



APPETIZERS

COLD-WATER CALAMARI

Flash fried calamari garnished with green onion with a side of housemade fra diavolo sauce 16.45

CRAB STUFFED MUSHROOMS ★

Mushrooms stuffed with blue crab and creamy herbed Boursin cheese, finished with a beurre blanc drizzle 16.45

SEARED SCALLOPS *new*

Perfectly seared sea scallops topped with a silky honey avocado and Dijon mustard mousse 16.95

MUSSELS FRA DIAVOLO *new*

Steamed mussels tossed in a zesty, spicy tomato garlic sauce with white wine and fresh basil. Garnished with diced tomatoes and served with grilled bread for dipping 16.95

GROUPEL NUGGETS

Lightly fried grouper served with dill tartar sauce 16.45

OYSTER ON THE HALF SHELL * *new*

Freshly shucked, served on crushed ice with classic horseradish, cocktail sauce, and lemon / dozen 17.95 | dozen 32.95

TUNA POKE STACK * *new*

A vibrant stack of ahi tuna, fluffy rice, avocado, & seaweed salad, topped with soy pearls and paired with golden fried wontons for the perfect bite 18.95

SEAFOOD SAMPLER ★

A trio of coastal favorites: house-made smoked salmon spread, crispy golden calamari, and coconut-crusted shrimp served with orange marmalade and fra diavolo sauces 29.95

COCONUT SHRIMP

Crispy, golden shrimp coated in a sweet coconut crust and lightly fried. Served with a side of orange marmalade 16.95

BONELESS WINGS

BBQ • Buffalo • Thai Chili • Teriyaki • Garlic Parmesan Chicken bites, hand-breaded and fried to golden perfection, tossed in your rub of choice served with celery and a choice of ranch or blue cheese 15.45

BAVARIAN PRETZEL

A soft salted pretzel, served with a side of beer queso 15.45

FRENCH FRY FLIGHT ★

Truffle fries with shallot aioli, garlic parmesan fries with garlic aioli, and sweet potato fries with a marshmallow fluff dip 16.95

SMOKED FISH SPREAD

Delicately whipped in-house fish spread, on top of savory spinach crust and topped with candied salmon. Served with tomatoes, jalapeños, and artisan crackers 16.45



SCULLEY'S BOIL

CHOOSE TWO OR MORE PROTEIN OPTIONS
EVERY ORDER COMES WITH CORN, POTATOES, AND HARD BOILED EGGS

CHOOSE YOUR PROTEIN [2 OR MORE]	SHRIMP (HEAD OFF) 1/4 LB 13.95 SCALLOPS 1/4 LB 25.95 PRAWNS 1/4 LB 26.95 ANDOUILLE SAUSAGE 1/4 LB 10.45 TWIN LOBSTER TAILS 1/4 LB 40.45 MUSSELS 1/4 LB 13.95 SNOW CRAB LEGS 1 LB 34.95
CHOOSE YOUR SAUCE	BLACKED CAJUN GARLIC PARMESAN LEMON PEPPER SCULLEY'S SPECIAL [ALL OF THE ABOVE]
•CHOOSE YOUR SPICE•	
MILD	MEEDIUM HOT EXTRA HOT
ADD YOUR EXTRAS	BOILED EGG 1.50 EXTRA CORN (QTY 1) 1.95 EXTRA POTATO (QTY 1) 1.95 EXTRA CORN (QTY 3) 3.95 EXTRA POTATOES (QTY 3) 3.95

DAILY LAND & SEA FEATURES

DAILY LAND FEATURE

Our daily land feature. Served with asparagus and garlic mash MKT

MAKE IT SURF & TURF!

