

Happy Thanksgiving

11AM-7PM 2022



Seafood • Ribs • Oysters

THANKSGIVING PLATE

ADULTS 38.99 / CHILDREN 16.99

Slow-Roasted Turkey with Pan Gravy, Southern Corn Bread Dressing, Red Garlic Mashed Potatoes, Candied Homemade Sweet Potatoes & Cinnamon, Fresh Garden Vegetables, Classic Cranberry Sauce, Slice of Pecan -or- Pumpkin Pie

SURF'S UP

Oysters on the Half Shell

One dozen / 23.99

Sweet & Spicy Pickle Chips

Fried sweet pickles with chipotle ranch. / 9.99

Fried Mozzarella with marinara. / 11.99

Fried Calamari

Tossed with parmesan cheese & banana peppers. / 14.99

Shrimp & Crab Dip / 15.99

Peel & Eat Shrimp / 15.99

Smoked Tuna Boats

Fresh tuna smoked in-house on hickory wood with our very own Big Green Egg®! Stuffed in mini sweet peppers & served with fresh cucumber slices. / 14.99

Fried Crab Claws

1/3 lb of jumbo Gulf Coast blue crab claws, hand-breaded and lightly fried. / MKT

SOUP & SALAD

Chefs Select Gumbo

Cup 7.99 Bowl 10.99

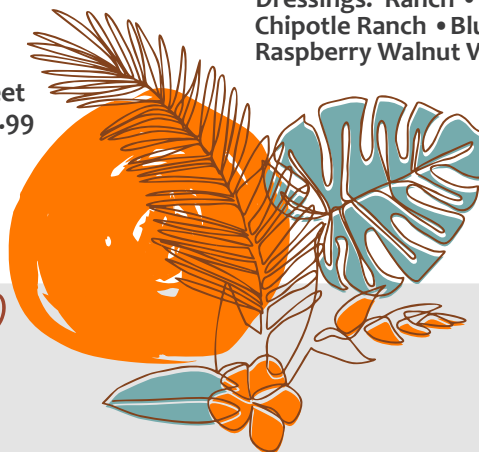
Sunset Chicken Salad

Grilled & chilled chicken, mixed greens, corn & black bean salsa, tortilla strips, shredded cheese, grape tomatoes, and creamy avocado ranch. / 18.99

Endless Summer Seafood Salad

Chilled Gulf shrimp, lump crab meat, domestic sea scallops, mixed greens, mandarin oranges, honey-roasted pecans, marinated red onion, grape tomatoes, and raspberry walnut vinaigrette. / 21.99

Dressings: Ranch • Avocado Ranch
Chipotle Ranch • Blue Cheese • Honey Mustard
Raspberry Walnut Vinaigrette



Surf Hut

Grateful for the Beach

FRIED GULF SEAFOOD

Served with fries and choice of slaw or cucumber & red onion salad.

Fried Gulf Shrimp Platter / 28.99

Fried Mahi Mahi / 29.99

Fried Grouper / 38.99

Fried Domestic Sea Scallops / 32.99

Fried Oysters / 31.99

Captain's Platter / 35.99

Fried local fish, Gulf shrimp, oysters, scallops, and our chef's select gumbo.

SHISH KABOBS

Served with cilantro-lime jasmine rice, topped with black bean salsa.

Chicken

With fresh pineapple and a teriyaki glaze. / 26.99

Shrimp

With a Polynesian chili sauce & mango salsa or a citrus beurre blanc. / 29.99

Beef Tenderloin

With our fresh parsley & garlic chimichurri sauce. / 32.99

Big Kahuna Enjoy all three skewers! / 36.99

HOUSE SPECIALTIES

Create Your Own Catch

Grilled or blackened fresh Gulf Grouper topped with your choice of citrus beurre blanc, mango salsa, Polynesian chili, or fresh parsley & garlic chimichurri. Served with mashed potatoes and vegetables. / 38.99

Shrimp & Grits

Blackened Gulf shrimp with Cajun andouille cream sauce over parmesan cheese grits. / 32.99

Seared Gulf Grouper

Topped with lightly blackened bay shrimp and citrus beurre blanc, served with mashed potatoes and roasted corn medley. / 39.99

Alaska Snow Crab Legs (1 1/2 lbs)

Wild Alaska snow crab boiled in our own crab boil and served with mashed potatoes, vegetables, and drawn butter. / 64.99

St. Louis Style BBQ Ribs

Served with fries and choice of slaw or cucumber & red onion salad. / 26.99

Chargrilled Ribeye

16oz. bone-in ribeye cooked to order with our chimichurri sauce, mashed potatoes, and roasted corn medley. / 43.99

Gulf Grouper Sandwich

Grilled or fried Gulf grouper sandwich served with fries and your choice of slaw or cucumber & red onion salad. / 26.99

Adult Beverages

FROZEN LIBATIONS

Mango Crush Colada*

A twist on an old favorite with Bacardi Mango Rum! / 15.99

Luau Frozen Lemonade*

Available with Mango or Wild Strawberry Vodka, or Bacardi Rum: Mango, Pineapple, or Strawberry. / 15.99

Bushwacker*

A local favorite that tastes like a chocolate frosty with an EXTRA KICK! / 15.99

Frozen Daiquiris & Margaritas

Strawberry, Piña Colada, Mango or Banana / 13.99

*Served in a Souvenir Surf Hut Hurricane Glass

HOUSEMADE SANGRIAS / 11.99

Passion Fruit Paradise

Mixed with pinot grigio, citrus juice, and fresh passion fruit puree

Barrier Reef Red

A blend of merlot, fresh fruit juices, and sliced green apples

SPECIALTY DRINKS

The Blonde Bombshell

Wild Strawberry Vodka, lemonade, and fresh strawberries / 12.99

The Floridian

Tropical Mango Vodka, triple sec, and cranberry / 12.99

Hang Ten Tea*

Surf Hut Long Island Tea made with top shelf liquors / 15.99

Tropical Margarita*

Patron Silver margarita with pineapple juice / 15.99

Maverick Mojitos

Classic, Strawberry, Pineapple, Coconut, or Mango. Exploding with flavor & dangerously good! / 12.99

BEACH BUCKETS

Served in totally awesome 32oz. souvenirs! Make it an ULTIMATE BUCKET with a Bacardi Select Dark Rum Floater for just 2.99!

The Wave Maker

Tastes of Bacardi Coconut & Pineapple, Blue Curacao, and sweet & sour / 17.99

Boogie Board

Hang loose with Bacardi Pineapple mixed with tastes of Razzmatazz, sweet & sour, and cranberry / 17.99



The Surf Hut



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11.2022