

STEAMERS

CLAM BAR & GRILL



420 Dock St. Cedar Key, FL 32625
(352)543-5142

Starters

Crispy Cajun Crab Cakes

Light flaky crab cakes served with a lemon cajun mayo
9.99

Calamari

Breaded ring and tentacle pieces lightly fried and served with marinara sauce
7.99

Clam Shack Smoked Fish Dip

Mahi Mahi, Amberjack, and Mullet smoked and made into a creamy spread
5.99

Hot Chip Basket

Thin cut potato chips quick fried and served with a cheese chardonnay dip
5.99

Picnic Peel and Eat Shrimp

A dozen plump shrimp ready to peel with a cocktail dipping sauce
8.99

Fried Shrimp

A Half dozen plump shrimp breaded in a crispy cracker meal crust
7.99

Lobster Mac & Cheese

Creamy three cheese macaroni with lobster meat and topped with parmesan cheese
9.99

Oyster Cocktail (seasonal)

One dozen oysters with fresh lemon, crackers, and a cocktail dipping sauce
Available Raw, Steamed, or Fried
9.99

Boneless Buffalo Wings (10)

Served with Classic Hot Sauce and Sweet Red Chili
8.99

Soup & Salad

Add to your salad:

Grilled Chicken - 3.99 ~ Grilled Shrimp - 4.99 ~ Seared Grouper - 6.99

Caesar Salad

Shredded romaine, fresh parmesan cheese,
and garlic croutons
5.99

Steamers Salad

Fresh mix of romaine and garden lettuce,
tomatoes, cucumbers, and red onion
5.99

Steamers Soup of the Day

Bowl of our chef inspired soup
5.99

Crab Bisque

Creamy white chowder loaded with fresh
crab meat and herbs
5.99

Steamers
Homemade
Garlic Rolls

1.99

From The Grill

Cedar Key Fisherman's Platter

Create your own combo

Choose any 2 for 18.99 ~ 3 for 20.99

The Big Catch - All 5 for 23.99!

Choose From:

- Fresh Gulf Grouper
- Steamed Shrimp
- Louisiana Crab Cake
- Garlic Steamed Clams
- Fried Clam Strips

Plus Choose 2 Sides:

- Cole Slaw
- French Fries
- Baked Potato (After 4pm)
- Potato Salad
- Fresh Vegetable Medley

Grouper and Shrimp also available Fried

Cedar Key Grill

Grouper, Scallops, and Shrimp pan seared and topped with a lemon butter drizzle
Served with Mashed Potatoes and Vegetables

20.99

Shrimp Scampi

A dozen shrimp cooked in a lemon, garlic, and butter scampi sauce
Served Mashed Potatoes and Vegetables

14.99

Chicken Marsala

Pan seared chicken breast cooked in a marsala wine and portobello mushroom sauce
Served with Mashed Potatoes and Vegetables

15.99

Portobello & Blue Crab

Portobello mushroom cap that is grilled and filled with a rich herb cheese and
fresh crab meat then wrapped in a crispy pastry with a balsamic reduction and herb infused oil
Served with Mashed Potatoes and Vegetables

15.99

NY Steak & Fries

8oz New York Strip steak with french fries and fresh vegetables

18.99

Steamers Clam Pots

Served with hot garlic bread

One Pound of our locally grown clams,
Steamed to order

7.99

You Pick the Style:

- **Classic** garlic and white wine
- **Creamy** blue cheese and chive

Old English Fish and Chips

Flakey Haddock dipped in
a Pale Ale beer batter and
crispy fried - 12.99

Sides: \$2.99

- Cole Slaw
- Potato Salad
- French Fries
- Fresh Vegetables
- Side Salad
- Baked Potato (After 4pm)

Sandwiches

Served with choice of Cole Slaw, Potato Salad, or French Fries
Includes Lettuce, Tomato, and Pickle

Dark Rum BBQ Pork

Tender pulled pork tossed with our dark rum infused BBQ sauce and served on a ciabatta bun
9.99

Grouper Sandwich

Fresh cut grouper seasoned and pan seared. Served on a ciabatta bun with a side of tartar sauce
Also available fried
12.99

