

GIUSEPPI'S DINNER MENU

SERVED FROM 4 PM UNTIL 10 PM

Appetizers

Bayou Blue Crab Claws \$8.50

Crispy Fried Blue Crab Claws in all their glory, served around a bed of greens with a spicy horseradish cocktail sauce

Giuseppe's "Fire Island" Shrimp \$7.50

Wild Gulf Shrimp, crispy fried & tossed in our creamy spicy "Fire Island" sauce

Giuseppe's "Fire Island" Oysters \$7.50

Select Apalachicola Oysters, crispy fried & tossed in our creamy spicy "Fire Island" sauce

Crab Stuffed Portobello Mushroom \$8.50

Quincy Farms Portobello Mushroom stuffed with a lump crab dressing & flame broiled, then served on a bed of greens with a white wine Parmesan cream

Hot Crab Dip \$8.90

Blue Crab claw meat, Philadelphia cream cheese & Pecorino Romano blended perfectly with our secret herbs & spices, baked to order and served with grilled pita bread

Smoked Tuna Dip \$7.50

Hickory smoked Yellowfin Tuna blended with vegetables, herbs, mayonnaise & special seasonings, served with crispy flatbread

Key West Calamari \$7.90

Tender Calamari, deep fried crispy, & tossed with banana peppers & a cilantro lime habanero flavored olive oil

Jumbo Shrimp Cocktail \$7.50

Old Bay Spice boiled Jumbo Shrimp served with a spicy horseradish cocktail sauce

Yellowfin Tuna Sashimi \$8.90

Black and White Sesame Seed crusted Yellowfin Tuna, seared rare, served thin sliced over a bed of shredded cabbage, tossed with a spicy peanut dressing

Spinach & Artichoke Cream Cheese Au Gratin \$7.90

Artichoke hearts, fresh spinach & garlic in a Parmesan & Philadelphia Cream Cheese sauce, baked to order & served with crisp tortillas

Soups

Dock of the Bay Seafood Gumbo Cup \$4.20 Bowl \$5.30

A hearty blend of Shrimp, Fish, Apalachicola Oysters & Andouille Sausage, seasoned with celery, onions, peppers, okra & Cajun seasonings

Gulf Shrimp Bisque Cup \$4.20 Bowl \$5.30

Baby Gulf Shrimp in a thick, rich, creamy "made from scratch" bisque finished with a sherried chantilly cream

Salads

Giuseppe's House Mediterranean Salad \$4.20

Romaine lettuce and spring greens with garlic croutons, vine ripe tomatoes, Kalamata olives, cucumbers & feta cheese, all served with your choice of dressing

Giuseppe's Caesar Salad \$4.20

Hearts of Romaine tossed with Parmesan cheese & our House-made Caesar dressing & then topped with garlic croutons

**Add Grilled Chicken Breast: \$4.50

** Add Grilled Gulf Shrimp: \$5.50

Tomato Mozzarella Salad \$6.50

Thick sliced Beefsteak tomatoes, fresh mozzarella, hydroponic basil & sliced red onion, drizzled with balsamic syrup, basil infused olive oil & cracked black pepper

Pastas

Blackened Chicken Bow Tie \$12.60

Bow Tie Pasta tossed with Blackened Chicken, roasted peppers & broccoli in a creamy Parmesan cheese sauce

Shrimp Fettuccine Alfredo \$12.60

Wild caught Gulf Shrimp in a Creamy Alfredo sauce topped with Parmesan cheese & Italian parsley

Three Cheese Lasagna \$11.50

Lasagna filled with Ricotta, Mozzarella, Parmesan & beef served with our house marinara sauce

Shrimp Penne Classico \$12.60

Penne Pasta tossed with sauteed Bay Shrimp, olive oil & garlic in marinara sauce topped with Feta cheese

Shrimp Scampi \$12.60

Wild caught Gulf Shrimp sauteed in garlic, white wine, lemon, butter and Italian parsley

Chicken Parmesan \$12.60

Tender Boneless breaded & sauteed Chicken Breast topped with house marinara & Mozzarella

