

SMALL PLATES

- Crab Rangoon | \$15
Jumbo Lump Crab, Herbed Cream Cheese, Sweet Chili Sauce
- Bahamian Conch Fritters | \$16
Annie Ann's Zesty Batter, Island Sauce
- Stuffed Portobella Mushroom (GF) | \$18
Baby Spinach, Roasted Peppers, Mozzarella Cheese, Balsamic Glaze
Add Crab | \$7
- Bacon-Wrapped Stuffed Shrimp (GF) | \$17
Herbed Cream Cheese, Sriracha Marmalade
- Honey Mango BBQ Pork Sliders | \$16
Slow Roasted Pork, Slaw, Horseradish Pickles,
Honey Mango BBQ Sauce, Brioche Rolls
- Chicken Wings Or Tenders | \$17
- Hull Buffalo w/ Blue Cheese
 - Honey Mango BBQ w/ Ranch
 - Jerk Spiced w/ Mango Aioli
- Tuna Nachos | \$27
Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons,
Avocado, English Cucumbers, Spicy Aioli, Umami Toppers
- Lollipop Pork Shanks | \$16
Tobacco Onions, Pickled Vegetables, Orange Ginger Glaze
- Hummus Plate (V) | \$20
English Cucumbers, Heirloom Carrots, Julienne Peppers,
Mediterranean Olives, Grilled Pita, Flatbread Crackers,
Served w/ House Made Hummus

CHILLED SEAFOOD

- (5) Jumbo Shrimp Cocktail (GF) | \$17
Cocktail Sauce, Lemon
- Local Oysters** (GF) 1/2 doz. \$17 | doz. \$31
Cucumber Mignonette, Lemon

POKE

**Hawaiian Dish
Traditionally Served
with Raw Seafood

Topped with Red Onions, Edamame, Cucumber, and Wasabi Peas
Gluten-Free Options Available

STEP ONE BASE	STEP TWO PROTEIN	STEP THREE SAUCE
White Rice	Raw Tuna** \$23	Citrus Ponzu (V)
Coconut Quinoa	Raw Salmon** \$21	Spicy Aioli (GF)
Mixed Greens	Tofu \$17	Ginger Teriyaki (V)
	Chicken \$17	

Add Avocado | \$4

Add Side Seaweed Salad | \$5

CRISP SALADS

- Garden Salad (GF) (V) | \$16
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots,
Alfalfa Sprouts, Balsamic Vinaigrette
- Classic Caesar | \$17
Garlic Croutons, Parmesan, Creamy Caesar Dressing
- Crab & Tomato Stack (GF) | \$26
Jumbo Lump Crab, Heirloom Tomato, Avocado,
Buffalo Mozzarella, Balsamic Drizzle
- Hull Chopped Salad (GF) | \$20
Baby Arugula, Coconut Quinoa, Cucumbers, Chic Peas,
Grape Tomatoes, Mediterranean Beets, Feta Cheese,
Honey Lemon Vinaigrette
- Fried Green Tomato | \$24
Panko Encrusted Green Tomato, Mixed Greens, English Cucumber,
Jumbo Lump Crab, Sun-Dried Tomato Dressing

SALAD ADD ONS

Chicken \$6 Grilled or Blackened	Salmon \$16 Broiled or Blackened
Shrimp \$9 Grilled or Blackened	Crab Cake \$16 Broiled
Mahi Mahi \$12 Grilled or Blackened	Skirt Steak \$14 Char Grilled

STEAMERS

- Prince Edward Island Mussels | \$18
Basil, Garlic, Rosa Sauce, Parmesan Crostini
- Baker's Dozen Little Neck Clams | \$18
Scampi Butter, Garlic, White Wine, Parmesan Crostini
- Caution: Shellfish May Contain Small Particles of Sand!

