



3 FISHERMEN

Seafood Restaurant

the secret of Three Fishermen is from the sea

EST. 2011

HAPPY HOUR FOOD
Every Day FROM 2-5 P.M.

KIDS EAT FREE
WITH A PURCHASE OF AN ADULT ENTREE

**ALL
DAY
LONG**

Two of the same

DOMESTIC BEER
HOUSE WINES
WELL DRINKS
HOUSE MARGARITAS
WASTED APPLE

WastedApple

2 for 1 ALL DAY EVERY DAY!

MARGARITA



2 FOR 1

*Drink
EVERY DAY*

DOMESTIC BOTTLES

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
ANGRY ORCHARD CIDER

PREMIUM BOTTLES

BLUE MOON
CORONA
CORONA PREMIER
HEINEKEN
STELLA ARTOIS
HIGH 5 IPA
REEF DONKEY
KONA BIG WAVE
NUTRL VODKA SELZER

FISHERMEN COCKTAIL

THE PATRON MARGARITA 12

PATRON TEQUILA, TRIPLE SEC, FRESH LIME JUICE AND SOUR MIX.
SERVED ON THE ROCKS OR FROZEN WITH AN OPTIONAL SALT RIM.

ENDLESS SUMMER SANGRIA 11

CRISP WHITE WINE, PEACH SCHNAPPS, APRICOT BRANDY, AND A
SPLASH OF SPARKLING LEMON-LIME SODA WITH FRESH SEASONAL FRUIT.

PAIN KILLER 13

WHITE RUM, PINEAPPLE JUICE, CREAM OF COCONUT,
MYERS DARK RUM FLOATER SERVED WITH COCONUT RIM.

VITAMIN SEA 11

CRUZAN MANGO RUM, FLORIDA ORANGE JUICE, PINEAPPLE JUICE,
MANGO PUREE AND LIME JUICE WITH A SPLASH OF GRENADINE.

TITO'S BERRY MARY MULE 11

TITO'S VODKA, FRESH LIME JUICE, BLUEBERRY &
STRAWBERRY PUREE, TOPPED WITH GINGER BEER.

FLORIDA ORANGESICLE 12

VANILLA VODKA, CREAM OF COCONUT, HEAVY CREAM,
ORANGE FLAVORED LIQUEUR AND FRESH FLORIDA ORANGE JUICE.

BLUE LAGOON 10

BLUE CURACAO, COCONUT RUM, PINEAPPLE JUICE, GRENADINE, SPRITE.

HOUSE WINE

REDS

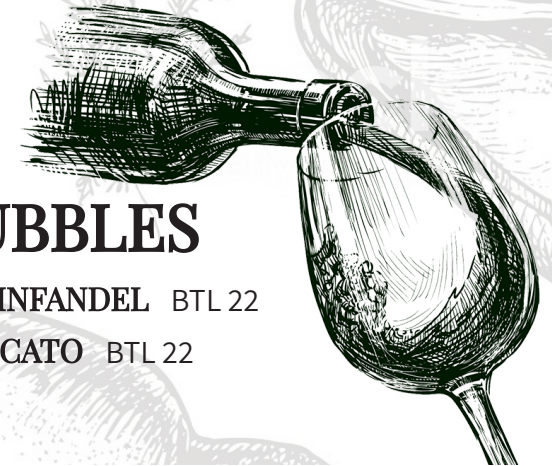
MERLOT BTL 22
PINOT NOIR BTL 22
CABERNET BTL 22

WHITES

PINOT GRIGIO BTL 22
SAUVIGNON BLANC BTL 22
CHARDONNAY BTL 22

BUBBLES

WHITE ZINFANDEL BTL 22
MOSCATO BTL 22





APPETIZERS

GLAZED BRUSSEL SPROUTS 7.95
SERVED WITH A TOSS OF BALSAMIC GLAZE.