Add a Giuseppe's House or Caesar Salad to any Entree \$2.50

U.S.D.A. Certified Angus Beef

6 oz. Filet Mignon \$15.95

Aged Center Cut Beef Tenderloin

12 oz. Ribeye Steak \$15.95

Aged & Hand Cut Flavorful Steak

12 oz. New York Strip Steak \$15.95

Aged & Hand Cut Flavorful Steak

All Certified Angus Beef Steaks are seasoned, char-grilled, & served with a

sauteed Vegetable Medley & a choice from the Side Selection above

*Rare-Red Cool Center *Med Rare-Red Warm Center *Medium-Pink Center

*Medium Well-Cooked Thru *Well Done-Not responsible

Selections To Compliment Your Steak

Gulf Shrimp Scampi \$4.00

Lump Crab & Hollandaise Sauce \$4.00

Broiled Sea Scallops \$4.00

Fried Crab Cake \$4.00

Gorgonzola Bleu Cheese \$2.00

Combo Platters

Broiled Seafood Platter \$15.80

Wild Caught Gulf Shrimp, Sea Scallops & the Chefs Fresh Catch

Forest Gump Platter \$16.80

Fried Shrimp, Stuffed Shrimp, Grilled Shrimp, Broiled Shrimp & Shrimp Cocktail

First Mate Platter \$14.70

Fried Shrimp, Fried Fish & Fried Crab Cake

Fried Jumbo Platter \$16.80

Gulf Shrimp, Apalachicola Oysters, Crab Cake, Stuffed Shrimp & Fish

All Combo Platters are served with a Sauteed Vegetable Medley and a choice from our Side Selection

GIUSEPPI'S DINNER MENU

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Ocean Fresh Favorites

Baked Grouper Parmesan \$15.80

Gulf Grouper topped with bread crumbs & Parmesan cheese

Broiled Sea Scallops \$15.80

Atlantic Sea Scallops, seasoned & broiled in white wine and butter

Broiled or Fried Shrimp \$14.70

Wild caught Gulf Shrimp, cooked to your liking

Stuffed Shrimp \$15.80

Crab stuffed, Smoked Bacon wrapped & deep fried wild caught Gulf Shrimp

Fried Oysters \$14.70

Select Apalachicola Oysters lightly breaded & deep fried to perfection

Louisiana Style Crab Cakes \$15.80

Crabmeat blended with The Holy Trinity & Cajun seasonings

Half-N-Half \$16.80

Choose any Two from above & Create Your Own Platter

Steamed Snow Crab \$16.80

One & a half pounds of Alaskan Snow Crab served with drawn butter

All Ocean Fresh Favorites are served with a Sautéed Vegetable Medley and a choice from our Side Selection

Add a Giuseppe's House or Caesar Salad to any Entree \$2.50

Giuseppe's Fish Selection

All fish served grilled, blackened or broiled and comes with a Sautéed Vegetable Medley & your choice of Side and Sauce

Mahi Mahi \$14.70

Flounder \$14.70

Gulf Grouper \$16.80

Yellowfin Tuna \$16.80

Tilapia \$13.70

Chilean Salmon \$15.80

Side Selection

French Fries

Cajun Fries

Baked Idaho Potato

Parmesan Potato Au Gratin

Roasted Garlic Mashed Potatoes

Vanilla Bean Sweet Potato Mash

Sauce Selection

Florida Citrus Butter Sauce

Hollandaise Sauce

Habaneras Infused Olive Oil

Chardonnay Lemon Capers Sauce

Tabasco Butter

Creamy Creole Meuniere

Desserts

Giuseppe's Banana Split \$4.90

Breyer's Vanilla Bean Ice Cream, seasonal berries, ripe banana, Hershey's chocolate sauce, whipped cream & nuts

Mile High Key Lime Pie \$4.90

An old Florida favorite, original recipe

The Wharf Ice Cream Sandwich \$5.50

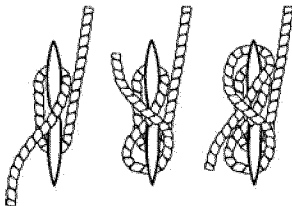
White chocolate macadamia nut cookies, Breyer's Vanilla Bean Ice Cream, chocolate & raspberry sauces

Vanilla Bean Creme Brulee \$5.90

A creamy custard with a caramelized sugar crust served with seasonal berries & whipped cream

Death by Chocolate \$5.90

Warm dark chocolate brownie, Breyer's chocolate ice cream, House-made white & dark chocolate sauces & whipped cream



Beverages

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Ginger Ale, Iced Tea, Pink Lemonade, Coffee, Hot Tea, Milk, Fruit Juices, Perrier Sparkling Water and Evian Bottled Water

Bottled Beer

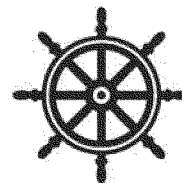
Amstel Light Bass Ale Bud Light Budweiser Coors Light
Corona Corona Light Guinness Fosters Heineken
Heineken Light Icehouse Killians Red Michelob Light
Michelob Ultra Miller Light O'Douls Red Stripe
Sam Adams Sharps Stella Artois Yuengling

Draft Beer

By the Frosty Mug or Pitcher

Michelob Ultra Bud Light Amberbock Bass Ale
Stella Artois Bare Knuckle Dark

Martinis, Frozen Drinks and a variety of
Cocktails also available



Take Out Orders and Gift Certificates Available