Add on your choice of seafood below to your daily land feature:

Shrimp	10.99
Snow Crab	34.95
Crab Cake	22.95
Grouper	MKT
Fresh Catch of the Day	MKT
Twin Lobster	40.45

FRESH CATCH SANDWICH

Grilled, blackened, or fried. Served with lettuce, tomato, onion and a side of tartar sauce. Served with kettle chips 29.95

FRESH CATCH TACOS

Grilled, blackened, or fried. Served in warm authentic mexican blue corn tortillas, on top of lettuce, pico and queso fresco, drizzled with our housemade chipotle sauce. Served with kettle chips 19.95

FRESH CATCH ENTREE

Grilled, blackened, or fried. Served with rice and seasonal vegetables MKT

★ SCULLEY'S FAVORITE *new* NEW MENU ITEM *Veg* VEGETARIAN OPTION

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HANDHELDS

Served with housemade kettle chips

SCULLEY'S BURGER *

Burger with cheese and applewood smoked bacon on top of lettuce, tomato, and onion, on a brioche bun 16.99

SHRIMP PO' BOY

Golden fried shrimp tossed in cajun remoulade, on a bed of fresh shredded lettuce and ripe tomatoes on a toasted amarosa roll 18.45

MUSHROOM PO' BOY *new Veg*

Fried mushrooms served on a toasted amarosa roll with shredded lettuce, tomato, and cajun remoulade 15.95

CHICKEN QUESADILLA

Pressed flour tortilla filled with grilled chicken, melted mexican cheese, grilled peppers and onions. Served with fresh pico de gallo and lime crema 15.95

SHRIMP QUESADILLA *new*

Juicy shrimp, melted mexican blend cheese, and grilled peppers and onions folded into a golden tortilla. Served with fresh pico de gallo and lime crema 17.95

COWBOY BURGER ★ *

Burger infused with crispy bacon and fiery jalapeños, topped with melted provolone cheese, crispy fried jalapeños, and golden onion straws. Finished with tangy BBQ sauce, fresh lettuce, and ripe tomato on a toasted bun 18.95

LOBSTER ROLL *new*

Sweet, tender lobster meat tossed in warm butter and piled high on a toasted, buttered split-top roll 37.95

FRESH GROUPEL SANDWICH

GRILLED • BLACKENED • OR FRIED
Topped with lettuce, tomato, and onion topped with dill tartar sauce, on a brioche bun MKT

CHICKEN SANDWICH

GRILLED • BLACKENED • OR FRIED
Topped with provolone cheese and applewood smoked bacon, on top of lettuce, tomato and onion, on a brioche bun 16.95

MAHI MAHI TACOS ★

3 lightly blackened mahi mahi served in warm flour tortillas, on top of lettuce, pico and queso fresco, drizzled with our housemade chipotle aoli 22.45

To help cover rising costs, we've added a 3% surcharge to all bills. We appreciate your understanding and support in keeping our doors open and our team thriving

SIDES

FRENCH FRIES	4.95
TRUFFLE FRIES	7.25
GARLIC PARMESAN FRIES	7.25
SWEET POTATO FRIES	6.25
BABY POTATOES	5.25
GARLIC MASH	4.95
KETTLE CHIPS	4.45
RICE	3.95
SEASONAL VEGETABLES	6.25
COLESLAW	4.25
CORN	3.95
ASPARAGUS	7.50

SCULLEY'S SEAFOOD TOWER*

STANDARD TOWER *new*

Snow crab, oysters, housemade fish spread, ahi tuna and EZ peel shrimp 59.95

GRAND TOWER *new*

Standard tower with added African prawns, caviar and house-made chilled maine lobster salad 95.45

SALADS & SOUPS

SUNSHINE SALAD SM 8.95 | LG 12.95

Fresh greens, mandarin oranges, cucumbers, heirloom tomatoes, almonds, queso fresco, & raspberry vinaigrette

ICEBERG WEDGE SALAD *new*

A refreshing wedge of baby iceberg lettuce with blue cheese crumbles, bacon, heirloom tomatoes, & fried onion served with bleu cheese dressing 13.95

CLAM CHOWDER

Cup 7.25 | Bowl 9.99

CAESAR SALAD SM 8.95 | LG 12.95

Freshly shaved parmesan cheese, chopped romaine, caesar dressing, and parmesan crusted crostini