FRIED SHRIMP BASKET 14.95
SHRIMP DUSTED IN SEASONED FLOUR,
SERVED WITH FRENCH FRIES.
ADD A TOSS OF BUFFALO OR BOOM BOOM SAUCE.

LUMP CRAB CAKE 18.95
SERVED WITH A HOMEMADE SPICY SAUCE.

HUSH PUPPIES 7.95
SERVED WITH HONEY BUTTER DIP.

FRIED CALAMARI 12.95
BANANA PEPPERS, RED SWEET
CHILI PEPPERS, FRESH CILANTRO.

FRESH OYSTERS 1/2 DOZEN 12.95 DOZEN 23.95
SERVED WITH COCKTAIL SAUCE.

BAHAMIAN CONCH FRITTERS 13.95
SERVED WITH BOOM BOOM SAUCE.
AVAILABLE FRIED OR GRILLED

CRAB VOLCANO 17.95
CRAB STUFFED WONTON ROLL, BOOM BOOM SAUCE,
LEEEKS AND ROASTED PEPPERS.

COCONUT ISLAND SHRIMP 14.95
FRESH COCONUT FLAKES, SEASONED
FLOUR, SERVED WITH SWEET CHILI SAUCE.

PEEL & EAT SHRIMP 1/2LB 14.95 1LB 28.95
GARLIC BUTTER, OLD BAY SEASONING, FRESH CILANTRO.
AVAILABLE HOT OR COLD

SEARED AHI TUNA 14.95
WASABI, SOY SAUCE, PICKLED GINGER.

FISH & CHIP BITES 13.95
HADDOCK DUSTED IN SEASONED FLOUR,
SERVED WITH FRENCH FRIES.

JUMBO WINGS (6) 9.95 (12) 18.95
ENJOY THEM PLAIN OR ADD A TWIST.
BUFFALO / GARLIC PARMESAN / MANGO HABANERO.

CRAB CLAWS YUCAIPA 23.95
PEPPERS, GARLIC, SHALLOTS,
SERVED WITH WHITE WINE CAJUN BUTTER.

PACIFIC MUSSELS 16.95 CLAMS 19.95
DICED GARLIC, FRESH BASIL, TOMATOES,
LEMON BUTTER SAUCE.

SIDE ITEMS 3.50

FRESH COLESLAW
BAKED BEANS
ONION RINGS
FRENCH FRIES

GARLIC HERB
MASHED POTATOES
APPLE SAUCE
CHEESE GRITS

SEASONAL
VEGETABLES
GARDEN BLEND
WHITE RICE

ADD SIDE OF HOUSE OR CAESAR
SALAD TO ANY MEAL 6.95
CUP OF SOUP AND SIDE SALAD 11.95



SOUPS + SALADS

LOBSTER BISQUE CUP 4.95 BOWL 8.95

HOUSE-MADE THICK AND CREAMY BISQUE CREATED FROM SWEET NORTH ATLANTIC LOBSTER.

CLAM CHOWDER CUP 4.95 BOWL 8.95

OUR VERSION OF NEW ENGLAND STYLE CLAM CHOWDER, WITH PERFECT SEASONING, AND EXPERT USE OF WINE AND BRANDY.

SEAFOOD GUMBO CUP 4.95 BOWL 8.95

SEAFOOD MEDLEY, LEEKS, ANDOUILLE SAUSAGE, VEGGIE BLEND.

HOUSE SALAD 10.95

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, CUCUMBER, PARMESAN CHEESE.

CAESAR SALAD 10.95

ROMAINE LETTUCE, HERBED CROUTONS, SHAVED PARMESAN.

THE WEDGE SALAD 12.95

ICEBERG LETTUCE, BACON CRUMBLES, CHERRY TOMATOES, RED ONIONS, BLUE CHEESE CRUMBLES, BALSAMIC GLAZE.

