



The Captain at dinner
**HOW TO REALLY ENJOY
 YOURSELF AT THE
 OYSTER HOUSE
 RESTAURANT**

Rule No. 1

If you don't get waited on immediately, grasp firmly in your right hand (left hand if you are so inclined) any article of clothing you feel you can spare. Stand firmly upon your chair and wave at the member of staff nearest you. And if he or she waves back -- smile -- it's lousy to be ignored.

Rule No. 2

If you want something that is not on the menu, ask for it. Your waiter will discuss it with the bartender, who will discuss it with the Clemens, who will discuss it with the chef, who will come to your table and discuss it with you, because by that time you will have forgotten what you ordered.

Rule No. 3

If the food served to you has not been cooked to your liking signal the waiter in the manner prescribed in Rule No. 1 and inform him of the problem. He will return your food to the chef who will be immediately banned too.

Rule No. 4

If you must sing, please refer to the "Anderson Book of Etiquette" as to the type of music best suited for an establishment specializing in seafood. Songs such as "Blow the Man Down," "Over the Waves," "The Mermaid," "The Eddystone Light," and other compositions of a similar nature, are preferred by the management.



**PARADISE ISN'T
 CHEAP!!**

No, our hamburger does not cost us \$8.95, but MONTHLY expenses (no food purchases included) are:

- Electric.....\$2,326
- Water.....440
- L.P. Gas.....1,643
- Garbage Disposal.....397
- Insurance, License, Permits, etc.3,282
- Rent.....3,500
- Taxes (Property & Business).1,285
- Interest on Loans.....4,800
- Credit Card Cost.....1,850
- Bookkeeping.....385
- Laundry & Paper Goods.....1,854
- Repairs & Maintenance.....2,300
- Payroll & Benefits.....20,500
- Telephone & Advertising.....1,784
- Total Business Expenses.....46,346

Plus...I forgot to add in the crackers, butter, cheese and French fries.

Plus... everyone's mistakes, breakage, replacements, initial costs, etc., etc., etc. So please think twice before you take our salt shakers!

BUT YOU CAN KEEP THIS MENU!



APPETIZERS

Oysters on Half Shell, Raw, Steamed or Fried (1/2 dozen)	7.95
Fried Blue Crab Claws	Market Price
Conch Fritters	6.95
Florida Gator	10.95
Stone Crab Claws (in season)	Market Price
Jalapeno Poppers (stuffed and deep fried)	6.95
Fried Cheese Sticks	6.95
Chicken Wings (mild or hot)	7.95
Stone Crab Soup (Seasonal)	Cup 4.95 Bowl 5.95
New England Clam Chowder	Cup 3.95 Bowl 4.95
Fresh Steamed Gulf Shrimp.....	1/2 lb13.95 1 lb. 22.95
Shrimp Cocktail	10.95

LAND LOVER BASKETS

Hamburger (charbroiled beef, made you're way)	(cheese .50 extra)	8.95
Jumbo Hot Dog		6.95
Boneless Chicken Breast (charbroiled or fried, served on a bun)		8.95
Fresh Chicken Strips (fried, served with potato & hushpuppy)		8.95
Steak Sandwich (charbroiled, served with potatoes)	(cheese .50 extra)	11.95
Crab Cake Sandwich		Market Price

Land Lover Baskets served with French Fries & Hushpuppy

WARD MICHAEL'S SPECIAL

WORLD CLASS OUTFITTER FOR SPECIAL PEOPLE

1 lb. Hamburger..... 13.95

FRIED SEAFOOD BASKETS

Fresh Grouper Sandwich	11.95
Frogleg Basket	12.95
Gator Basket	12.95
Seafood Basket (Shrimp, Oysters, Clams, Fish)	14.95
Shrimp	11.95
Oysters	11.95
Bay Scallops	11.95
Clam Strips	10.95
Blue Crab Fingers	Market Price
Grouper Fingers	11.95

*All Seafood Baskets include French Fries, and Hushpuppy.
 Substitute for \$1.00 Extra, Sweet Potatoes or Rice.*

ON THE LIGHTER SIDE

Salad of the Day	10.95
Cup of Soup & Salad of the Day	12.95

SIDE ORDERS

Salad	5.95	Baked Potato-after 4p.m.	4.95
Hushpuppies.....	5.95	French Fries.....	4.95
Fried Green Tomatos.....	5.95	Vegetables-of the day.....	4.95

BEVERAGES

Coffee.....	1.95	DRAFT Domestic.....	2.00
Decaffeinated Coffee.....	1.95	DRAFT Premium.....	3.00
TENDER LEAF TEA Hot Tea.....	1.95	Import Bottle	4.00
Juice.....	4.00	Bottle Domestic.....	4.50
Soft Drinks.....	1.95	Sparkling Water.....	5.99

NO-REFILLS

Draft & Bottles Available Ask server

SEE OUR WINE LIST

*Please order with care, and know what you are ordering.
 All food is cooked to order and prepared to your individual order,
 therefore, no substitutions or exchanges can be made.*

Full menu available all day. Plate split \$5.00

6% sales tax will be added to check. 18% gratuity will be added to parties of 6 or more.

No Seperate Checks Please

**Our stone crabs are the freshest available.
Bought daily from our local fish houses.**

Medium & Large Stone Crab Claws (in season)...Market Price

A native South Florida delicacy, chilled, cracked and ready to dip in melted butter or mustard sauce.