GARDEN SALAD SM 7.95 | LG 11.95

Fresh greens, tomatoes, cucumbers, red onion and crostini, served with choice of dressing

ADD PROTEIN TO ANY SALAD

Add Steak *	14.00
Add Shrimp	8.95
Add Chicken	6.95
Add Salmon	12.95

ENTREES

KRAKEN DIAVOLO ★

Black squid ink noodles tossed in a spicy fra diavolo sauce with tender shrimp, seared scallops, and roasted heirloom tomatoes 35.95

COASTAL VEGGIE FRA DIAVOLO *new Veg*

Fresh broccoli, sauteed mushrooms, and heirloom tomatoes tossed in a zesty, spicy tomato-garlic sauce over tender pasta 17.95

CHICKEN FETTUCCINE ALFREDO *new*

Blackened chicken in a rich, creamy Alfredo sauce with tender broccoli florets and sauteed mushrooms garnished with heirloom tomatoes 19.95

CHICKEN TENDER BASKET

Served with french and coleslaw 16.45

SHRIMP BASKET

Grilled, blackened or fried, served with french fries, coleslaw and a side of cocktail sauce 19.99

FISH AND CHIPS

Golden, beer battered haddock fried to crispy perfection. Served with french fries, coleslaw and a side of dill tartar sauce 21.95

SEAFOOD MAC AND CHEESE ★

Gulfshrimp with bay scallops, alfredo, and parmesan 24.95

COCONUT SHRIMP DINNER

Crispy, golden shrimp coated in a sweet coconut crust and lightly fried. Served with french fries, coleslaw and orange marmalade sauce 22.50

HOUSEMADE CRAB CAKE DINNER *new*

Housemade crab cake, lightly seasoned, and pan-seared to a golden crust. Topped with chipotle aioli and served with asparagus and rice 33.95

LOBSTER TAIL DINNER *new*

Three tender lobster tails, lightly seasoned and oven-broiled, accompanied by drawn butter, and fresh lemon. Served with asparagus, and roasted baby potatoes 75.95

SCULLEY'S SEASONAL CHICKEN DINNER *new*

Our chicken entrée changes with the season, highlighting fresh ingredients and flavors. Ask your server for the most recent creation 19.95

FRESH GROUPEL DINNER

GRILLED • BLACKENED • OR FRIED
Served with rice and seasonal vegetables MKT

DESSERT

FLORIDA KEY LIME PIE

Locally sourced Key Lime Pie served with whipped cream 11.95

5 LAYER CHOCOLATE CAKE

Chocolate cake stacked in five decadent layers, drizzled with rich dark chocolate ganache and layered with fresh whipped cream. Finished with a medley of fresh seasonal berries and a touch of cinnamon 14.45

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WINE

HOUSE WINE	7.25
Chardonnay, Pinot Grigio, Cabernet	
JOSH CELLARS	8.75
Chardonnay	
ECCO DOMANI	10
Pinot Grigio	
JOSH CELLARS	8.75
Cabernet	
SONOMA CUTRER	11
Chardonnay	
HESS	10
Sauvignon Blanc	
MEZZACORONA	8.75
Pinot Grigio	
14 HANDS	8.75
Merlot	
CHATEAU ST. MICHELLE	8.75
Riesling	
OYSTER BAY	8.75
Sauvignon Blanc	

BEER

MILLER LITE	HEINEKEN 0.0
N/A	
COORS LITE	ATHLETIC FREE WAVE
N/A HAZY IPA	
YUENGLING	HIGH NOON
BLUE MOON	NÜTRL
MANGO CART	WHITE CLAW
JAI ALAI	SUN CRUISER
SAM SEASONAL	SURFSIDE
3 DAUGHTER	
BEACH BLONDE	

NON-ALCOHOLIC

ICED TEA	
Unsweetened or sweet	
FLAVORED ICED TEA	
Mango, blackberry	
FLAVORED LEMONADE	
Rotating flavors	
HOT COFFEE	
PEPSI PRODUCTS	
REDBULL	
Regular, sugar free, rotating flavors	