ADD TO YOUR SALAD

| | | |
|---------------|-----------------|----------------|
| SALMON 10.95 | CHICKEN 6.95 | SCALLOPS 18.95 |
| GROUPER 15.95 | MAHI MAHI 10.95 | SHRIMP 10.95 |

DRESSING CHOICES:

CAESAR, BLUE CHEESE, RANCH, HONEY MUSTARD, 1000 ISLAND, ITALIAN, BALSAMIC VINAIGRETTE

ADD SIDE OF HOUSE OR CAESAR SALAD TO ANY MEAL 6.95
CUP OF SOUP AND SIDE SALAD 11.95

SANDWICHES + TACOS

SERVED WITH ONE SIDE OF YOUR CHOICE

ADD BACON, AMERICAN, SWISS, PEPPER JACK CHEESE \$1 EACH

FRIED CHICKEN SANDWICH 13.95

CHICKEN DUSTED IN SEASONED FLOUR,
LETTUCE, TOMATOES, SLICED PICKLE,
SOUTHERN CABBAGE SLAW, CREOLE SAUCE.

FISHERMEN BURGER 14.95

8-OZ BURGER, LETTUCE, TOMATO,
SLICED PICKLE, FRIED ONION, PINK SAUCE.

NY CORNED BEEF SANDWICH 16.95

FRIES, SLAW, SPICY RANCH, THICK CHALLAH BREAD.

GULF GROUPER SANDWICH 21.95

GROUPER DUSTED IN SEASONED FLOUR,
TOMATO, TROPICAL CABBAGE SLAW,
SPICY REMOULADE.

SHRIMP POY BOY 10.95

SHRIMP DUSTED IN SEASONED FLOUR,
LETTUCE, FRESH PARSLEY, TOMATOES,
SPICY REMOULADE, HOAGIE ROLL.

MAHI MAHI SANDWICH 14.95

GROUPER DUSTED IN SEASONED FLOUR,
TOMATO, TROPICAL CABBAGE SLAW,
CILANTRO LIME SAUCE.

TACOS

TWO FLOUR TORTILLAS, QUESO FRESCO,
CITRUS SLAW, PICO DE GALLO, CILANTRO LIME

CHICKEN (GRILL, BLACKENED, FRIED) 15.95

SHRIMP (SAUTED, BLACKENED, FRIED) 16.95

GROUPER (GRILL, BLACKENED, FRIED) 21.95



WITH A PURCHASE OF AN ADULT ENTREE

HAPPY HOUR **FOOD**
Every Day **FROM 2-5 P.M.**

SIDE ITEMS 3.50

FRESH COLESLAW

BAKED BEANS

ONION RINGS

FRENCH FRIES

GARLIC HERB

MASHED POTATOES

APPLE SAUCE

CHEESE GRITS

SEASONAL

VEGETABLES

GARDEN BLEND

WHITE RICE

ADD SIDE OF HOUSE OR CAESAR

SALAD TO ANY MEAL 6.95

CUP OF SOUP AND SIDE SALAD 11.95



PASTA

CHOICE OF ANGEL HAIR, LINGUINI OR PAPPARDELLE PASTA
SERVED WITH WARM GARLIC BREAD

SHRIMP SCAMPI 21.95

FRESH BASIL, GARLIC, SPINACH, CHERRY TOMATOES, TOSSED IN OUR
WHITE WINE LEMON BUTTER SAUCE

GROUPE PICCATA 28.95

TOMATO, FRESH BASIL, TOSSED IN OUR LEMON BUTTER SAUCE WITH CAPERS.

TUSCAN SALMON 25.95

SPINACH, BASIL, CHERRY TOMATOES, ROASTED PEPPERS,
LEMON, TOSSED IN OUR GARLIC BUTTER CREAM SAUCE.

CHICKEN PARMESAN 17.95

POMODORO SAUCE, MOZZARELLA CHEESE, FRESH BASIL, ALFREDO SAUCE.

