

THE CONCH HOUSE

Marina Resort

Est. 1946
Celebrating 75 Years

Appetizers

Bahamian Conch Fritters 15
A true bahamian recipe with home made key lime mustard aioli.

Local Gator Tail 15
Fried in cajun flour and served with minorcan datil ranch dipping sauce.

Shrimp & Artichoke Bake 13
Baked shrimp and artichokes in a parmesan cream sauce with tri-color chips.

GF Peel & Eat Shrimp: Half-Pound 15
Chilled and served with cocktail sauce.

Jerked Chicken Roll 13
Fried egg rolls stuffed with pulled jerked chicken, cabbage, and pepper jack cheese. Served with pineapple datil bimini dipping sauce.

Cracked Conch 15
Lightly fried conch strips with pineapple datil bimini dipping sauce.

U Banana Pepper Calamari 15
Banana, red peppers, scallions, with a light lemon garlic sauce and parmesan cheese.

GF Smoked Fish Dip 13
Smoked yellow fin tuna mixed with herb cream cheese and lemon. Carrots, celery and crackers.

GF Minorcan Nachos 15
Tri-color tortilla chips topped with black beans, corn salsa, pepper jack and cheddar cheeses, with a house blend of pork, beef, and chorizo. Drizzled with chipotle mayo.

Fried Green Tomatoes 14
Spicy flour dusted fried green tomatoes topped with a housemade pimento cheese sauce.

Oysters - Dozen Market Price
Steamed - We steam em' & you shuck em'

**Save room for AG's
Homemade Key Lime Pie ...
The same recipe for 32 years**

All desserts are made in house!

- GF** - Gluten Free Option
- GF*** - Can be made Gluten Free
- U** - Signature Item (You want this, trust us)

Soups & Salads From The Sea

Soup of the Day
Cup: 6 / Bowl: 8

GF Minorcan Conch Chowder
Cup: 6 / Bowl: 8

U GF Island Hopper Salad 13
Crisp mixed lettuce, seasonal fruit, goat cheese, candied pecans and your choice of *Housemade Tropical Dressing* or *Raspberry Vinaigrette*.

GF* Caesar Salad 13
Crisp romaine hearts, house croutons, parmesan cheese and creamy caesar dressing.

GF* Ahi Tuna Salad 19
Fresh artisan mix topped with cucumbers, tomato, and purple cabbage. Served with seared to temp ahi tuna and a ginger soy dressing.

GF Caribbean Shrimp Salad 18
Served without Shrimp 11
Fresh chopped romaine hearts topped with black beans, corn salsa, cucumbers, tomatoes, red onion, and sesame seeds. Topped with bamboo skewered jerked shrimp and served with a cilantro lime vinaigrette.

Add to any Salad
Grilled, Blackened, Jerked:
Chicken \$7, Shrimp \$9,
Fresh Catch \$12

Kid's Menu

Kid's Meals are for children 12 and under and come with one side:
Fresh Fruit or French Fries

Crispy Chicken Fingers 8
Grilled Cheese 6
Crispy Fried Shrimp 9
Hot Dog 6

Fresh Catch

At the Conch House we pride ourselves in offering the "*Freshest Locally Caught Seafood Possible*"

Our Chefs can prepare the *Fresh Catch - Grilled, Blackened, Fried, or Jerked*. Served with Coconut rice and the vegetable of the day.
Market Price

The *Fresh Catch* can also be prepared in a variety of unique signature creations:

GF Island Catch - MP +\$1
Seared, pecan crusted, and topped with an herb compound butter. Served with sweet potato mash and vegetable of the day.

U Salt Run Catch - MP +\$2
Panko crusted, seared, and topped with spinach, roasted red peppers and sherry cream sauce. Served over a fried grit cake.

GF Minorcan Catch - MP +\$1
Grilled, and topped with goat cheese and minorcan datil jelly. Served with coconut rice and vegetable of the day.

GF Caribbean Coconut Catch - MP +\$1
Grilled, and topped with toasted coconut and pineapple salsa. Served with coconut rice and plantains.

Fried Shrimp
9 Count - 21 12 Count - 23
Local shrimp, lightly fried with french fries, coleslaw, shrimp sauce and a southern style hush puppy.

U GF Shrimp & Grits 25
Sautéed shrimp, smoked tasso ham, shallots, roasted corn, red peppers and scallions in a cajun cream sauce over cheddar cheese grits.

U Lobster Mac & Cheese 30
Sautéed cold water lobster in a cheddar and smoked gouda cheese sauce with shell macaroni, topped with panko.

GF Butter-Rum Scallops 29
Pan seared jumbo scallops with a puerto rican dark rum butter. Served with mashed potatoes and vegetable of the day.

Shrimp Anastasia 25
Sautéed local shrimp, mushrooms, tomatoes, prosciutto, white wine butter sauce and shaved parmesan cheese. Served over pasta.

Shrimp Tacos 25
Three flour tortillas with cabbage, corn salsa, and chipotle mayo. Served with black beans and coconut rice.

Side Items

Cheese Grits 2
Coleslaw 2
Hush Puppy 2
Black Beans 2
Coconut Rice 2
Vegetable of the Day 3.5
Mashed Potatoes 3.5
Sweet Potato Mash 3.5
French Fries 3.5
Fresh Fruit 3.5
Fried Plantains 3.5
Lobster Mac & Cheese 5

By The Sea

GF NY Strip Steak (12oz) MP
Fire grilled, aged NY strip steak with mashed potatoes and vegetable of the day.

U GF Jamaican Jerk Chicken 20
Bone-In baked jerked chicken topped with a jamaican gravy and fresh pineapple salsa, with coconut rice and plantains.

U St. Augustine Fried Datil Chicken 19
Southern fried buttermilk chicken breast topped with goat cheese and pineapple datil jelly. Sweet potato mash and vegetable of the day.



Ask your Server how to take home our Homemade Datil Pepper Sauce today!

Please allow one check for parties of 6 or more.
18% Gratuity may be added to parties of 6 or more.

*Consuming Raw or Undercooked Foods May Increase the Risk of Food Borne Illness