Chicken Parmesan

Lightly Fried Chicken Breast topped with melted swiss, parmesan cheese,
And marinara sauce
8.99

Back Bayou Burger

1/2 Pound angus burger served on a toasted ciabatta bun. Served with lettuce, tomato, and onion
Add melted cheese for \$1
8.99

Pasta

Alfredo

Home made creamy alfredo sauce served over penne pasta
12.99

Add Grilled Chicken: 3.99 ~ Add Shrimp: 4.99 ~ Add Clams: 5.99

Seahorse Clam Catcher

Shrimp, Scallops, Grouper, and Clams in a light lobster cream sauce with spinach and parmesan
17.99

Vegetarian

A mix of our fresh vegetable medley, tomatoes, garlic, and olive oil served over penne pasta
14.99

Desserts

Tuxedo Bomb

A Rich Chocolate Dessert Filled with a Chocolate Mousse and Whipped Cream - 6.99

Red Velvet Cake

Layers of Red Velvet Cake and Cream Cheese Frosting- 6.99

Key Lime Cake

Rich Key Lime Filling between a Key Lime Flavored Cake - 6.99

Apple Dapple

Apple Spice Cake Layered with Cinnamon Apples - 6.99

Island Drinks

Named After Local Land Marks

Kiss me Quick Margarita

Margaritaville Silver Tequila, Triple Sec, Lemon and Lime Juice

Big Bend Blue Hawaiian

Coconut Jack, Blue Curacao, Pineapple and Sweet and Sour

Clam Island Punch

Cherry Jack Rum, Orange Juice, Pineapple Juice with a grenadine slider

Seahorse Key Creamsicle

Pinnacle Whipped Cream Vodka, Orange Juice, Pineapple Juice

Spotty Bottom Rum Runner

Coconut Rum, Ron Carlos Dark Rum, Banana Liqueur, Blackberry Liqueur, Pineapple, Orange Juice, Grenadine and Topped with Myers Dark Rum

Channel Marker Mojito

Ron Carlos Light Rum, Fresh Mint leaves, Fresh squeezed limes and Club Soda

Corrigan Reef Mai Tai

Ron Carlos Rum, Crème de Almond, Triple Sec, Pineapple, and Orange Juice

White Pelican Frozen Pina Colada

Ron Carlos Light Rum, Crushed Pineapple, Cream of Coconut

Sex on the Dock (Not on the Beach)

Vodka, Peach Schnapps, Orange Juice, Pineapple Juice, and a splash of Cranberry

Cedar Key Island Tea

Tequila, Vodka, Gin, Rum, Whiskey, Triple Sec, Sour Mix, and Cola

Dead Mans Key Bloody Mary

Vodka, Tomato juice and spices, garnished with a lime and queen olives

Famous Margaritas

ORIGINAL

CLASSIC

(WITH AGAVE NECTAR)

GOLDEN

***STRAWBERRY**

***MANGO**

***COCONUT**

BLACK RASPBERRY

BLUE HAWAII

ALMOND

WATERMELON

HONEYDEW MELON

PEACH

BANANA

***=Frozen**

Draft Beer

Served in 16oz Chilled Glasses

Bud Light- \$3.50
Sam Adams - \$4.00
Stella Artois- \$4.00
Amber Bock - \$3.50
Blue Moon - \$4.00
Miller Light - \$3.50



GAINESVILLE LOCAL PREMIUM BREWS

Swamp Head Stumpknocker - \$4.50
Swamp Head BigNose IPA - \$4.50

Domestic Bottles \$3.00

Budweiser	Miller Light
Bud Light	Yuengling Lager
Bud Light Platinum	Yuengling Black N' Tan
Bud Light Lime	Michelob Ultra
Landshark	Michelob Light
Coors Light	O'douls (N/A)

Import Bottles

Corona \$4.00	Heineken \$4.00
Corona Light \$4.00	

House Wine

(Salmon Creek) \$5.50

Red:
Cabernet Sauvignon
Merlot
Pinot Noir
Sangria

White:
Chardonnay
Pinot Grigio
White Zinfandel

Come join us for HAPPY HOUR!
Tuesday thru Friday 3pm-7pm
2-4-1 Wells 1/2 price House Wines
And \$2.50 16oz Dom Drafts!!