



FILLIP'S MOCKTAILS

NON-ALCOHOLIC \$10

BLUEBERRY LEMONADE

BLUEBERRY PUREE,
FRESH SQUEEZED
LEMON JUICE, SIMPLE
SYRUP AND CLUB
SODA.

THE SPICY MANGO

MANGO PUREE,
JALAPENO SYRUP, LIME
AND SOUR, FINISHED
WITH A TAJIN-SUGAR
RIM.

WATERMELON LIMEADE

WATERMELON PUREE,
FRESH SQUEEZED LIME
JUICE, SIMPLE SYRUP
AND CLUB SODA.

COCO DRAGON CHILLER

ORGANIC DRAGON
FRUIT JUICE,
COCONUT, AND
STRAWBERRY
POPPING BALLS.

SHORELINE SENSATIONS

\$12



MYSTIC MERMAID

TROPICAL VIBES
OF COCONUT RUM,
ISLAND PUCKER,
COCONUT CREAM,
SPRITE AND BLUE
CURACAO .

NEBULA GALAXY LEMONADE

OUT OF THIS WORLD
FLAVORS FEATURING
BERRY EMPRESS GIN ,
LAVENDAR, LEMONADE
AND SPRITE AND A
DASH OF "SPACE
SPARKLE".

PRICKLY PIRATE

PROVEN TO PACIFY
ANY PIRATE/
PRICKLY PEAR,
PASSIONFRUIT
LIQUEUR,
CHAMPAGNE, AND
SODA.



AVAILABLE
AS
A MOCKTAIL!



COCKTAILS

Martinis



Purple Haze 13.00

Winner 2024 Martini Fest!

Tito's Vodka, Triple Sec, blackberry syrup, lemon juice, Fee Foam, and a hint of basil.

Espresso Martini 12.00

Winner 2022 Martini Fest!

Empress Gin floated over lemon juice, dry vermouth, simple syrup, and frozen raspberries.



Mango Tango 12.00

Winner 2013 Martini Fest!

Mango and raspberry vodkas shaken with mango puree, orange and pineapple juice.



Margaritas

Fishlips 'Rita 11.00

House tequila, orange liqueur, lime juice, simple syrup, and sour.

Make it Top Shelf! 15.00

Your favorite tequila, orange liqueur, lime, simple syrup, sour, and a floater of Grand Marnier.

Frozen Mango Jalapeno 12.00

Reposado tequila, jalapeno syrup, orange liqueur, mango puree, and sour. Tajin & sugar rim.

Cucumber Watermelon 12.00

Silver tequila, lime juice, simple syrup, watermelon Pucker, and Cucumber Monin syrup. Served on the rocks with salt.

Local Favorites



Cherry Chiller 13.00

Winner 2025 Martini Fest!

This tipsy spin on an old soda shop pop boasts the flavors of cherry vodka, vanilla vodka, & cola topped with house made boozy whipped cream.



Bermuda Triangle 12.00

Winner 2015 Martini Fest!

Pinnacle Tropical Punch vodka, Island Blue Pucker, orange and white cranberry juices with a touch of Blue Curacao.

Crocodile Cool-Aid 12.00

Coconut rum, Blue Curacao, melon liqueur and pineapple juice.

Summertime Sipper 12.00

Jack Daniels Honey, pineapple juice, and sour, topped with soda and Sprite, garnished with a honey straw.



Canaveral Crush 12.00

Winner 2016 Martini Fest!

Deep Eddy orange vodka, triple sec, fresh squeezed oranges, Sprite, and soda.

Frozens

Fishlips Colada 12.00

Silver and coconut rums, mixed with Island Oasis Piña Colada.

Key Lime Colada 12.00

Lemon & pineapple rums, lime juice, blended with Island Oasis Piña Colada and Ice Cream.

Passion Colada 12.00

Coconut rum, Passoa passion fruit liqueur, and Island Oasis Piña Colada.

Mango-Raspberry Freeze 12.00

Mango and raspberry vodkas blended with mango puree and served over raspberry liqueur.

