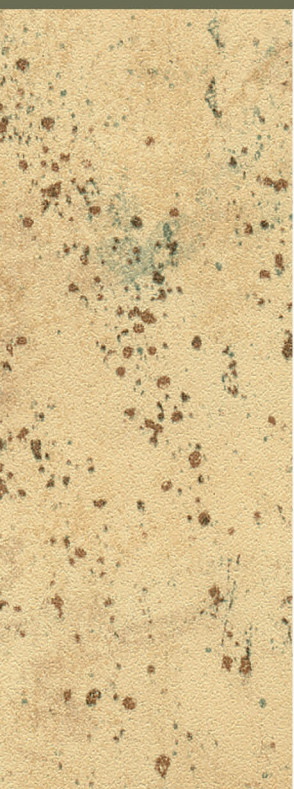




Try our  
Signature  
Sauces..  
Mango Salsa,  
Newburg or  
Cajun  
Add..\$ 2.00  
ask for it on  
your fish or on  
the side



## CRAB AND LOBSTERS

### FLORIDA LOBSTER TAIL

Local Florida Lobster Tail.. MARKET PRICE

### **STONE CRAB AND LOBSTER COMBO**

You get Crabs, You get Lobster,  
WHAT ELSE DO YOU NEED!!!  
Broiled Lobster and choice of Medium, Large or Jumbo  
Stone Crab Claws..MARKET PRICE

### SOFT SHELL CRABS

Local Soft Shell Crabs, lightly dusted and deep fried..  
will sauté upon request.. \$ 21.99

### **MOORE'S CRAB CAKES**

Lump Blue Crab and our secret seasoning, pan seared  
and served with Chipotle Sauce... \$ 21.99

## SHRIMP AND SCALLOPS

### FRESH GULF SHRIMP

Grilled, broiled, blackened, sautéed or fried..\$19.99

### NEW ENGLAND SCALLOPS

Fresh sweet New England Sea Scallops grilled, broiled,  
blackened, sautéed or fried... \$ 19.99

### STUFFED SHRIMP

Gulf Shrimp, butterflied, stuffed with Crab meat Stuffing  
and topped with Bearnaise.. \$ 18.99 Add to any entree  
for \$4.99 each

### **MOORE'S IMPERIAL PLATTER**

Broiled Florida Lobster served with a combination of  
Fish, Shrimp, Scallops and Oysters... \$ 27.99

### BROADWAY PLATTER

One Pan Seared Crab Cake, Fried Clam Strips, then we  
add fresh Grouper and Gulf Shrimp that can be fried,  
broiled, blackened, sautéed or grilled ... \$ 19.99

## FRESH FISH

### SPECIAL CATCH OF THE DAY

Ask your server about our Special Catch of the Day..  
MARKET PRICE

### **WILD CAUGHT SALMON**

Fresh Atlantic Salmon.. grilled and topped  
with a Maple Dijon Glaze.. \$ 21.99



### **STONE CRAB CLAWS**

This is what we are famous for ...  
In Season Oct. 15th thru May  
15th....MARKET PRICE

### **LONGBOAT PLATTER**

Combination of Shrimp, Scallops, Oysters and Fish  
fried to perfection... \$ 19.99

### SHRIMP AND SCALLOP COMBO

Fresh Gulf Shrimp and New England Scallops grilled,  
broiled, blackened, sautéed or fried... \$ 19.99

### **VILLAGER PLATTER**

Combination of Shrimp, Scallops and Stuffed Flounder  
broiled to perfection ... \$ 19.99

### GULF OYSTERS

Gulf Oysters lightly dusted and fried to  
perfection..\$21.99

### FROG LEGS

Select Hoppers, lightly breaded and fried.. will sauté  
upon request.. \$ 19.99

### STUFFED FLOUNDER

Flounder stuffed with our Crab meat Stuffing and  
broiled.. \$16.99

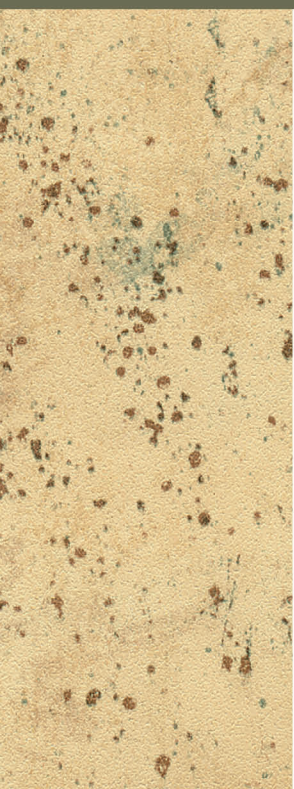
### **FRESH FLORIDA GROUPE**

Fresh Gulf Grouper fried, broiled, blackened, sautéed or  
grilled.. MARKET PRICE

