

GIUSEPPI'S LUNCH MENU

SERVED FROM 11 AM UNTIL 4 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

Giuseppi's "Fire Island" Shrimp \$6.50

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

Giuseppi's "Fire Island" Oysters \$6.50

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 \$7.90

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 \$6.50

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

Key West Calamari \$6.90

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

Jumbo Shrimp Cocktail \$6.50

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 \$6.90

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

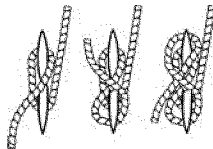
Pastas

Blackened Chicken Bow Tie \$8.90

Bow Tie Pasta tossed with Blackened Chicken, Roasted Peppers & Broccoli in a Creamy Parmesan Cheese sauce

Shrimp Penne Pasta Classico \$8.90

Penne Pasta tossed with Sauteed Gulf Shrimp, Olive Oil & Garlic in Marinara Sauce topped with Feta



Soup and Salads

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

Giuseppi'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

Giuseppi'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

Iceberg Wedge Salad \$6.50

Cool, crisp wedge of Iceberg lettuce topped with Bleu Cheese dressing & crumbled Bleu Cheese served with ripe Roma tomatoes & a balsamic syrup drizzle

Hot Crawfish Salad \$9.50

Romaine lettuce & spring greens served with a Creole mustard dressing, garlic croutons & Roma tomatoes mounded with crispy fried Louisiana Crawfish tails

Steak Salad "Black & Bleu" \$8.90

Romaine lettuce & spring greens topped with lightly blackened strips of Certified Angus Beef, crumbled Bleu Cheese & crispy fried Portobello mushroom fritters. Served with Roma tomatoes & your choice of dressing.

"Fire Island" Shrimp Salad \$8.90

Romaine lettuce & spring greens served with ranch dressing, garlic croutons & Roma tomatoes mounded high with our creamy & spicy "Fire Island" Baby Gulf Shrimp

"Fire Island" Oyster Salad \$8.90

Romaine lettuce & spring greens served with ranch dressing, garlic croutons, & Roma tomatoes mounded high with our creamy & spicy "Fire Island" Apalachicola Oysters

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Wharf Plates

Chefs Fresh Catch \$8.50
Grilled, Blackened or Broiled

Broiled or Fried Shrimp \$8.50

Wild Caught Gulf Shrimp

Fried Oysters \$8.50

Select Apalachicola Oysters

Baked Grouper Parmesan \$9.50

Parmesan & Bread Crumb Crusted

Grilled Gulf Shrimp \$8.50

Wild Caught Gulf Shrimp

Broiled Sea Scallops \$9.50

Fresh Atlantic Scallops

Mahi Mahi \$8.50

Grilled, Blackened or Broiled

Stuffed Shrimp \$8.50

Crab Stuffed & Bacon Wrapped

Half 'N' Half \$9.50

Choose 2 & Create Your Own Plate

Combo Platters

Broiled Seafood Platter \$11.90

Wild Caught Gulf Shrimp, Sea Scallops
& Chefs Fresh Catch

Forest Gump Platter \$12.90

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

First Mate Platter \$11.90

Fried Shrimp, Fried Fish &
Fried Crab Cake

Fried Jumbo Platter \$12.90

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

All entrees are served with Hushpuppies & your choice of Sautéed Vegetable
Medley, French Fries, Idaho Baked Potato or Cajun Fries

Sandwiches

Grilled Mahi Mahi \$7.50

Fried Grouper \$7.90

Fried Baby Gulf Shrimp \$7.90

Fried Apalachicola Oysters \$7.50

Smoked Tuna Salad \$6.90

Fried Crab Cake \$7.50

Grilled Chicken \$6.90

Wharf Burger \$6.90

All sandwiches are served with your choice of Sautéed Vegetable Medley,
French Fries, Idaho Baked Potato or Cajun Fries

Sandwich Add-ons

Smoked Bacon \$1

Tillamook Cheddar Cheese .50¢

Portobello Mushroom Fritters .50¢

Swiss Cheese .50¢

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

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

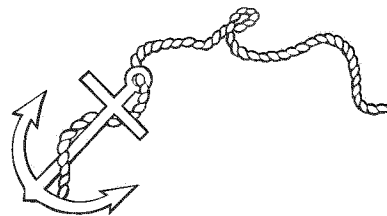
Bottled Beer

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