& DREAMS

LUSH LIBATIONS



Space Coast Blackberry Smash

19.00

Elijah Craig plays a sultry part in this concoction with notes of spice and subtle smoke, paired with blackberry, simple syrup and fresh squeezed lemon.



Banana Bread Old Fashioned

18.00

A delicious spin on a traditional favorite. This cocktail features the smoke & vanilla notes of Basil Hayden Toast Bourbon, our house-made banana brown sugar simple syrup, black walnut and chocolate bitters, finished with a dash of cinnamon and banana chips.



Uno Más

18.00

Don Julio Blanco poured over a frozen cube of lime juice, orange blossom honey simple syrup and orange juice. Simple yet sophisticated.



Beachside Buzz

15.00

Patron Cafe tequila boasting it's rich coffee flavor paired with a dash of chocolate bitters poured over a creamy coconut cube drizzled with caramel, finished with a coffee bean garnish.

Master Chief's Collection

All premium spirits are available over a king ice water cube or king coconut cube.

Tequila

Patron Cafe
Patron Silver
1800 Silver
1800 Coconut
Don Julio Blanco
Don Julio Reposado
Asombroso
Mezcal Derrumbes

Bourbon & Whiskey

Jack Daniels Bonded
Angel's Envy
Bulleit, 95 Rye
Blanton's
Elijah Craig
Whistle Pig Rye
Gentleman Jack
Bushmills 12 Year
Buffalo Trace
Woodford Reserve
Red Stag

Vodka

Grey Goose
Ketel I
Titos

Scotch

Chivas
Dewars
Johnny Walker Black Label
McCallan Double Cask 15 Year

Gin

Tanqueray
Hendricks
Bombay Sapphire
Empress 1908 Indigo

Rum

Gosling's Black Seal
Coconut Cartel
Sailor Jerry's

Ask your server about our "Chief's Pour!"

WINES & MORE



Bubbles & Bellinis

Moet Chandon Imperial

Bottle 110.00

Ruffino Prosecco

Split 12.00 / Peach or Pear Bellini 13.00

Ruffino Prosecco Rose

Split 12.00 / Lychee or Watermelon Bellini 13.00



Sangrias

Red Sangria 11.00

Peach schnapps, blackberry brandy, merlot, pineapple and orange juices, fresh wedges of lime, orange, and lemon topped with sprite.

Summer Splash 12.00

Deep Eddy Peach vodka, Passoa passion fruit liquor, Moscato, pineapple juice, fresh wedges of lime, orange, and lemon topped with sprite.

White Sangria 11.00

Apple Pucker, apricot brandy, Moscato, pineapple and orange juice, fresh wedges of lime, orange, and lemon, topped with sprite.

WHITE

Pinot Grigio, Ecco Domani

Italy.

6oz \$11 / 9oz \$14 / Bottle \$33

Chardonnay, William Hill

North Coast California.

6oz \$11 / 9oz \$14 / Bottle \$33

Moscato, Barefoot

6oz \$8 / 9oz \$13

Sauvignon Blanc, Echo Bay

New Zealand.

6oz \$11 / 9oz \$14 / Bottle \$33



RED

Cabernet, Joel Gott

California.

6oz \$14 / 9oz \$17 / Bottle \$42

Red Blend, Rio Alto

Aconcagua Valley, Chile.

6oz \$9 / 9oz \$12 / Bottle \$27

Merlot, Apothic

California.

6oz \$10 / 9oz \$13 / Bottle \$30

Pinot Noir, Banshee

California.

6oz \$13 / 9oz \$16 / Bottle \$39

STARTERS



OCEANSIDE



Calamari 16.99

Fried and served with marinara sauce.



Crab Cakes 14.99

House-made lump crabcakes drizzled with Cajun remoulade sauce and mango salsa.

Mussels 14.99

1 lb. sauteed in garlic-wine sauce and served with warm bread. Add siracha for \$0.50.



Smoked Fish Dip 13.99

In-house smoked wahoo, cream cheese, and Florida bay seasonings. Served with pita chips and celery.

