Artisan mixed greens with Asian julienne vegetables drizzled with a house ginger dressing & topped with seared Yellowfin Tuna **Be advised there can be a potential health risk associated with consuming uncooked seafood**

SPINACH SALAD 10

Fresh spinach tossed with a crumbled Bleu cheese, seedless red grapes & warm bacon vinaigrette

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