



Appetizers

CONCH FRITTERS

Caribbean Queen Conch, peppers, onions, spices, breaded & fried
Served with Remoulade \$16

SPICY TUNA DIP

Smoked Tuna, capers, onions, mayonnaise, and spices
Served with Naan Dippers \$14

SHRIMP & CRAB DIP

Lump Crab meat and Cajun Shrimp, cream cheese, parmesan cheese Served with Naan Dippers \$15

CHEESE CURDS

Wisconsin curds breaded and fried. Served with Marinara \$11

CALAMARI

Rings and tentacles lightly seasoned and fried.
Served with remoulade sauce \$14

TUNA TARTAR

Diced sashimi Tuna, diced mango, pico de gallo, key lime juice, avocado, cilantro. Served with crackers \$16

JERK CHICKEN EMPANADS

Shredded chicken, Jamaican Jerk spice, onion, bell pepper
Served with Caribbean Island Sauce \$12

GUMBO

Chicken, Andouille, Shrimp, and Okra.
Served over White Rice \$6 Cup / \$10 Bowl

Salads

BAYOU SAINT JOHN

Salad Blend, topped with Coconut flake, Mango, Cucumbers, Dried Pineapple, Sun Dried Tomatoes, Feta Cheese, Bay Scallops, Shrimp, Lump Crab, with a Citrus Vinaigrette \$20

ORANGE BEACH BODY

Salad Blend, Micro greens, Couscous, Crumbled Feta, Red Onion, Crispy Lardons, Chili Lime Pepitas, Grilled Chicken Breast, with Raspberry Balsamic Vinaigrette \$16

MEDITERRANEAN COASTAL PASTA SALAD

Bowtie pasta, Seafood Medley tossed in Pesto, served on top of Caesar Salad with, Sun Dried Tomatoes, Marinated Artichokes, Roasted Red Pepper, Kalamata Olives, Parmesan Cheese, Balsamic Glaze \$18

CLASSIC CAESAR

Baby Romaine, Parmesan Cheese, Croutons, Caesar Dressing \$12
Add on- Grilled Chicken \$6, Grilled Shrimp \$10

HOUSE SALAD

Salad Blend, onions, lardons, tomatoes, cucumbers, cheddar cheese, croutons. Choice of Dressing \$10

Sandwiches

OYSTER PO BOY

Gambino Roll, fried Oysters, Tartar sauce, lettuce, tomatoes, red onions, served on Potato Bun \$16

BLACKENED SNAPPER

Snapper filet on Gambino Roll with Lettuce, Tomato, Remoulade Sauce \$21

SEARED AHI TUNA

6 oz Ahi Tuna Steak lightly seared with Blackening Spice, Lettuce, Tomato, with Lemon Aioli on Potato Bun \$18

GRILLED CHICKEN

Grilled Chicken Breast, Lettuce, Tomato, Onion, Pickle, served on a Potato bun \$15
*Fried \$16

CHEESEBURGER

Tri-blend ground beef patty, LTOP, American cheese, Potato Bun \$16

Sides

Shaved Brussels, Asparagus, Dirty Rice, White Rice, Steak Cut Fries, Vegetables of the Day, Horseradish infused Mashed Potatoes, Smoked Gouda Cheese Grits, Small House Salad

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of a foodborne illness especially if you have certain medical conditions.

All prices listed reflect cash payment. A 3% fee will be applied to credit card transactions. Groups of 10 or more will be subject to a 20% gratuity.

Entrees

ADMIRAL'S FILET

10oz CAB Filet, topped with a Burgundy Mushroom Demi-Glace, served with Horseradish Mashed Potatoes and Asparagus. \$52. Oscar Style \$10
Mermaid's Filet- 6oz. \$43

DELMONICO RIBEYE

16oz special cut Ribeye. Seasoned and grilled to your taste. Topped with an herbed butter and served with Horseradish Mash Potatoes. \$48

DOUBLE CUT PORK CHOP

14-16oz Pork Chop Braised & Grilled. Finished on the Grill with a Pineapple glaze, smoked gouda cheese grits and veg of day. \$36

PAN SEARED SNAPPER

Snapper filet, pan seared and topped with Pontchartrain Sauce, served with Dirty Rice and Shaved Brussels. \$32

GROUPER FILET

Blackened or Grilled, Pan Seared and topped with Lemon Beurre Blanc Sauce. Served with Asparagus and Gouda Grits. \$33

BLACKENED REDFISH

Blackened redfish served over dirty rice and vegetable of the day. \$26

BACON WRAPPED SCALLOPS

4 Large scallops wrapped in Pepper Bacon, seared and oven finished. Served with Couscous and Vegetables of day, with Caribbean Mango sauce. \$35

SOUTHERN CRAB CAKES

Lump crab meat blended with yellow bell peppers, sweet onions, and spices. Pan seared and served with Hollandaise, asparagus, and horseradish mashed potatoes. \$38

ETOUFFEE

Crawfish and shrimp with celery, bell pepper, onion, and Cajun spices. Served over White Rice. \$24

FISH & SHRIMP BASKET

Deep fried Grouper and Gulf shrimp with Steak Cut fries, Hushpuppies, and coleslaw. \$28

GRILLED CHICKEN DINNER

Two chicken breasts grilled with Shaved Brussels, and White Rice. \$22

Pastas

DUCK & SAUSAGE

Roasted Duck Breast, Andouille Sausage, Diced Tomatoes, Green Onions, Spicy Garlic Butter Sauce. \$22

SHRIMP SCAMPI

Sauteed Shrimp in White Wine, Lemon Garlic Butter, Sundried Tomatoes, Green Onions, Angel Hair Pasta \$18

LINGUINI & CLAMS

Clam strips, olive oil, garlic, shallots, anchovy paste, red pepper flakes, parsley, white wine, Parmesan Cheese \$22

SEAFOOD ALFREDO

Shrimp, Scallops, and clams tossed in an Alfredo Sauce with Angel Hair pasta \$22

CHICKEN ALFREDO

Grilled Chicken Breast on top of Angel Hair Alfredo \$17

PASTA MARINARA

Linguini Past with Marinara Sauce \$12
Add on - Grilled Chicken, Grilled Shrimp, Andouille Sausage \$6

Kids

ALFREDO
CHEESBURGER
MARINARA
CHICKEN TENDERS
GRILLED CHICKEN W/ VEG

Desserts

BANANA FOSTERS BREAD
PUDDING
KEY LIME PIE

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