Peel-n-eat Shrimp 11.99

1/2 pound, shell on, tossed in Florida bay, blackening seasoning & pickling spices.

Bang Up Shrimp 14.99

Lightly battered shrimp deep fried, drizzled with our own bang bang sauce atop cabbage & wonton noodles.

Krab Rangoon Eggrolls 12.99

Krab, red peppers, and cream cheese, rolled into an eggroll shell then deep fried.

Grouper Fingers 13.99

Tempura battered grouper served with tartar sauce.

Tuna Poke * 15.99

Raw ahi tuna tossed with onions, soy sauce, and seasonings, served over rice and cabbage with a sriracha mayo drizzle.

SOUP

Clam Chowder 8.99/9.99

Fillup's award winning recipe!

Lobster Bisque 9.99/10.99

Served with oyster crackers.



Spicy Gumbo 8.99/9.99

Shrimp, crawfish, chicken, okra, & andouille sausage in a hearty broth served with white rice.

CRAFT NACHOS

Tuna Nachos* 16.99

Fried wonton chips piled high with rare seared tuna, seaweed salad, pico de gallo, mango salsa, asian slaw, sriracha and srirachi mayo drizzle, garnished with sesame seeds and green onion.



Korean Nachos 15.99

Fried wonton chips topped with tender beef simmered in a Korean BBQ sauce, pepper jack cheese, Asian slaw, jalapeno ranch, and chopped cilantro.

Chicken Nachos 14.99

Fried wonton chips topped with mesquite chicken, Mozzarella cheese, fresh pico de gallo, black olives, sour cream, and chopped cilantro.

FILLUP'S FAVORITES



Spinach Dip 11.99

Spinach and artichokes in a creamy cheese sauce. Served with tortilla chips and pita chips.

Conch Fritters 12.99

Conch coated in seasoned batter, then deep fried to golden perfection. Served with remoulade for dipping.

Caprese 12.99

Slices of fresh Mozzarella and tomato drizzled with scallion aioli, balsamic glaze and chopped basil. Served with a French loaf.

Traditional Chicken Wings

(6) 11.99

Boneless Chicken Wings

(8) 9.99

Get saucy!

Choose from mild, medium, hot, hot honey, honey BBQ, teriyaki, or bourbon glaze.

~Add celery for \$1~



Potstickers 11.99

Pan seared pork dumplings over cabbage with Szechuan sauce for dipping.



Corn Dip 10.99

Fire roasted corn, black beans, pepper jack cheese, and cream cheese heated, then sprinkled with cilantro. Served with corn tortilla chips.

Cheese Sticks 9.99

Fried Italian breaded mozzarella. Served with marinara.



FAVORITE DISH OF FILLUP THE FISH



DICEY IF YOU DON'T LIKE SPICY

ENTREE

Add a side house or Caesar salad to any entree for \$3.99

FROM THE LAND



Chicken Isabella 25.99

Grilled chicken topped with fresh mozzarella cheese, garlic aioli and balsamic glaze. Served over a bed of creamy parmesan mushroom risotto topped with asparagus.



Mango Jerk Chicken 25.99

Grilled chicken breast dusted with fiery jerk spices and topped with mango salsa. Served over coconut cilantro lime rice with a balsamic glaze drizzle.

Flat Iron Steak \$23.99

Grilled hand-cut flat iron steak topped with savory Chimichurri sauce, served with rice and beans.

Ribeye Steak 28.99

Grilled hand-cut marbled ribeye steak with your choice of bleu cheese butter or garlic scallion aioli. Served with garlic mashed potatoes and garnished with 2 onion rings.



*Perfect Steak Pairings:

Shrimp Skewer 7.99

Sea Scallops 14.99

FROM THE SEA



Coconut Shrimp 18.99

Served with coconut cilantro lime rice, mango salsa, and orange horsey sauce.

Shrimp Tempura 18.99

Deep fried jumbo shrimp with fries and coleslaw.



