

Try One Of Our Specialty Island Drinks

Jimmy's Famous Bloody Mary

Served with a jumbo shrimp & vegetable skewer the rest is a secret.

Fresh Strawberry Mojito

Island rum, simple syrup, fresh strawberries, & fresh muddled mint.



Jimmy's Jumbo Blue Margarita

Great traditional margarita flavor made with Blue Curacao, for two! On the rocks or frozen.

Ultimate Pina Coloda

Coconut rum, Pina Coloda, dark rum floater rimmed with coconut and honey.

Starters

磁	Margaritaville Shrimp OUR HOUSE SPECIALTY! Large peel & eat gulf shrimp boiled in a secret Caribbean style seasoning. Served hot or cold with lemon & cocktail sauce
礁	Bonsai Shrimp or Chicken Crispy, golden fried gulf shrimp served with Thai peanut sauce over a bed of shredded lettuce, or we can prepare it with tender chunks of chicken if you wish
	Jumbo Gulf Shrimp dipped in a special coconut batter, then golden fried. Served with our pineapple salsa\$9.9
心	Tuna Sashimi Seared Ahi Tuna, served with Wasabi, pickled ginger, wakami salad and soy sauce
	Trio Sampler A sampling of fresh Florida grouper nuggets, coconut shrimp, and fish spread
	Coral Reef Calamari Fried golden brown and served with home made marinara. \$8.9

Firecracker Calamari

Flash fried, hot & sweet peppers sautéed with Klamata olives in a balsamic reduction.....\$9.25

Gulf Fish Spread

A local FAVORITE. Served with shredded lettuce, diced tomato, red onion, peperoncinis, jalapenos, and saltine crackers..... \$9.50

Crab Cakes

Loaded with crab meat and served with Jimmy's homemade mango salsa and guana sauce.\$10.25

Crab Dip

Fresh baked French bread bowl filled with home made crab dip served with crisp tortilla chips......\$9.95

💢 Jimmy's Buffalo Chicken Dip

Shredded white chicken meat marinated in buffalo sauce and mixed with a ranch and cream cheese dip. Served hot with tortilla chips.\$8.50

Jimmy's Steamed Clams

A dozen middle neck clams served in a garlic butter sauce erved with toast points.....\$8.99

Seafood Martini

A monster seafood cocktail with Jumbo Gulf Shrimp, Snow Crab Legs, Oysters, and sesame seared rare Ahi Tuna served in a supersized martini glass. Serves two\$26.00

Quesadilla

Fresh seasoned tender chicken in a flour tortilla with Colby mixed cheeses. Served with sour cream and our homemade pico de gallo.\$9.95 Shrimp Quesadilla\$12.50 Steak Quesadilla\$12.50

Key Largo Grouper Nuggets

Tender chunks of Florida's favorite fresh grouper served with Jimmy's special guana sauce......10.95

Jimmy's Buffalo Style Wings

Choose your style! Plain or tossed with our mild, medium, ANGRY, or BBQ sauce. Served with celery & rich bleu cheese dressing.

Chicken wings	(6) \$7.50.	(12) \$12.95
	s	
Shrimp (half por	und)	\$9.95

Grilled Gulf Harvest Oysters

Char grilled in the shell with a rich garlic butter sauce, topped with caramelized parmesan cheese and served with sour dough bread. (12) oysters\$ 15.95

Oysters	On the half shell (12)	\$12.50
Marie Tomas Reported	Rockefeller (8)	

You Peel Um Shrimp

YUM, served in a martini glass with fresh lemon & tangy cocktail sauce. Let the party begin. Half Pound \$8.99 Full Pound \$15.99

Edamame

Fresh Edamame, in the pod & lightly coated with Kosher salt.\$5.95

Jimmy's Chili or Chicken Nachos

Fresh tortilla chips topped with our Chef's Chili, melted cheddar jack cheese, diced tomato, shredded lettuce, pico de gallo, & sour cream.....\$8.95

Soup & Salad Starters

Seafood Gumbo, Clam Chowder, Beef Chili and Lobster Bisque.

Cup.....\$4.50 Bowl.....\$5.50







Jimmy's Garden Salad

Mixed leafy greens served with balsamic vinaigrette, pumpkin seeds, grape tomatoes, carrots, and cucumber. \$4.75

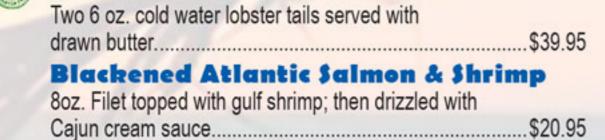
Caesar Salad

Romaine lettuce with rich Caesar dressing topped with grated parmesan cheese and sour dough croutons \$4.75

From The Sea

Served with Jimmy's garden salad, chef's choice of vegetables, and your choice of boiled redskins, baked potato (after 4 pm.), or island rice and fresh baked breads.