Fried Oysters 19.95 <i>Fresh plump oysters, fried Southern Style, in a deep fryer to delicate golden brown.</i>	Fried Froglegs 19.95 <i>Fresh Everglades Froglegs</i>
Fried Clam 16.95 <i>Deep fried to a golden brown.</i>	Broiled Grouper 19.95 <i>Fresh local fillets.</i>
Fried Blue Crab Fingers Market Price <i>Deep fried to a golden brown.</i>	Fried Grouper Fingers 19.95 <i>Strips of fish deep fried.</i>
Bay Scallops 19.95 <i>Tender and Sweet</i>	Grouper Oyster House Style 19.95 <i>Grouper smothered with tomatoes, onion, green pepper and our secret seasonings, then baked.</i>
Fried or Steamed Shrimp 19.95 <i>Fresh steamed or fried in our own light batter.</i>	Maryland Crab Cakes 19.95 <i>Fresh plump crab meat, fried southern style in a deep fryer to a golden brown.</i>
Shrimp Scampi...Oyster House Style ... 21.95 <i>Sautéed with herbs and garlic butter. A favorite shrimp dish.</i>	
Shrimp Lovers Platter 21.95 <i>Scampi, coconut, fried.</i>	

CREATE YOUR OWN FRIED PLATTER

Combine any of the following to create the right meal for you.

One of each Item

Choice of two items...21.95 Choice of three items...23.95

Oysters The Finest Gulf Oysters We can find.	Clam Strips Fried to a golden brown.	Bay Scallops Tender and sweet.
Fish Fingers Strips of fish, fried to perfection.	Fried Shrimp Our traditional favorite!	Crab Cakes Pan fried Blue Crab
Fresh Florida Gator Fried to a golden brown. (\$2.00 extra)	Blue Crab Claws Deep fried to a golden brown (\$2.00 extra)	Fresh Local Froglegs Fried to a golden brown. (\$2.00 extra)

*All Dinners include Choice of Soup of the Day or Salad, Potato or Rice and Hushpuppy.
(Baked after 4:00 p.m.)*

Also available Gator or Blue Crab for add'l 2.00

Our Florida Gator is the freshest available.

Alligator meat is a mild taste and is low in fat.

A Native South Florida delicacy Fried Southern Style, bite size pieces.

21.95

**(Ask server about broiling or sautéing of food)*

*Please allow longer for broiled fish • All Dinners include Soup or Salad, Potato or Rice and Hushpuppies.
(Baked Potato after 4:00 P.M.)*

FRIED SEAFOOD PLATTERS

Captain Platter 24.95 <i>Shrimp, Oysters, Clams, Scallops, Crab Cake, Fish.</i>	Everglades Platter 24.95 <i>Gator, Froglegs, Fish, Crab Cake.</i>
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LAND LOVER ENTREES

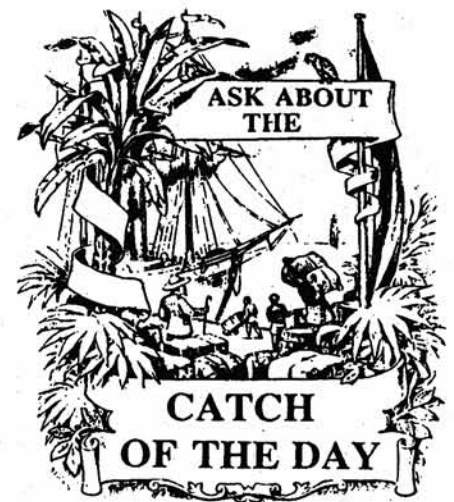
New York Strip Steak 22.95 <i>(fresh cut daily)</i>	Fresh Boneless Chicken Breast 18.95
Shrimp & Steak 26.95	Steak & Scallops 26.95

KIDS MENU

12 or under

Your Choice.....6.95

Chix Strips	Hot Dog
Pasta	Hamburger (50¢ Cheese)



FRESH, BROILED OR GRILLED

Fresh, Local Fish You Choose Right From The Boat To You!

Market Price



Our Native Species

GROUPE — Our most popular local fish. It's flaky, lean meat is moist and mild flavored. Three varieties are caught locally — red, black, and scamp. Of the three, scamp is the rarest and most prized. When available, scamp is offered as a daily special. Our regular offerings are either red or black grouper, depending on supply. Both are excellent fried or baked.

SOFT-SHELL TURTLE — Sometimes called leather back. Our turtle is caught locally at Lake Okeechobee. When available, it is offered as a daily special. The turtle is mild, dark meat low in cholesterol. It is excellent served deep fried or pan fried.

POMPANO — The undisputed aristocrat of our native fish, pompano has a delicate, sweet flavor and a moist, tender-firm texture. We recommend grilling.

MULLET - Mullet, like mackerel, is fairly high in fat and must be absolutely fresh and properly handled to preserve its mild, nut-like flavor. Fresh mullet is excellent grilled, smoked or fried. Although mullet is our most plentiful local food fish and is reasonably priced, many people who have never eaten fresh mullet have made up their minds that they won't like it. Go native and give it a try — it's great!

CATFISH — Sometimes called the Wolf fish. Catfish is a scaleless fish, characterized by long feelers somewhat like cat whiskers. Caught locally, catfish is mild, white flaky meat. Served fried.

NOTICE FISHERMAN:

LET OUR EXPERIENCED STAFF

Prepare **"YOUR" Catch**
MUST BE FILLETED

Soup or Salad,
Vegetable,
Choice of Potato
Cooked any other style **\$13.95**