Mango Jerk Mahi 24.99

Grilled Mahi filet dusted with fiery jerk spices, topped with mango salsa. Served over coconut cilantro lime rice drizzled with balsamic glaze.



Crab Cakes 24.99

Three house-made lump crab cakes with mango salsa, jasmine rice and Cajun remoulade.

Scallops Risotto 28.99

Seared sea scallops on a bed of creamy Parmesan mushroom risotto topped with asparagus.

Grilled Swordfish 25.99

Grilled swordfish topped with lemon butter. Served with jasmine rice and seasonal vegetables.



PASTA

Served with a warm garlic breadstick.

Seafood Mac 'n Cheese 26.99

Shrimp, bay scallops, and spiral macaroni tossed in a creamy three cheese sauce. Garnished with crab meat.



N.O.L.A. 23.99

Blackened shrimp, roasted bell pepper, broccoli, garlic, and penne pasta tossed in a Cajun basil cream sauce.

Pasta La Donna 24.99

Grilled chicken, cherry tomatoes, broccoli and parmesan cheese over penne pasta tossed in a white cream sauce.

Fettucine Alfredo 16.99

Add Chicken 6.99 / Shrimp 7.99 / Mahi 9.99



Seafood Diablo 27.99

Grouper, shrimp, bay scallops, mussels, and fettuccini tossed in a spicy marinara sauce, topped with parmesan cheese.



Grilled Mahi 23.99

Grilled mahi filet topped with lemon butter served with jasmine rice and seasonal vegetables.

Fish 'n Chips 18.99

Hand battered haddock with fries and coleslaw.



Coconut Crusted Grouper 26.99

Deep fried coconut battered grouper served on top of coconut cilantro lime rice topped with mango salsa and a spicy chili drizzle.

Snapper Oscar 28.99

Snapper topped with a house-made lump crab cake and hollandaise sauce. Served with sides of asparagus and jasmine rice.



Grilled Seafood Combo 35.99

Grilled mahi, shrimp, and scallops drizzled with a lemon garlic butter. Served with garlic mashed potatoes and seasonal vegetables. Sorry no substitutions.



SALADS

House 7.99

Salad greens with tomatoes, onions, and jack cheddar cheese. Served with white balsamic dressing on the side.

Caesar 9.99

Hand cut romaine tossed in our Caesar salad dressing, croutons, & parmesan cheese.

Add Protein:

Chicken 6.99/Shrimp 6.99/Mahi 9.99

Soup & Salad Combo 13.99

Your choice of house or Caesar salad with a cup of clam chowder or spicy seafood gumbo. Substitute lobster bisque for \$2.

Sesame Tuna* 16.99

Tuna seared rare with mixed greens, mango, avocado, onion, and our own spicy Asian dressing on the side.

Cobb Salad 16.99

Romaine with grilled chicken, bacon, egg, black olives, red onion, tomatoes, jack cheddar cheese, and bleu cheese crumbles. Served with Vidalia onion dressing on the side.



TACOS



Mahi Mahi 16.99

Blackened or grilled mahi with cabbage and black bean corn relish topped with a jalapeno ranch drizzle.

Korean Beef Taco 15.99

Shredded beef tossed in Korean BBQ sauce served over Asian slaw and pepper jack cheese, drizzled with jalapeno ranch and chopped cilantro.



Bang Up Shrimp 15.99

Crispy fried shrimp, cabbage mix, and mango salsa topped with bang up sauce and green onions.



Mahi Jerk Tacos 15.99

Mahi grilled in jerk spices, served over cabbage and mango salsa, topped with lime crema and chopped cilantro.

PICK ONE SIDE OF FRIES, KETTLE CHIPS, OR BEANS AND RICE TO ANY TACO OR HANDHELD FOR 2.99, OR ADD A HOUSE OR CAESAR SALAD FOR 3.99

SIDES

Jasmine Rice 3.99

Coconut Cilantro Rice 3.99

Chef Vegetables 3.99

Onion Rings 4.99

Fries 4.99

Kettle Chips 4.99

Black Beans & Rice 4.99

Garlic Mashed Potatoes 4.99

Asparagus 4.99

Broccoli 4.99

HANDHELDS



Bourbon Burger 15.99

Topped with provolone cheese, bacon and bourbon glaze.