3	Ocean Harvest Fish Selection Prepared to your specification, grilled, blackened, or gol	den fried.
	Florida Grouper\$ Ma	rket Price
	Red \$napper	
	Atlantic Salmon	\$ 16.95
	Tilapia	\$ 14.95
	Mahi Mahi	\$ 17.95
and a	Jumbo Gulf Shrimp Jumbo Gulf Shrimp stuffed with a rich crab meat stuffing topped with a lemon butter sauce	g \$21.95
	Parmesan Crusted Gulf Snapper 8 oz. Red Snapper crusted in fresh parmesan cheese a our special recipe.	
	Alaskan Snow Crab Legs Served cold or steamed with island rice & vegetables. \$21.95 / 1LB\$31	.95 / 2LB.
	Jumbo Island Scallops Wrapped in Applewood Smoked Bacon and served with citrus hollandaise sauce over a bed of island rice	
	A mound of our Margaritaville, Coconut, and golden	
	fried shrimp	\$21.95
	Fisherman's Feast	
	T	



Tilapia, Scallops, and Shrimp grilled, jerked, or golden fried

The Twins - Lobster Tails

in our famous beer batter.....\$23.95

Jimmy's Bounty-Steamer Bucket

A celebration of seafood served in a bucket to your table. Includes shrimp, snow crab, clams, mussels, corn on the cob and red skin potatoes. Bucket for one \$25.95 Bucket for two \$46.95



Served with Jimmy's garden salad and fresh baked breads. All pastas can be made vegetarian

Seafood Linguini

Shrimp, scallops, and crawfish tail meat with scallions & diced tomatoes sautéed in a rich tomato cream sauce......\$16.95

Mussels Marinara Tender mussels sautéed with garlic, wine, and a light tomato sauce over linguini. Served with garlic toast points. \$11.95

Chicken Parmesan

Parmesan breaded chicken breast served over linguini with homemade marinara sauce & melted mozzarella sauce....\$16.95

Angry Chicken Pasta Blackened chicken with mushrooms and tomatoes in a fiery alfredo sauce served over a bed of fettuccini. For those who like it hot !!!!......\$16.95

Rustic Penne THE STATE OF Grilled chicken, andouille sausage, and diced tomato in a creamy alfredo sauce.....\$16.95 add shrimp.....\$3.00

Land Lovers

Served with Jimmy's garden salad, chef's choice of vegetables, and your choice of boiled redskins, baked potato (after 4 pm.), or island rice and fresh baked breads.

Mango BBQ Ribs

St. Louis style pork ribs marinated and basted with our delicious mango BBQ sauce. 1/2 Rack \$18.95...... Full Rack \$23.95

Boursin Stuffed Chicken Breast Stuffed with boursin herb garlic cheese and ham; topped with a light Sundried tomato cream sauce.....\$17.95

Sirloin Steak & Stuffed Shrimp 10oz. Sirloin served with 3 of our crab stuffed shrimp \$23.95 USDA Choice Sirloin Steak

10 oz. of sirloin prepared to your specification\$ 17.95

Grilled Rib Eye 12oz. tender rib eye steak char grilled to perfection and served with Au Jus.....\$22.95 **Filet Mignon** Our best cut. char grilled & seasoned; served with a

Add some surf with your turf: Gulf Shrimp skewer (4) add \$5.25 Atlantic Snow Crab Leg; 1/2 lb add \$9.25 Lobster Tail (one 5 oz.) add \$15.00

horseradish demi-glace\$29.95

Entrée Salads

(X)	Seared Ahi Tuna Salad	
600	Seared rare sliced ahi tuna over a bed of greens with	
	mandarin oranges, Ginger, citrus vinaigrette dressing,	wasabi,
	and toasted almonds.	\$13.95

Avocado Chopped Salad Romaine lettuce, chopped cucumber, tomato, avocado, fresh mozzarella, and crispy bacon tossed with our carb free garlic herb vinaigrette.....\$11.50

Add chicken or shrimp\$5.25 Grilled Salmon Salad

Mixed greens topped with grilled Atlantic salmon filet, mandarin oranges, avocado, toasted almonds, red onion & red pepper strips. \$13.25

Island Volcano Salad

Romaine lettuce, bacon, avocado, tomatoes, shredded carrots, & chicken tenders with honey mustard dressing and topped with tortilla strips.....\$11.95

Chicken Cobb Salad

Chopped grilled chicken breast, with bacon, tomatoes, hard boiled egg, red onions, and Colby cheese . Served with your choice of dressing.....\$9.95

Add grilled sirloin, chicken, or shrimp to any entrée salad for just \$5.25

Entrée salads served with fresh baked breads.

FRIDAY FISH FRY ALL YOU CAN EAT NOON TO CLOSE \$14.95







Paradise Burgers

All of Jimmy's burgers start with a half pound of lean American ground Angus beef cooked to your specification and served on an bakery fresh Kaiser roll with lettuce, tomato, kettle chips, cole slaw and a pickle spear.