SCULLEY'S FAMOUS BLOODY MARYS

MADE FRESH WITH OUR HOUSE MIX

SCULLEY'S CLASSIC BLOODY MARY
Simple, yet classic. Garnished with celery, olives, lemon, & lime 8

SHIPWRECK
22oz of our legendary Bloody Mary gets the full VIP treatment — garnished with a sizzling grilled cheese sandwich, crispy bacon, chilled jumbo shrimp, and a hearty lb of snow crab 40

SCULLEY'S LOADED BLOODY MARY
Garnished with crisp bacon, jumbo shrimp, and all the traditional fixings, this cocktail brings the perfect balance of flavor, heat, and indulgence 15

PIER PRESSURE | SERVES 2
A jaw-dropping 32oz Bloody Mary built to share (if you dare). This colossal cocktail comes crowned with a melty grilled cheese, crispy bacon, 1 lb of jumbo shrimp, 1 lb of snow crab, and a lobster tail 100

The CATEGORY 5

SERVES 4

This colossal 64oz Bloody Mary is built to impress and made to share, loaded with 2 grilled cheese sandwiches, crispy bacon, 1 lb of jumbo shrimp, 2 lobster tails, and a massive 2 lbs of snow crab, this isn't just a cocktail it's a full-on seafood adventure in a glass 175

COCKTAILS

ESPRESSO MARTINI
Vodka, rich espresso, coffee liqueur, and a touch of simple syrup shaken smooth for a bold, velvety finish 14
ADD IRISH CREAM LIQUEUR \$2

ISLAND STORM
A vibrant blend of dark rum, pineapple juice, passion fruit purée, and fresh lime, topped with crisp ginger beer and a dash of bitters. Bright, spicy, and irresistibly tropical 13
UPGRADE TO BACARDI BLACK \$2

SEASONAL SMOKED OLD FASHIONED
Old Forester, simple syrup, and bitters. Finished with a seasonal smoke that adds warm, aromatic depth 17
UPGRADE TO WOODFORD \$2

PINEAPPLE MOJITO
Bacardi pineapple rum mixed with fresh mint and lime juice for a bright, refreshing twist on the classic 14

SPICY SKINNY MARGARITA
Tequila, fresh lime juice, and spicy agave, served over ice with a tajin rim for a light yet fiery finish 13
UPGRADE TO PATRON \$2

MAI TAI
A blend of light and dark rum, triple sec, amaretto, and tropical juices for a smooth, island-style classic 13
UPGRADE TO BACARDI \$2

MOSCOW MULE
Vodka and fresh lime juice topped with crisp ginger beer for a cool, refreshing classic 13
UPGRADE TO GREY GOOSE \$2

FROZEN COCKTAILS

STRAWBERRY DAIQUIRI
Silver rum blended with sweet strawberry mix for a refreshing, fruity classic 12

PINA COLADA
Parrot Bay coconut rum blended with pineapple juice and creamy pina colada mix for a classic tropical favorite 12

SLUSHY MARGARITA
Silver tequila, triple sec, and sour mix blended ice-cold for a smooth, refreshing frozen margarita 12
ADD A FLAVOR \$2

MIAMI VICE
A frozen blend of pina colada and strawberry daiquiri for a fun, tropical layered cocktail 12

CRAFT MOCKTAILS

LAVENDER BREEZE
A delicate mix of lavender and citrus, topped with sparkling water and a hint of vanilla light, floral, and effortlessly refreshing 9.50

ISLAND ELIXIR
Tropical pineapple and hydrating coconut water meet zesty lime and warming ginger syrup, topped with sparkling soda for a crisp, revitalizing mocktail 9.50

MIDNIGHT CITRUS FIZZ
Fresh-muddled blackberries shaken with simple syrup, real blackberry purée, and zesty lime juice, finished with Sparkling grapefruit soda. Vibrant, juicy, and perfectly refreshing 10.50

