

# ANGELO'S

seafood restaurant





# Seafood Caught From Our Own Boats

## Appetizers

Crab Stuffed Mushrooms .....	20	
Fried Squid .....	17	
lightly breaded tubes and tentacles fried to perfection		
Fried Cocktail Crab Claws .....	24	
Angelo's Oysters .....	22	
broiled on a flat top grill with parsley, onion and Angelo's signature Seasonings		
Soup of The Day .....	Cup 7	
always fresh - always homemade .....		Bowl 9
Buffalo Backs .....	21	
broiled Grouper & Snapper Backbones, Hot & Spicy		
Char Broiled Octopus .....	22	
served in Tide Creek Grilling Sauce		
Broiled Head on Shrimp .....	22	
with Angelo's Signature Seasonings		
Onion Rings .....	11	
iced when you order them, fried crisp		
Deviled Crab Stuffed Peppers .....	19	
Fried Green Tomatoes with Crab .....	21	
Fried Popcorn Shrimp .....	12	

## Cold Appetizers

Smoked Fish Dip.....	16
Shrimp Cocktail .....	16
Crab Claw Cocktail .....	23
Bowl of Boiled Shrimp (You peel 'em) .....	18
Combination of Shrimp & Claws .....	31
Marinated Shrimp & Crab Claws .....	33
Marinated in Angelo's Nectar of the Gods Dressing.	

## Salads

Served with Crackers and Garlic Butter

Small Greek Dinner Salad (feeds 1-3) .....	16
Large Greek Dinner Salad (feeds 4-6).....	23
Green Tossed Side Salad .....	6
Greek Trim Side Salad .....	9
salad served over greek potato salad with tomato, cucumber, olives, pepperoncini, green pepper, purple onion, feta cheese, parmesan cheese, oregano and anchovies	
Shrimp Salad .....	25
oiled shrimp diced with celery in a mayonnaise spread served with tomatoes & cucumbers	
Crab Meat Salad .....	32
blue crab meat mixed with diced celery in a mayonnaise spread served with tomatoes & cucumber	
Extra Anchovies .....	5 for \$3

## Fried or Broiled Combinations

Shrimp & Oysters .....	30
Shrimp & Scallops .....	30
Shrimp & Deviled Crab .....	30
Shrimp & Mullet .....	23
Shrimp & Flounder (not whole).....	30
Shrimp & Snapper .....	33
Shrimp & Grouper.....	33

There is a 50¢ extra charge for each item broiled.

## Steaks & Fowl

### Black Angus Beef

Filet Mignon (8oz).....	50
Large Ribeye (22 oz.).....	50
Medium Ribeye (16 oz.).....	39
Small Ribeye (12 oz.).....	30
Hamburger Steak (12 oz.).....	19
Half Fried Chicken.....	20

If you prefer your steaks well-done, we cannot guarantee appearance or tenderness.

All dinners come with hushpuppies,  
and your choice of soup or salad,  
(upgrade your salad to a Greek Trim side salad for ...4)  
and one side item: Green Beans, French Fries,  
Cheese Grits, Black Beans and Rice

### Salad Dressings:

House Dressing  
Olive Oil & Vinegar  
Thousand Island  
Bleu Cheese  
Ranch

Please Make Any Food Allergies or Dislikes Known To Your Server.  
Such as Dairy-Free, Gluten-Free, No Garlic, No Onions, No Anchovies, etc.  
Because our crab meat and oysters are fresh, you may find bits of shell.

# Seafood Combination Platters

NO SUBSTITUTIONS! Except No. 5... You choose the Surf & the size of your Turf

No. ½	Seafood Platter – Mullet, Shrimp, Oysters, Deviled Crab .....	26
No. 1	Seafood Platter – Mullet, Shrimp, Oysters, Deviled Crab .....	34
No. 2	Head on Shrimp – Shrimp, Scallops and Oysters.....	36
No. 3	Head on Shrimp – Grouper, Shrimp, Oysters and Deviled Crab.....	42
No. 5	Surf and Turf – Choose your Surf: Broiled Head On Shrimp, Lobster, or Shrimp & Turf	
	12 oz Ribeye Steak.....	39
	16 oz Ribeye Steak.....	49
	22 oz Ribeye Steak.....	59

All Platters are prepared Fried and served with hushpuppies, and your choice of soup or salad, (Upgrade your salad to a Greek Trim side salad for.....4) and one side item: cheese grits, green beans, fries, black beans & rice.

## Sandwiches

All sandwiches served dressed with lettuce, tomato and onion and french fries.

