



SIGNATURE COCKTAIL LIST

FISHERIES GROWN-UP LEMONADES

All served with fresh mint and lemon

Strawberry Lemonade - 14

Fresh muddled strawberries, Ketel One Citroen Vodka, RIPE Lemon Sour & RIPE Bajan Punch

Ruby Lemonade - 14

Smirnoff Sourced Ruby Red Grapefruit, Smirnoff Vodka, RIPE Lemon Sour

Ginger-Berry Lemonade - 14

Grey Goose Vodka, Canton Ginger Liqueur, RIPE Lemon Sour, fresh blackberries

COCKTAILS

Fisheries Old Fashioned - 14

1792 Small Batch Bourbon, bitters, simple syrup, muddled oranges and cherries, finished with Funky Buddha's Floridian Hefeweizen

Loaded Peach Bellini - 12

Ketel One Botanical Peach Orange Blossom, Prosecco, simple syrup, finished with a peach puree

Agua Fresca - 14

Ketel One Vodka, St. Germain Liqueur, fresh cucumber, mint, a touch of jalapeño simple syrup and finished with soda water

Fisheries Mule - 14

Tito's Handmade American Vodka, fresh lime juice, ginger beer, and a splash of jalapeño simple syrup in a copper mug

Dutch Royal Mule - 14

Ketel One Oranje Vodka, fresh orange & lime topped with ginger beer, in a copper mug

Mexican Mule – 14

Cuervo Gold Tequila, with lime and ginger beer, served in a copper mug

15th Street Bloody Mary or Maria - 14

Mary is with Belevedere Vodka & Maria is with Creyente smoked Mezcal Tequila. Both are mixed with Zing Zang Bloody Mary mix, garnished with a jumbo shrimp, pepperoncini, lime wedge, celery stalk and finished with an Old Bay Seasoned rim

MARTINIS

Fisheries Unfiltered - 15

Belvedere Lake Bartezeck Single Estate Vodka, chilled and served with a spear of prosciutto/provolone stuffed pepper and Queen olives

Tarpontini – 15

Grey Goose Vodka, Peach Schnapps, Pineapple Juice, Cranberry Juice

Mocha Espresso - 15

Smirnoff Vanilla, Kahlua, Dark Crème de Cacao, espresso shot, a drizzle of chocolate syrup, and a few coffee beans

Godiva Caramel Apple - 14

Crown Royal Apple, Godiva White Chocolate, a splash of cream & drizzled with caramel

Key Lime - 14

Smirnoff Vanilla Vodka, Liqueur 43, lime flavors, a splash of cream and graham cracker rim

Bikini Martini - 14

Coconut Rum, Pineapple Rum, Ripe Lemon and Bajan Punch, Grenadine

Pama Martini - 14

Pama Pomegranate Liqueur, Grey Goose Vodka, Orange Liqueur



MARGARITAS

Your choice of Don Julio Blanco or Reposado, RIPE all natural fresh lime juice, agave and your choice of rim (salt, sugar or spicy)

or Pitcher



MOJITOS

Your choice of Captain Morgan Rum
Original spiced, White, Pineapple, Coconut or Grapefruit. Mixed with RIPE all natural lime juice, mint and cane syrup

Appetizers & Salads

Roasted Tomato Soup

Toasted Ciabatta Bread

8.

Bahamian Style Conch Chowder

Tomatoes, Potatoes, Bacon, Corn, in a blend of Island Spices

8.

New England Style Clam Chowder

Potatoes, Bacon, Celery, Traditional Seasonings and a Creamy Broth

8.

Jumbo Shrimp Cocktail

Cocktail Sauce

16.

Shrimp ‘n’ Grits

Local Wild Caught Shrimp, Anson Mills Grits, Smoked Bacon, Vermont Cheddar Cheese, Maple

16.

Crab Cake

Wild Blue Crab, Scallions, Cucumber & Red Onion Slaw, Sweet Aioli

16.

Salmon Poke Bowl

Scottish Salmon, Mango, Avocado, Wonton Strips, Cucumbers, Sweet Soy Sauce, Sushi Rice

16.

Grilled Tuna Tataki

Seaweed Salad, Wonton Chips

24.

Lobster Mac ‘n’ Cheese

Lobster Meat, Corkscrew Pasta, Cheddar Cheese Sauce, Bread Crumb Topping

23.

Pan Roasted PEI Mussels

Garlic and Butter Wine Sauce, Ciabatta bread

14.

Smoked Fish Dip

Sesame Seed Crackers, Vegetable Crudit 

14.

Fried Calamari Rings

Parmesan Cheese, Pomodoro Sauce

12.

Caesar Salad

Romaine Hearts, Sun Dried Tomatoes, House Croutons, Parmesan Cheese

10.

Fisheries Salad

Romaine Lettuce, Wild Florida Rock Shrimp, Applewood Smoked Bacon, Sliced Almonds, Fresh

Strawberries, Papaya Chutney Dressing

12.