Entrees come with One Side Dish: Choice of Baked Potato, Rice, French Fries, Coleslaw, Mixed Vegetable, Green Salad, Fish Chowder, Applesauce, Cottage Cheese or substitute your side with Caesar Salad, Clam Chowder or Lobster and Crab Bisque for \$ 1.00



**SIGNATURE APPETIZER OF THE DAY...** Each day our chef will create a special appetizer... ask your server for today's special



## SEAFOOD APPETIZERS

### MAMA MARY'S SUMMER SHRIMP

Gulf Summer Shrimp, fried and tossed in our signature Boom Boom Sauce.. \$ 7.99

### MOORE'S FAMOUS CRAB ROLL

Blue Crab folded into bread crumbs, celery, onion and our secret spices, then fried to perfection... \$ 2.49 each

### BACON WRAPPED SCALLOPS

Sea Scallops wrapped in Applewood Bacon and fried crisp.. served with Caper Sauce... \$ 9.99

### JUMBO SHRIMP COCKTAIL

Fresh Gulf Pink Shrimp steamed, peeled, chilled ice cold and served with signature Cocktail Sauce.. \$ 9.99

### CALAMARI

Tender Squid, lightly dusted, fried to perfection and served with Marinara Sauce.. \$ 8.99

### AUNT POLLY'S CRAB PIZZA

Fresh Blue Crab and Garlic Cream Cheese on top of herbed Flat Bread, topped with Parmesan Cheese.. \$ 6.99

### OYSTERS ON THE 1/2 SHELL

Fresh Gulf Oysters shucked and served with our signature Cocktail Sauce.. when available  
1/2 Dozen.. \$ 12.99, Dozen..\$ 18.99



### CRAB WONTONS

Lump Crab and cheese spread piped into a wonton shell and fried, served with Sweet Thai Chili Sauce..\$9.99

### PEEL AND EAT SHRIMP

Fresh Gulf Shrimp, steamed, chilled and served ice cold with our Cocktail sauce..Dozen..\$8.99 Two Dozen..\$14.99

### GRANDMA SALLY'S FAMOUS COCONUT SHRIMP

Jumbo Gulf Shrimp battered, rolled in fresh sweetened coconut, fried crisp and served with our Asian Orange Ginger Sauce..\$ 8.99

## SOUPS AND LAND LOCKED APPETIZERS



### NEW ENGLAND CLAM CHOWDER

Traditional, Creamy and Heavenly, Cup..\$3.79  
Bowl..\$4.59

### MANHATTAN STYLE FISH CHOWDER

A Tomato Based Chowder filled with fresh Florida Fish...  
Cup.. \$ 2.79 Bowl... \$ 3.59

### MOORE'S FAMOUS HUSH PUPPIES

House made Cornbread Hush puppies fried crisp..1/2 order \$1.99, Full order.. \$2.89

### BUFFALO WINGS

Chicken Wings tossed in Wing Sauce and served with blue cheese dressing.. \$ 8.99

### TOASTED BREAD STICKS

Bread Sticks, toasted and topped with Parmesan Cheese and served with Marinara.. \$ 2.79

### LIGHTHOUSE RINGS

Florida Sweet Onions, sliced thick, battered and fried golden..served with our Boomin Onion Sauce, Ranch and Horsey Sauce.. \$ 6.99

### OYSTER STEW

Fresh Gulf Oysters in Half and Half.. by the bowl.. \$ 9.99

### SHERRY BASED CRAB AND LOBSTER BISQUE

A Creamy Sherry based Bisque filled with Lobster and Crab..  
Cup.. \$ 4.29 Bowl.. \$ 5.29

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from eating raw oysters and should eat them fully cooked. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of food borne illness. If you have certain medical conditions, please consult your physician

## FROM THE GRILL

### TOP SIRLOIN

Top Sirloin.. grilled to perfection.. \$ 14.99

### NEW YORK STRIP

A 12oz New York Strip.. grilled to perfection.. \$19.99

### ADD LOBSTER TAIL

Add a Florida Lobster Tail to any entree... Add \$18.99

### SURF AND TURF

Combine any Steak Entree with your choice of medium, large or jumbo Stone Crab Claws.. MARKET PRICE