Soft Shell Crab .....	21
Grilled Cheese.....	7
Hamburger.....Small 11.....Large 15	
Cheeseburger .....	16
Mullet Sandwich .....	14
Grouper Sandwich .....	22
Steak Sandwich .....	20

## Desserts

Chocolate Mousse Cake.....	9
Cheesecake	
Blueberry.....	9
Strawberry.....	9
Caramel.....	9
<i>Homemade Pies by the Slice</i>	
Key Lime.....	8
Coconut Creme.....	8
Peanut Butter Chocolate Chip.....	8

## Kids Choices

Popcorn Shrimp & French Fries .....	11
Pasta Marinara .....	8
Fried Chicken Strips & French Fries.....	11
Hard Crab Claws.....	24
Small Hamburger & Fries .....	10

## Beverages

Refills on Tea and Sodas only.

Iced Tea .....	3.50
Hot Tea.....	3.50
Coffee .....	3.50
Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper, Root Beer, Orange Fanta, Lemonade.....	3.75

*Our homemade salad dressings and sauces are available for sale at the host stand, or ask your server to help you with your purchase. Gift cards also available.*

**To Arrange for Parties - Please Call 850-984-5168**

Because our crab meat and oysters are fresh,  
you may find bits of shell.

We use fresh fish. Please note,  
your filet may have bones present.

## Seafood

Whole Char Broiled Snapper .....	37
Angelo's Oysters.....	31
broiled on a flat top grill with parsley, onions, and Angelo's Signature Seasonings	
Broiled head-on Shrimp .....	29
1 Angelo's Signature Seasonings	
Broiler Grouper Fingers .....	32
Shrimp .....	26
Popcorn Shrimp .....	19
Oysters (Always fried).....	30
Mullet (Always Fried) .....	22
Snapper .....	35
Broiler Grouper .....	35
Crab (when available) .....	38
Flounder (not boneless) .....	28
Devised Crab.....	31
Scallops .....	27
Fried Cocktail Crab Claws .....	34
Broiler Grouper or Snapper Throats (when available).....	27
Charbroiled Amberjack .....	28
Mahi .....	28
Yellow Fin Tuna .....	28
Softshell Crab.....	33

## Stuffed Seafood

Our fish is stuffed with our homemade Devised Crab topped with  
grilled tomato slices and garnished with parsley and onions.

Stuffed Shrimp .....	33
butterflied and stuffed with our homemade devised crab then broiled on a flat grill and garnished with parsley & onion and served with lemon butter	
Stuffed Snapper .....	38
Stuffed Grouper .....	38
Stuffed Flounder (not whole) .....	37
Stuffed Scamp.....	41
Whole Florida Lobster Stuffed with Devised Crab.....	44
Half Florida Lobster Stuffed with Devised Crab.....	36

## Pasta Dishes

All pastas are prepared with cheese and come  
with your choice of one side or salad.  
(Upgrade salad to Greek Trim Salad..... 4)

Olive Oil & Garlic.....	21
Angel hair pasta served with mushrooms, tomatoes, and toasted bread	
Alfredo.....	20
Rich and creamy alfredo sauce served over linguine noodles with toasted bread	
Marinara.....	19
Angel hair pasta served with toasted bread Add scallops, shrimp, or squid for .....	8
Shrimp Feta .....	31
Fresh shrimp, tomatoes, garlic and feta cheese baked and served with angel hair pasta and toasted bread	
Shrimp Scampi .....	31
Fresh shrimp sautéed in garlic butter, wine, and lemon. Served with angel hair pasta and toasted bread	
Chicken Alfredo .....	25
Rich and creamy alfredo sauce with chicken served over linguine noodles with toasted bread	

## Angelo's World Famous Specialties

South of the Border.....	37
Broiled grouper filet dusted in flour atop spicy homemade salsa	
Shrimp Creole with Rice.....	29
In a spicy creole sauce	
Seafood Creole with Rice.....	32
Shrimp, Bay Scallops, Blue Crab Meat and Squid in a spicy creole sauce	
Crab Meat Au Gratin.....	35
Baked in a cheese wine sauce with mushrooms, parsley & onions	
Shrimp Au Gratin .....	31
Baked in a cheese wine sauce with mushrooms, parsley & onions	
Snapper Parmesan.....	36
Broiled Scamp Imperial .....	41
Topped with crab meat and lemon cream sauce	
Broiled Red Snapper Imperial .....	38
Topped with crab meat and lemon cream sauce	

### *Seafood can be prepared*

**Fried** - Lightly battered and fried to perfection

**Broiled** - 1.00 extra, broiled on a flat grill topped with  
parsley & onion and served with lemon butter

**Char-Broiled** (Fish Only) 2.00 extra, well seasoned and  
cooked over an open flame served with  
lemon butter and spicy butter

**Greek Style** (Fish Only) 4.00 extra, lightly battered and  
fried to perfection then topped with marinated tomatoes,  
onions, cucumbers, feta cheese

**Dry Broiled** - for the calorie conscious, broiled on a  
flat grill with no butter or oil