The hurricane burger is served on deli swirl rye bread

	Best on the beach! Served with lettuce and tomato\$8.25 Try it with cheeseadd \$.75	This is brea	lid it again" Hangover Burger akfast on steroids for when you need to ge found burger topped with grilled ham, over the state of the st	er hard fried
纖	CABO Avocado BLT Burger		heddar cheesethe beach.	\$9.50
÷Ö.*	Shamefully true, we swiped this one from one of those FuFu California restaurants, but we wouldn't have done it, if it wasn't		& Bleu all over Burger	
	AWESOME! Lean ground beef patty topped with smoked applewood bacon, avocado slices, and Swiss cheese\$9.95	You guess	ed it; a spicy blackened Angus burger patt	y topped \$8.95
-0-	Hurricane Burger	A-4	şin Burger	
	Our Angus burger patty topped with caramelized onion, boursin cheese, and smoked applewood bacon served on bakery fresh deli swirl rye bread	topped with	e head visitors voted this our best. Grilled A h three cheeses, (American, Cheddar, Co nions.	lby), and
-Ö-	Southern Marker Chili Cheese Burger		G MAMU BURGER	
	Angus beef patty topped with our Chef's famous chili, fresh diced tomatoes, jalapenos, Colby cheese, and a dollop of sour cream	with barbe	can ground beef patties (that's a full pound que sauce, cheddar cheese, smoked apple d fried onion straws	ewood
	Sandwiches & Wraps		Pizza	
	Sandwiches are served with lettuce, tomato,		Personal \$7.50 or 14 inch \$14.00	
-ML	kettle chips, cole slaw and a pickle spear.	With you	r choice of (1) topping: sausage, pepperor	ni, onions,
部署	Roasted pork, ham, and Swiss cheese hot pressed on Cuban bread with mustard & pickles	The state of the s	peppers, pineapple, olives or double chees oppings\$1.00 Add sl	
- THE	Buffalo Chicken Sandwich		Flatbread	
,,,,,	Golden fried then tossed in your choice of mild, medium,		A S I S I S I S I S I S I S I S I S I S	
	or angry buffalo sauce. Served with lettuce, tomato, and	The second secon	rita Flatbread garlic seasoned and topped with fresh basi	il thinly
	a side of bleu cheese dressing\$8.95 Add cheese \$.75	The second secon	toes, fresh mozzarella and parmesan chee	
	Grilled Chicken Breast Sandwich		Chicken Flatbread	Mille Han
	Seasoned grilled chicken served with bacon & Swiss.		rushed with bleu cheese dressing, diced b	
	Includes lettuce and tomato\$8.95	cnicken, an	d topped with mozzarella cheese	\$8.95
	Add fresh avocado \$1.75		Sides	
	Clearwater Beach Club Roasted turkey breast, bacon, lettuce, tomato, and mayo			
	on a triple deck of white or wheat bread\$8.95		etables	
	Island Chicken Wrap		etts	
	Grilled chicken breast, cheese, tomatoes, romaine lettuce, and			
	Caesar dressing wrapped in a flour tortilla\$8.95		es	
	With Shrimp\$11.25 Grouper \$andwich		skin Potatoes	
	A local favorite fresh from the gulf. Prepared grilled, fried, or		ato (after 4pm.)	
	jerked. Served with lettuce & tomato\$12.95	Loaded Bal	ked Potato	\$5.50
	Add cheese \$.75		Desserts	
纖	Tilapia Fish Tacos		DESSET US	
	Cabbage, lettuce, Colby cheese, and tomato with island rice and guana sauce, sour cream, and Pico de Gallo\$8.95	Key Lin	ne Pie	\$5.25
	Shrimp Taces	100	Butter Pie	
-Ö.	Your choice of shrimp preparation; grilled, chili lime, fried or		esecake	
	traditional barbeque. Served with cabbage, lettuce, Colby		ate Thunder (enough to share) \$9.	
	cheese, and tomato with island rice, sour cream, and		ate Brownie Sundae	
	homemade Pico de Gallo\$9.95		anana Cheesecake	
	Grouper Ruben Grilled rye bread, fresh Florida grouper filet, thousand island		erryretto Pound Cake	
	dressing, and sauerkraut\$12.95	4	Amaretto Pound Cake	
	French Dip Au Jus			
	8oz. of lean roast beef on a fresh baked hoagie with melted		et Celebration Night	_
	provolone . Served with beef Au Jus for dipping\$8.95	-	complimentary sunset sho	
	Cup of Soup and 1/2 Turkey Club Turkey, bacon, lettuce, tomato, and mayo on white or wheat		sunset photo contest for n	
			and farmant manuscriptions and	

prizes (sunset permitting) on

Jimmy's patio.

Turkey, bacon, lettuce, tomato, and mayo on white or wheat bread served with a pickle & cole slaw. Your choice of any of our homemade soups......\$8.25