### SIGNATURE TOPPINGS

Choose from sautéed Button Mushrooms, Garlic and Herb Sauce or Onion Straws..Add \$ 2.50



### BONE IN RIB EYE

The most flavorful of steaks.. grilled with the bone in.. \$ 24.99

### GRILLED CHICKEN BREAST

Boneless skinless Chicken Breast served Marsala or Piccata style..\$12.99

## PASTA AND KABOBS



### SEAFOOD ALFREDO

Local Seafood in a creamy Alfredo Sauce served over Linguine.. \$ 18.99

### VEGGIE PASTA

Mixed Vegetables and Linguine tossed with our house made Cream Sauce.. \$ 12.99

### PASTA GRILL

Shrimp and Chicken grilled and served over Linguine with a house made Cream Sauce..\$17.99

### LOBSTER MAC AND CHEESE

Lobster Meat mixed with Macaroni and Cheese..\$18.99

### SEAFOOD OR TENDERLOIN TIP KABOB

Served with Onions, Pineapple, Tomato and Peppers on top of a bed of House Rice.. \$ 18.99

### CHICKEN OR VEGGIE KABOB

Served with Onions, Pineapple, Tomato and Peppers on top of a bed of House Rice... \$ 12.99

Entrees come with One Side Dish



 Denote Moores Signature Dishes / EXTRA PLATE CHARGE \$ 2.00

An 18% Gratuity will be added to parties of 7 or more  
American Express, Mastercard, VISA and Discover accepted

## SANDWICHES AND SALADS

### PO BOY

Fresh Gulf Shrimp or Oysters or a combo, fried and served with Lettuce, Tomato, Red Onion and Remoulade Sauce served on French Bread..\$12.99

### MOORE'S CUBAN SANDWICH

Smoked Ham, Mojo Pork, Salami, Swiss, Pickle Slices and Mustard Sauce pressed on authentic Cuban Bread .. served with Black Beans and Rice..\$14.99

### TURKEY PANINI

Turkey, Roasted Tomatoes and Red Peppers, Fresh Mozzarella and Basil with Italian Dressing served on Ciabatta Bread.. \$ 12.99

### MOORE'S CRAB CAKE SANDWICH

Our Famous Crab Cake pan seared and served on a Kaiser Bun...\$14.99

### GROUPER REUBEN

Fresh Gulf Grouper, Coleslaw, Swiss and 1000 Island Dressing on grilled Marble Rye... \$ 16.99

### ROASTED VEGETARIAN PANINI

Roasted Eggplant, Tomatoes and Peppers, Fresh Mozzarella and Basil with Italian Dressing served on Ciabatta Bread... \$ 12.99

### ANGUS BURGER

Half Pound Angus Burger grilled and served on a Kaiser Bun with Lettuce and Tomato.. \$ 9.99

## LIGHTER FARE



### FISH N CHIPS

Tender White fish and house made Chips...\$12.99



### MOORE'S MOST FAMOUS GROUPER SANDWICH

Fresh Gulf Grouper fried, broiled, blackened or grilled..\$14.99

### BLUE CRAB SALAD

Lump Blue Crab lightly dressed and served over Mixed Greens.\$18.99

### SEAFOOD CAESAR SALAD

Shrimp, Scallops, Fish or Chicken served over traditional Caesar Salad.. \$17.99

### CHICKEN SANDWICH

Chicken Breast grilled, fried or blackened served on a Kaiser Bun...\$9.99

### MAHI AND SHRIMP

Fresh Mahi and Gulf Shrimp... \$ 14.99

### FRESH MAHI MAHI

Fresh Mahi fried, broiled, blackened, sautéed or grilled...\$15.99

### NEW ENGLAND SCALLOPS

Scallops fried, broiled, blackened, sautéed or grilled...\$15.99

### CLAM STRIP BASKET

Clams lightly dusted and deep fried to perfection..\$11.99

### GULF OYSTERS

Gulf Oysters dusted in our famous breading and deep fried.. \$ 15.99

### FRESH GULF SHRIMP

Fried, broiled, blackened, sautéed or grilled..\$12.99

SANDWICH AND LIGHTER FARE COME WITH ONE SIDE



 Denotes Moores Signature Dishes

Entrees come with One Side Dish: Choice of Baked Potato, Rice, French Fries, Coleslaw, Mixed Vegetable, Green Salad, Fish Chowder, Applesauce, Cottage Cheese or Substitute your side with Caesar Salad, Clam Chowder or Crab and Lobster Bisque for \$ 1.00