Mac Attack Burger 15.99

Topped with American cheese, bacon, and fried mac-n-cheese bites.

Bob's Burger 15.99

Topped with bleu cheese crumbles, grilled onions, bacon, and a balsamic drizzle.

Steakburger 13.99

Add American, provolone, Swiss, jack-cheddar, pepperjack, or mozzarella for \$1.99.

ALL HANDHELDS AVAILABLE WITH LETTUCE, TOMATO, ONION ON REQUEST

Bourbon Chicken 14.99

Grilled chicken with provolone cheese, bacon and bourbon glaze on a brioche bun.

Mahi Reuben 17.99

Blackened or grilled mahi on griddled rye bread with 1000 island dressing, Swiss cheese, and sauerkraut.

French Dip 14.99

Warm roast beef, caramelized onions and melted provolone cheese on toasted French bread with a side of au-jus.

Turkey Club 12.99

Turkey, Swiss, bacon, lettuce, tomato, and mayo on toasted whole wheat bread. Add avocado \$2.



Yellow Fin Tuna* 16.99

Tuna seared rare, fresh mozzarella cheese, roasted red peppers, & field greens with sriracha mayo on French bread

Mahi Mahi 16.99

Grilled or blackened, served on a toasted brioche bun with tartar sauce.



Seafood Roll 16.99

Shrimp, scallops, lobster, and crab tossed with mayo, celery, dill, and lemon pepper seasonings stuffed with lettuce into two griddled split top buns.

Fried Grouper 16.99

Tempura battered grouper on a brioche bun, served with tartar sauce. *Only available fried.

VEGETARIAN



Butternut Poke Bowl 15.99 (Vegan)

Roasted butternut squash tossed in poke sauce served over jasmine rice topped with sliced avocado, cabbage, black beans, corn, vegan sriracha mayo, green onions, and sesame seeds.

Korean Plant Bowl 15.99

Plant based protein tossed in Korean BBQ sauce served over jasmine rice surrounded by black bean corn salsa, Asian slaw, and avocado slices drizzled with vegan sriracha mayo.

Pasta Primavera 14.99 (Vegan)

Fettuccine pasta tossed in a marinara sauce with broccoli, roasted tomatoes, and roasted red peppers, topped with asparagus.

Korean Plant Taco 14.99

Shredded plant-based protein tossed in Korean BBQ sauce served over Asian slaw, drizzled with vegan sriracha mayo.

GLUTEN FREE GUIDE

Listed are items that can be modified to be gluten free, but please still notify your server of any and all allergies.

Appetizers

*Tuna Poke
Peel & Eat Shrimp
Caprese

Salads

Cobb
House

Entrees

*Substitute GF
Fettuccine for \$2

Jerk Mahi	Chicken Isabella
Grilled Seafood Combo	Jerk Chicken
Grilled Swordfish	Butternut Poke Bowl
Mahi Dinner	LaDonna
Scallop Risotto	NOLA
Seafood Diablo	



SWEET TREATS



Yuzu Blackberry Cheesecake 7.99

Creamy citrusy Yuzu cheesecake dressed with blackberry sauce and blackberries.



Gluten Free
Nut Free
Dairy Free

Peanut Butter Pie 7.99

Chocolate cookie crust with Reese's peanut butter mousse topped with chocolate shavings and a caramel chocolate drizzle.



Coastal Brownie 7.99

Fudgy brownie served warm, topped with creamy vanilla ice cream and warm caramel sauce.

Dairy free without ice cream



Cheesecake 7.99

Cheesecake topped with your choice of chocolate, strawberry, or salted caramel drizzle.



***20% GRATUITY ADDED TO GROUPS OF 8 OR MORE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. People with certain health conditions may be at higher risk if they consume raw or undercooked items. Consult your physician or public food officials for further info.