ATLANTIC DEL MAR 24.95

SHRIMP, SCALLOPS, ROASTED PEPPERS, BASIL, SPINACH, LEMON,
TOSSED IN OUR HERB BUTTER CREAM SAUCE,

SEAFOOD FRA DIAVOLO 23.95

SAUTEED SHRIMP, MUSSELS, CLAMS, FRESH BASIL, DICED TOMATO,
TOSSED IN OUR TANGY FRA DIAVOLO SAUCE.

FISHERMEN PLATTERS

CHOOSE YOUR FISH + COOK STYLE + SAUCE IT UP

FULL SIZE SERVED WITH TWO SIDES OF YOUR CHOICE

LESS HUNGRY SERVED WITH ONE SIDE OF YOUR CHOICE

SALMON 8OZ 20.95 LESS HUNGRY 5OZ 16.95

SAUTEED, GRILLED, BLACKENED, FRIED.

GROUPER 8OZ 29.95 LESS HUNGRY 5OZ 22.95

SAUTEED, GRILLED, BLACKENED, FRIED.

MAHI MAHI 8OZ 20.95 LESS HUNGRY 5OZ 16.95

SAUTEED, GRILLED, BLACKENED, FRIED.

FLOUNDER 8OZ 19.95 LESS HUNGRY 5OZ 15.95

SAUTEED, GRILLED, BLACKENED, FRIED.

SNAPPER 8OZ 25.95 LESS HUNGRY 5OZ 18.95

SAUTEED, GRILLED, BLACKENED, FRIED.

SCALLOPS 28.95

SAUTEED, GRILLED, BLACKENED, FRIED.

HADDOCK 8OZ 19.95 LESS HUNGRY 15.95

SAUTEED, GRILLED, BLACKENED, FRIED.

CHICKEN BREAST 15.95

SAUTEED, GRILLED, BLACKENED, FRIED.

WHOLE CATFISH 20.95

GRILLED, BLACKENED, FRIED.



SIDE ITEMS

3.50

FRESH COLESLAW

BAKED BEANS

ONION RINGS

FRENCH FRIES

GARLIC HERB

MASHED POTATOES

APPLE SAUCE

CHEESE GRITS

SEASONAL

VEGETABLES

GARDEN BLEND

WHITE RICE

SIGNATURE SAUCES

AVOCADO CREAM BEURRE BLANC

LEMON BUTTER CAJUN BUTTER

YUCAIPA

BUTTER HONEY

SEAFOOD BOILS

MAKE YOUR OWN STEAM SEAFOOD COMBO, COMES WITH CORN & POTATO
SEASON IT UP WITH GARLIC BUTTER, CAJUN BUTTER, OR SPICY CAJUN BUTTER.

SHRIMP 1/2LB 15.95

CLAMS 1/2LB 16.95

SCALLOPS 1/2LB 25.95

DUNGENESS CRAB 1/2LB 16.95

MUSSELS 1/2LB 14.95

SNOW CRAB 1/2LB 18.95



CAPTAIN SIGNATURE

VEGGIE SMOKE SKEWERS 16.95

SQUASH, MUSHROOMS, TRI-COLOR PEPPERS, ZUCCHINI,
GARDEN BLEND WHITE RICE, CILANTRO LIME SAUCE.

SURF N TURF KABOBS 38.95

SIRLOIN STEAK, SHRIMP, GARDEN BLEND WHITE RICE,
SEASONAL VEGETABLES.

CAPTAIN FRY BASKET 29.95

GROUPE, SHRIMP AND OYSTER DUSTED IN
SEASONED FLOUR, HUSH PUPPIES, WITH FRIES
AND SPICY REMOULADE.

SEAFOOD STUFFED FLOUNDER 23.95

SEASONAL VEGETABLES, HUSH PUPPIES,
CHEESE GRITS, BEURRE BLANC.



CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.
ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW
OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.