TACOS

All Tacos Served w/ Guac, Beans & Rice
*Add 3rd Taco | \$7

- Blackened Mahi Mahi | \$19
Voted 2019 Best Fish Taco in Stone Harbor
Fresh Key West Mahi Mahi, Cilantro Lime Slaw, Mango Salsa,
Sriracha Crème
- Habanero Shrimp | \$18
Habanero Pan-Seared Shrimp, Pico de Gallo, Queso Fresco,
Sriracha Crème
- Pork Carnitas | \$18
House Smoked Pork, Grilled Corn, Sautéed Onion, Pickled Jalapeños,
Shredded Jack & Cheddar Cheese, Sriracha Cream
- Veggie Tacos (GF) | \$18
Fried Chickpeas, Cubed Beets, Grilled Corn,
Quick Pickled Cabbage, Cilantro, Feta Cheese, Corn Tortillas



GF - GLUTEN FREE | V - VEGAN

3% Transaction Fee Added to Any
Credit Card Transaction

SANDWICHES

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2

Mahi Mahi** | \$20

Fresh Key West Mahi Mahi, Grilled or Blackened, Cilantro Lime Slaw, Jersey Tomato, Basil Aioli, Grilled Brioche

Turkey Club | \$16

House Roasted Turkey Breast, Tomato, Romaine, Applewood Bacon, Basil Avocado Aioli, Toasted Brioche

Jerk Chicken | \$18

Chargrilled Boneless Chicken Thigh, Jerk Marinade, Mango Salsa, Sliced Orange, Mixed Greens, Grilled Brioche

Crab Cake | \$24

Broiled Jumbo Lump Crab Cake, Tomato, Mixed Greens, Tartar, Grilled Brioche

BURGERS

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2

Hull House Burger** | \$20

Voted 2016 Best Stone Harbor Burger

½ lb. Chargrilled Grass Fed Lean Beef Burger, Candied Bacon, Pickled Onions, Avocado, Leaf Lettuce, Tomato, Basil Aioli, Jack Cheese, Grilled Brioche

Gourmet Big One** | \$18

½ lb. Chargrilled Grass Fed Lean Beef Burger, Leaf Lettuce, Tomato, Pickle, Choice of Cheese, Grilled Brioche

ADD ONS | \$3

Extra Cheese, Crispy Onions, Portobella Mushroom, Avocado, Applewood Bacon, Pickled Onions, Roasted Peppers

Impossible Burger (v) | \$19

Plant Based Vegan Burger, Lettuce, Tomato, Toasted Kaiser Roll

Add Cheese | \$2

HOUSE SOUPS

Shellfish Chowder cup \$8 | bowl \$12

2016 & 2018 Winner "Best Chowder"

Soup of the Day cup \$7 | bowl \$11

HULL HOUSE SIDES

House Sides | \$6

- Potato du Jour
- Vegetable du Jour
- House Slaw
- Grilled Corn
- Seaweed Salad
- House Chips
- Sweet Plantains
- Beans & Rice

House Sides | \$7

- House Salad
- Caesar Salad
- French Fries
- Sweet Potato French Fries
- Onion Rings
- Bread Basket
- Chips & Guac
Add Pico de Gallo \$2

ENTREES

Served after 5pm Daily

Bang Bang Chicken & Shrimp | \$38

Chicken Breast, Gulf Shrimp, Julienne Vegetables, Spanish Rice, Thai Curry Chili Peanut Sauce

Seafood Festival | \$45

1/2 Lobster Stuffed w/ Crab Imperial, Shrimp, Clams & Mussels, Scampi Sauce, Linguini, Parmesan

Pan Seared Scallops | \$39

Diver Scallops, Pesto Orzo, Shaved Parmesan, Sugar Snap Peas, Garlic Cream Sauce

Crab Cakes | \$43

Broiled Jumbo Lump Crab Cakes, Grilled Asparagus, Spanish Rice, Roasted Pepper Sauce

Steak Neptune | \$46

Char Grilled 8oz Center Cut Filet Mignon, Jumbo Lump Crabmeat, Sun Dried Tomatoes, Grilled Asparagus, Mashed Potatoes

Hull Fish of The Day | \$36

Chef's Catch of the Day, Broiled, Grilled or Blackened, Choice of 2 Sides, Island Sauce, Lemon & Lime



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

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