

SMALL PLATES

- Crab Rangoon | **\$16**
Jumbo Lump Crab, Herbed Cream Cheese, Sweet Chili Sauce
- Bahamian Conch Fritters | **\$17**
Annie Ann's Zesty Batter, Island Sauce
- Stuffed Portobella Mushroom (GF) | **\$20**
Baby Spinach, Roasted Peppers, Mozzarella Cheese, Balsamic Glaze
Add Crab | **\$7**
- Bacon-Wrapped Stuffed Shrimp (GF) | **\$18**
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 | **\$28**
Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons,
Avocado, English Cucumbers, Spicy Aioli, Umami Toppers
- Lollipop Pork Shanks | **\$17**
Tobacco Onions, Pickled Vegetables, Orange Ginger Glaze
- Hummus Plate (V) | **\$23**
English Cucumbers, Heirloom Carrots, Julienne Peppers,
Mediterranean Olives, Fire Roasted Artichoke Hearts,
Grape Tomatoes, Grilled Pita, Flatbread Crackers,
Served w/ House Made Hummus

CRISP SALADS

- Garden Salad (GF) (V) | **\$17**
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots,
Alfalfa Sprouts, Balsamic Vinaigrette
- Classic Caesar | **\$18**
Garlic Croutons, Parmesan, Creamy Caesar Dressing
- Crab & Tomato Stack (GF) | **\$28**
Jumbo Lump Crab, Heirloom Tomato, Avocado,
Buffalo Mozzarella, Balsamic Drizzle
- Hull Chopped Salad (GF) | **\$23**
Baby Arugula, Coconut Quinoa, Cucumbers, Chic Peas,
Grape Tomatoes, Mediterranean Beets, Feta Cheese,
Honey Lemon Vinaigrette, Balsamic Glaze
- Fried Green Tomato | **\$26**
Panko Encrusted Green Tomato, Mixed Greens, English Cucumber,
Jumbo Lump Crab, Sun-Dried Tomato Dressing

SALAD ADD ONS

- | | |
|---|--|
| Chicken \$7
Grilled or Blackened | Salmon \$17
Broiled or Blackened |
| Shrimp \$10
Grilled or Blackened | Crab Cake \$18
Broiled |
| Mahi Mahi \$13
Grilled or Blackened | Yellowfin Tuna \$18
Grilled or Blackened |

STEAMERS

- Prince Edward Island Mussels | **\$19**
Basil, Garlic, Rosa Sauce, Parmesan Crostini
- Baker's Dozen Little Neck Clams | **\$20**
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 | **\$21**
Voted Best Fish Taco in Stone Harbor
Fresh Key West Mahi Mahi, Cilantro Lime Slaw, Mango Salsa,
Sriracha Crème
- Habanero Shrimp | **\$20**
Habanero Pan-Seared Shrimp, Pico de Gallo, Queso Fresco,
Sriracha Crème
- Pork Carnitas | **\$20**
House Smoked Pork, Grilled Corn, Sautéed Onion, Pickled Jalapeños,
Shredded Jack & Cheddar Cheese, Sriracha Cream
- Brisket Burnt Ends | **\$23**
House Smoked Brisket, Pico de Gallo, Queso Fresco,
Tequila Jalapeno Cream
- Veggie Tacos (GF) | **\$19**
Fried Chickpeas, Cubed Beets, Grilled Corn,
Quick Pickled Cabbage, Cilantro, Feta Cheese, Corn Tortillas

CHILLED SEAFOOD

- Jumbo Shrimp Cocktail (GF) | **\$18**
Cocktail Sauce, Lemon
- Local Oysters** (GF) 1/2 doz. **\$18** | doz. **\$32**
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** \$25	Citrus Ponzu (V)
Coconut Quinoa	Tofu \$22	Spicy Aioli (GF)
Mixed Greens	Chicken \$21	Ginger Teriyaki (V)
Zucchini Noodles	Raw Salmon** \$24	Basil Aioli (GF)

Add Avocado | **\$4**

Add Side Seaweed Salad | **\$5**



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** | \$21

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

Turkey Club | \$17

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 BLT | \$26

Broiled Jumbo Lump Crab Cake, Applewood Bacon, Mixed Greens, Tomato, 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 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** | \$19

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

Tomato & Crab Bisque cup \$7 | bowl \$11

HULL HOUSE SIDES

House Sides | \$6

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

House Sides | \$7

- House Salad
- Caesar Salad
- French Fries
- Sweet Potato 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

Filet Mignon | \$48

Char Grilled 8oz Center Cut Filet Mignon, Grilled Asparagus, Mashed Potatoes, Tobacco Onions, Demi Glaze, Steak Butter

Seafood Festival | \$47

1/2 Lobster Stuffed w/ Crab Imperial, Sautéed Shrimp & Scallops, Scampi Butter, Linguini, Parmesan Crostini

Steak Frites | \$40

Soy Glazed Skirt Steak, Boardwalk Fries, Mixed Green Salad w/ Honey Lemon Vinaigrette, Crispy Onions, Maitre D' Hotel Butter

Pan Seared Scallops | \$42

Local U-10 Diver Scallops, Creamy Pesto Orzo, Sugar Snap Peas & Carrots, Shaved Parmesan

Crab Cakes | \$45

Broiled Jumbo Lump Crab Cakes, Grilled Asparagus, Spanish Rice, Mustard & Cocktail Sauce



**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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