Wedge Salad

Romaine Lettuce, Bacon, Blue Cheese, Charred Corn, Red Onion, Buttermilk Blue Cheese Dressing

12.

Heirloom Tomato & Burrata Insalata

Jubilee Heirloom Tomatoes, Burrata Cheese, Aged Balsamic Vinegar Reduction, Balsamic Caviar,
Fresh Basil, Garlic Infused Olive Oil,

10.

Entrees

Gluten Free* Vegetarian+ Nuts Allergy ~

Grilled Salmon * ~

Sweet Potato Bacon Hash, Guava Bar-B-Q Sauce
29.

Red Snapper *

Rock Shrimp Creole Rice, Roasted Red Pepper Sauce
32.

Pan Roasted Grouper

Red & Golden Quinoa, Wild Mushrooms, Baby Clam Meat, White Vermont Cheddar Cheese, Crispy
Fried Onions, Garlic Cream Sauce
39.

Shrimp Scampi

Fettuccine Pasta, Wild Shrimp, Scampi Sauce, Heirloom Tomatoes, Parsley
22.

Pan-Seared Cobia

Wild Rice & Potato Medley, Peaches and Cream Sauce
29.

Pomodoro Capellini +

Garlic Tomato Sauce, Angel Hair Pasta, Fresh Basil, Shaved Parmesan, Truffle Oil
19.

Miso Glazed Seabass *

Carrot Mash, Sauted Green Beans
41.

Grilled Swordfish

Crab Fried Rice, Spicy Aioli
29.

Grilled Filet Mignon

Tuscan Potatoes, Sautéed Asparagus, Espagnole Sauce
43.

King Crab Legs*

Drawn Butter, Garlic Mashed Potatoes
55.

Lobster Pasta

South African Lobster Tail, Angel Hair Pasta, Lobster Truffle Sauce, Sundried Tomatoes,
Spinach
41.

Maine Lobster – 2 Pounds *

Drawn Butter, Garlic Mashed Potatoes
45.

Spiced Sweet Potato Hash +*~

Sweet Potato, Brussel Sprouts, Corn, Roasted Red Onion, Spinach, Guava Bar-B-Q Sauce
17.

Roasted Chicken *

Rosemary Roasted Chicken, Tuscan Potatoes, Sautéed Broccoli Rabe with Roasted Heirloom
Tomatoes, Garlic Sauce
22.



Desserts

* Gluten free ♦ Nut content

15th Street Fried Cheesecake

Fried Cheesecake, Vanilla Ice Cream, Blueberry-Lemon Compote, Whipped Cream, and Fresh Berries
12

Ghirardelli Triple Chocolate Brownie ♦

Warm Chocolate Brownie, Chocolate & Caramel Sauce,
Peanut Brittle, with Vanilla Ice Cream
10

Key Lime Bar

Italian Meringue, Fresh Fruit Salad, with Raspberry Sorbet
10

Coconut Snowball *♦

Vanilla Ice Cream, Coconut Shavings, Peanut Brittle, with Chocolate Sauce
9

Tres Leches Bread Pudding

Baked Croissant Pudding with Guava Past and White Chocolate , Crème Anglaise, and Vanilla Ice Cream
12

Crème Brûlée Duo

Vanilla Bean & Dark Chocolate,
Fresh Berries
10

Homemade Ice Creams and Sorbets

Please ask your Server for tonight's flavors
3 Scoops – 9
2 Scoops – 6
1 Scoop – 3

Chef Beatriz's Sampler

Brownie, Key Lime Bar, Crème Brûlée, and Ice Cream
25





Dessert Martinis

Mocha Espresso

Chopin Dorda Double Chocolate Liqueur, Bailey's Espresso Crème, Patron XO, drizzle of chocolate syrup, and a few coffee beans

Godiva Caramel Apple

Crown Royal Apple, Lovoka Caramel Vodka, Godiva White Chocolate, splash of cream & drizzled with caramel

Chocolate Mint

Van Gogh Rich Dark Chocolate Vodka, Green Crème de Menthe drop of cream & served in a chocolate rimmed glass

Key Lime

Smirnoff Vanilla Vodka, Key Lime liqueur, lime juice, splash of cream and graham cracker rim

Coffee Drinks

Made with 100% Italian Espresso Coffee

Bailey's

Bailey's Irish Cream

Irish

Jameson's and Green Crème de Menthe

Jamaican

Myers Dark Rum and Kahlua

Keoke

Crema de Cacao, Brandy and Kahlua

Café Gates

Grand Marnier, Tia Maria and Crème de Cacao

Pecan Pie

William Wolf pecan bourbon and Licor 43

Spiced Apple Pie

Serpent's Bite apple cider whiskey and butterscotch liqueur

Ports/Dessert Wine

Ramos Pinto, Tawny, 10 Year

Ramos Pinto, Tawny, 20 Year

Auslese Cuvée, Kracher, Burgenland, Austria, 2012

Far Niente, Dolce, Napa Valley, 2009

